



YOUR WEDDING TIPI FEAST

Cooked over coals in our lakeside kitchen,
each dish is thoughtfully crafted to create a
truly memorable feast for the senses

Barbeque Banquet

Your banquet can begin with three to four canapés on arrival **or** a seated starter. Pricing starts at **£65 per person** for guest numbers between 80 and 150. Smaller weddings are priced individually.

Canapes

Buttermilk fried cauliflower with a mint yogurt dip

Pea, mint + feta bruschetta

Smoked mushrooms in a black sesame basket

Smoky corn rib with lime coconut and tajin

Cheese + pineapple stick – Sticky BBQd pineapple with mature Irish Cheddar

Beetroot ceviche with black sesame +smoked yogurt

Dexter Beef sausage roll with smoky tomato relish

Chicken Satay

Mini fry with Dexter sausage, bacon, tomato & black pudding on potato

bread

Tartare-lette – Classic Dexter beef tartare in a black sesame basket

BBQd Dexter Beef tacos with salsa, guacamole + garlic yogurt

Seabass, lime + chilli ceviche in a black sesame basket

Smoked mackerel pate on a mini Irish oatcake with pickle

Charcuterie Poke

Can't decide between canapés or a starter? Our charcuterie pokes offer the perfect in-between option. Hand-held cones filled with two cheeses, cured meats, chutney, and breadsticks—ideal for guests to enjoy while mingling.

Starters

Choose 1

Grilled Irish halloumi with pineapple ketchup + a fennel salad

BBQd peaches with mozzarella, jalapeno pesto and rocket.

Focaccia on the table

Smoked beetroot carpaccio with whipped mascarpone,
horseradish and a crunchy seed topping

Crab with chilli and bbq'd lime, fennel salad, toast

Country terrine, plum chutney, wild leaf salad, toast

Warm Dexter BBQ'd Bavette salad with sloe roasted sumac red
onions and pomegranate



Mains

Dexter Beef Rump Roast

or

Oak smoked & herb roast chicken

All mains are cooked in our Grizzly Oven BBQ, slowly roasted and regularly basted with lemon, herbs, olive oil, and their own natural juices.

served with

Grilled Sweet Potato with a tamarind creme fraiche

+ turmeric candied nuts

or

Garlic & rosemary butter roasted baby potatoes

Vegetarian options:

Miso roast celeriac

or

Mushroom schwarma with sumac cucumbers



Sides

Choose 2

Chopped salad with honey + mustard dressing

Super summer salad with quinoa, green leaves, peas, edamame, feta,
mint and seeds

Moroccan carrot salad with orange and walnuts

Courgette salad with chilli and mint

Grilled corn on the cob with lime yogurt and tajin

Charred tenderstem broccoli with chilli and almonds

Charred cabbage, lemon & mustard butter, chimichurri

BBQ'd root vegetables w/ a forest pesto

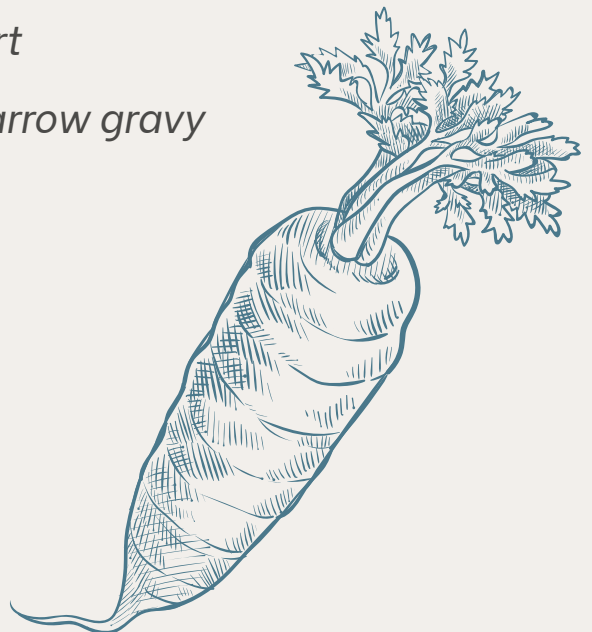
Choose 2 sauces

Confit garlic aioli

Smoky tomato relish

Wild herb yoghurt

Warm chicken or bone marrow gravy



Desserts

Cast iron crumble, smoked vanilla yoghurt &
seasonal forest berries

Bbq roast pineapple, rum & brown butter glaze + maple & coconut
cream

White forest sundae, smashed brownies with candied
walnuts & salted caramel

Fodder mess with strawberries, peaches, cream
and elderflower curd

Cherry + honeycomb cheesecake pots

*Grilled apricots with thyme honey and
a vanilla mascarpone cream*



Sunset snacks

£7 each

Warm Bacon Baps with ketchup on the side

Flatbread pizza with your choice of toppings:

- Margarita

- Pepperoni + hot honey

- Roasted vegetables + feta

Mini Dexter beef hotdogs with crispy onions, mustard and ketchup

Extras

Tea + Coffee £3 per person

Cake cutting and serving £1 per person

Dessert

Fodder chocolate mousse - hazelnut shortbread

Or

Seasonal fruit crumble - vanilla bean ice cream

Tea & Coffee

Your menu can be fully tailored to accommodate all dietary requirements.

We are always happy to work closely with each couple to create a menu that reflects your tastes, preferences, and vision for the day.

To make an appointment to discuss your wedding catering, please email laura@fodderni.com.

*All our prices are per head including VAT at 20%.
They include crockery, linen, service.*

