



WEDDINGS

in partnership with

THE
KINGSCOTE BARN





A LITTLE ABOUT US...

Established in 2001, Hey Pesto is a family run company with personal service at its centre. Sam and Charlotte are the husband and wife dream team at the helm, making every couple feel as special as they did when they were planning their own wedding.

At Hey Pesto we have a passion for food. We only use the freshest ingredients which are locally sourced, lovingly prepared and beautifully presented by our talented and attentive chefs.

From canapes and traditional three course meals to sharing platters and street food and everything in between, we have menu suggestions to suit every style and budget. Our Chefs and Coordinators will work closely with you to create your perfect menu, or you can choose from our many delicious tried and tested options for your wedding day.

Specialising in wedding and event catering since 2001, we have a wealth of experience upon which to draw to ensure not only that your meal is delicious, but that your entire celebration is planned to perfection and flawlessly executed by our professional team.

PLEASE NOTE:

Hey Pesto can cater for all dietary requirements; however we are unable to cater for guests with airborne allergies. The food is prepared in a professional kitchen that also handles nuts, gluten & dairy. Cross contamination is absolutely managed, but airborne allergens cannot be controlled. Please speak to us about any specific food allergies before placing your order.

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HEYPESTOCATERING



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THE KINGSCOTE BARN

2026 PRICING

Sharing Menus

4 canapes per person plus a 2 course sharing menu

£74.00 per person

8 canapes per person plus a 2 course sharing menu

£79.00 per person

4 canapes per person plus a 3 course sharing menu

£84.00 per person

Plated Menus

4 canapes per person plus a 2 course plated menu

£70.00 per person

8 canapes per person plus a 2 course plated menu

£76.00 per person

4 canapes per person plus a 3 course plated menu

£80.00 per person

(Some supplementary charges may apply)

Reception drinks and table wine service

£8.95 per person

Evening Food

From £14.00 per person

ALL PRICES ARE INCLUSIVE OF THE FOLLOWING:

Elegant white china crockery and silver cutlery

Serving platters where required
(for sharing menus and side dishes)

Supplier meals

Crisp white linen napkins

Elegant glassware for the table

All staffing to serve and clear your chosen menu

A dedicated wedding coordinator to work alongside you to plan and run your day

A complimentary and private wedding food tasting at Hey Pesto Kitchens

VAT at 20%

CANAPÉS

£3.50 per canape

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| Cauliflower Pakora & Harissa Yogurt | Sundried tomato and basil arancini |
| BBQ glazed pork belly with spiced apple puree | Minted pea and parmesan tartlet |
| Brie and cranberry Croque Monsieur | Crab, lime, chilli and coriander tart |
| Satay Chicken with chilli and coriander | Hoi sin duck pancakes with cucumber and spring onion |
| Rare roast fillet of beef, rosemary toast and salsa verde | Scotch egg with honey mustard |
| Quails egg, hollandaise and asparagus tartlet | Smoked salmon blinis with crème fraiche, salmon roe and dill |
| Croustade with smoked salmon pate, capers and dill | Samosa and mango chutney |
| Chorizo, king prawn and sun blushed tomato skewer | Mini Yorkshire pudding, roast beef and horseradish |
| Olive bread crostini with red pepper tapenade | Breaded king prawn with lemon aioli or sweet chilli sauce |
| Baby vine tomato, basil and mozzarella skewers | Focaccia toast with whipped feta and roast honey fig |
| Sticky maple and sesame sausages | |
| Parmesan shortbread with whipped goats cheese and chilli jam | |

SWEET CANAPÉS

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|-------------------------------|---------------------------------|---------------------------------------|
| Macarons | Mini lemon tarts with raspberry | Mini scone with jam and clotted cream |
| Chocolate brownie | Mini banoffee pie | |
| Chocolate dipped strawberries | Lemon drizzle cake | |

SHARING PLATTERS



STARTERS

Greek Mezze

Olives, hummus, pitta bread, vine leaves and garlic and oregano chicken or falafel

Mediterranean feast

Olives, cured meats, focaccia, balsamic dipping oil, sundried tomato, mozzarella and basil salad

Cheese lovers

Baked camembert topped with caramelised red onion, served with baked ciabatta, apple slices, grapes, new potatoes and a crisp green salad with vinaigrette

English Picnic

Pork pie, sausage rolls and scotch eggs, vintage cheddar and brie, pickles and chutney, artisan breads

From the sea

Smoked salmon, prawn cocktail and smoked mackerel pate, served with green salad, lemon wedges and artisan breads *(Supplement applies)*

MAINS

Roast topside of beef or nut roast, with goose fat roast potatoes, Yorkshire puddings, seasonal vegetables, cauliflower cheese and rich gravy

Slow roast Persian lamb leg with pomegranate and coriander or stuffed pepper, roast spiced cauliflower, red onion and baby spinach salad, herby cous cous salad, grilled aubergine and crisp green salad with chicory, cucumber and chives and hummus *(Supplement applies)*

Three meats from our BBQ menu served with rainbow slaw, grilled corn and loaded potato skins or fries, aioli, tomato relish and BBQ sauce *(See BBQ menu for choices and supplements)*

Flame grilled lemon, honey, garlic and thyme spatchcock chicken with roast baby vine tomatoes, roast rosemary new potatoes, charred tender stem and crisp green salad with salsa verde

STARTERS

Roast fig, prosciutto and feta salad
with pomegranate molasses

Ham hock terrine with cornichon, fig and honey
chutney and toasted ciabatta

Baked garlic and thyme mushrooms with melted brie,
three cheese straws and crusty ciabatta

Warm sundried tomato, feta and spinach tartlet
with micro greens

Smoked haddock and pancetta fishcake
with red pepper coulis and pea shoots

Baked goats cheese with pear and rocket salad
with honey mustard dressing

Smoked salmon and smoked salmon pate with sweet
pickled cucumber dill and crème fraiche

Burrata with heritage tomatoes
and basil dressing

Beetroot cured salmon with horseradish crème
fraiche, avocado and sesame crackers

Twice baked three cheese soufflé with shaved fennel,
apple and walnut salad

Chicken croquettes with braised red cabbage

Scotch egg with honey mustard and micro salad

Teriyaki salmon with Asian slaw and sesame dressing

Chicken Caesar salad with crispy pancetta
and sourdough croutons

Caramelised red onion and goats cheese filo tartlet
with baby leaves

Chilli and coriander crab with avocado,
lime and toasted ciabatta

Charred leek and potato cake with curried emulsion
and poached egg





MAINS

Slow roast beef brisket with horseradish mash,
button mushrooms and caramelised shallots
with sticky pan jus

Pork belly with dauphinoise potatoes, crispy
pancetta, wilted baby spinach and cider jus

Lemon, garlic and thyme chicken with roast
potatoes, green beans and white wine and tarragon
cream sauce

Rosemary, lemon and garlic crusted rack of lamb,
dauphinoise potatoes, roasted baby carrot
and redcurrant jus

Pancetta wrapped pork fillet with bubble and
squeak, honey roast carrot and grain mustard sauce

Fillet of beef served with hassleback potatoes,
cavolo nero, roasted baby carrot
and bearnaise sauce (*£3.00 supplement*)

Baked parsley crusted cod with hassleback
potatoes, roasted cherry tomatoes,
and lemon velouté

Roast butternut squash and sage risotto with
roasted corn fed chicken breast

Seabass with garlic mash, samphire and shrimp
beurre blanc

Slow cooked lamb shank with creamy mash
and redcurrant jus

Grilled Salmon fillet with charred tender stem
broccoli, crushed new potatoes and sundried
tomato sauce

Prosciutto wrapped chicken stuffed with basil
and sundried tomatoes served with pesto mash
and basil sauce

Smoked haddock with kedgeree risotto cake
and curried emulsion

Steak and ale pie with creamy mash, cavolo nero
and roasted baby carrot with gravy



VEGETARIAN AND VEGAN

Spiced root vegetable cakes with tamarind sauce

Roast Persian cauliflower with cauliflower puree
and toasted seeds

Pinenut, parsley, garlic and herb stuffed
portobello mushroom

Charred asparagus and cannellini bean hummus
with lemon oil

Wild mushroom, truffle and parmesan risotto

Roast mediterranean vegetable wellington
with tomato and basil sauce

Tahini and herb stuffed aubergine
with pomegranate salsa and cous cous

Wild mushroom and spinach wellington

Tart tatin with oat crème fraiche and blueberries

Lemon drizzle cake with coconut yoghurt
and raspberry compote

Salted caramel chocolate brownie
with vanilla dairy free ice cream

Baked pineapple with rum, brown sugar and lime
with dairy free ice cream



DESSERTS

Sticky toffee pudding with salted caramel sauce,
toffee popcorn and vanilla ice cream

Lemon and lime posset with berry compote
and heart shaped shortbread

Oreo chocolate brownie, chocolate sauce,
fresh raspberries and clotted cream

White chocolate and raspberry cheesecake
with raspberry coulis

Blueberry mascarpone and hazelnut torte

Pear and pistachio frangipane tart with raspberry coulis

Chocolate nemesis with raspberry coulis,
fresh berries and chocolate tuille

Classic Eton mess with basil sugar

Mango and passionfruit cheesecake with mango sorbet

Poached pear with brandysnap and stem ginger ice cream

Crème brulee with fresh berries and almond tuille

BBQ

MEAT, FISH & VEGETARIAN

All BBQ dishes are served with freshly baked bread rolls

Garlic & Peppercorn Rump Steaks*
Minted Lamb Leg Steaks*
Lemon, Thyme & Honey Chicken Thighs
Cajun Spiced Chicken Kebabs
Classic Pork Chops & Apple Sauce
Gloucester Old Spot Sausages
Lamb & Coriander Burgers
Mojito Lamb Rumps*
Gammon Steaks with Charred Pineapple
Fully Loaded Build Your Own Burger Bar

Baked Salmon Parcels
with Basil & Vine Tomato
Piri Piri Cod Loin
King Prawn & Chorizo Kebabs

Falafel Burgers with Mozzarella & Salsa
Mediterranean Vegetable Parcel with Feta & Pesto
Portobello Mushrooms with Gruyère
& Garlic & Herb Crumb
Garlic Asparagus Spears with Pecorino Cheese
A Brioche Roll filled with
BBQ Pulled Sweet Potato & House Slaw

*Additional supplement applies

HOG ROAST

Succulent Roast Hog with Crispy Crackling served with Soft Bread Rolls,
Sage & Onion Stuffing & Homemade Apple Sauce.

Both BBQ Dishes and
Hog Roasts are served
with a choice of three
Salads from our list of
'Accompaniments'

CHILDREN'S MENU

One choice of each course

Crudités with Hummus Dip

Tomato & Basil Soup with Cheesy Croutons

Cheesy Garlic Bread

Mini Cod in Batter with Homemade Chunky Chips

Cheesy Tomato Pasta (v)

Bangers & Mash with Rich Gravy

½ Portion of Adult Main Course

Neapolitan Sundae

Chocolate Brownie with Vanilla Ice cream

Fruit Salad



TIERED 'CHEESECAKE'

Based on 100 guests

Fully Decorated Selection of Cheeses served with Artisan Crackers, Fresh & Dried Fruit, Celery & Chutney

CLASSIC CHEESEBOARD

A Selection of British & Continental Cheeses served with Artisan Crackers, Fresh & Dried Fruit, Celery & Chutney



— EVENING FOOD —

Served al fresco in the Courtyard Kitchen, fresh from the woodfired oven and BBQ

Mac and cheese bar with add your own toppings

Choose from - crispy bacon crumb, crunchy onions, blue cheese, sauteed mushrooms, spring onions, sun blushed tomatoes, chorizo, cherry tomatoes, shredded chicken, prawns, pepperoni, parmesan cheese, rocket with vinaigrette, pesto

Wood fired pizza with a selection of meat and vegetarian toppings

Posh hot dogs with fried onions, tomato and chilli chutney, cheese and mustard

Chicken Shawarma served in flatbreads with tomato, red onion and cucumber, pickled chillis and garlic sauce

Bourbon braised pulled pork brioche rolls with rainbow slaw and BBQ sauce

Chicken and chorizo or seafood paella

Spaghetti Carbonara with crispy bacon, fried breadcrumbs and parsley

Curry and rice bowls served with naan breads, poppadoms and chutneys

Local hog roast served in floury baps with sage and onion stuffing, homemade apple sauce and crispy crackling
(minimum 80 people)

Loaded fries

Choose from skinny fries, curly fries or sweet potato fries and then select your toppings from - Chilli con carne, sour cream, grated cheese and jalapenos

BBQ pulled pork and rainbow slaw

Shredded buffalo chicken with garlic sauce

Crispy shredded duck with cucumber, spring onion and hoisin sauce

Cheese sauce and crispy bacon

BUILD YOUR OWN TACO BAR

Chicken Tinga or Beef Birria

Topped with shredded lettuce, tomato salsa, guac, grated cheese and sour cream

BUILD YOUR OWN BURGER STATION

Prime steak burgers with artisan or brioche rolls

Made just the way you like it with your choice of Cheese, bacon, red onion, tomato, lettuce, gherkins, burger sauce, mayo, mustard and ketchup

Served with fries and corn on the cob

HOT CHOCOLATE STATION

with all the toppings

Marshmallows, whipped cream, chocolate shavings, crumbled fudge, chocolate sauce, crumbled crunchie bar, Oreo pieces

Served with chocolate cookies

ICE CREAM STATION

Choose three flavours of Artisan ice cream to be served in pots or waffle cones with sprinkles, crunchy nuts, chocolate flakes and a selection of sauces





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