





THE STRIPED KITCHEN

SPECIALISTS IN CREATING LIFE-LASTING MEMORIES...

The Striped Kitchen - specialists in creating life lasting memories.

With our 'field to fork' ethos, the provenance of all our menu items is of the highest importance as we pride ourselves with utilising the finest produce from across the Ribble Valley. We specialise in building beautiful, bespoke wedding packages based around the individual couple and are under no illusion as to the significance of this most special occasion, your wedding day.

Our passion for local ingredients and menu creation can only be matched by our desire to deliver a wedding service beyond customer expectations. Working directly with yourselves, our focus is to create a marriage of the finest fayre with a happy and professional service. We look forward to hearing from you and taking the next steps in building your bespoke menu for the first meal you will enjoy together as a married couple!

Team Striped Kitchen

OUR MENUS & SERVICE STYLES

Al Fresco

Utilising our experience of the ever-evolving street food culture, the focus of this package is to provide a fantastically tasty menu served from our funky pop-up festival style unit into true festival disposables, creating the ultimate foodie theatre. Ideal for a relaxed, grazing style wedding service, it helps to encourage guests to mingle and creates a great party atmosphere.

Platinum

The essence of this service style goes back to the family dining table; sharing great food and making memories with the ones you love. Our 'Feasting' style menu combines a rustic service with exceptional food - the perfect package to compliment this special venue. The finest freshly roasted meats or home baked pies are served sharing style, alongside bowls of delicious side dishes; a fantastic talking point to add to the story of your day.





MAIN COURSE

Alfresco

Please choose either the Old Spot Hog Roast or The Street Food BBQ.

A SELECTION OF ARTISAN BREADS

Served with farmhouse butter.

CANAPÉS

A choice of two canapés per head (see p11).

MAIN COURSE

A choice of the following served with three side options and a vegetarian option served onto festival style disposables.

OLD SPOT HOG ROAST

Rare Breed Slow Roasted Gloucester
Old Spot Hog Roast

Served on a choice of freshly baked breads, with crisp crackling, sage and onion stuffing and a selection of sauces

Pulled Angus Beef Brisket

Cooked low and slow, enriched with red wine and root vegetables

THE STREET FOOD BBQ

Angus Beef Burgers

Served topped with our signature pulled pork and roasted onions

BBQ Style Old Spot Pork

Served topped with our signature apple ketchup

Goosnargh Chicken Thighs

Lemon and black pepper marinade

Pork Sausages

Served with roasted onions, mustards and relishes

DESSERT

A choice of two desserts to be divided between all guests (see p19).

This package can be upgraded to our Feasting style service with crockery and cutlery, please contact our team for more information.

MAIN COURSE

Platinum

CANAPÉS

A choice of three canapés per head (see p11).

STARTER

A choice of one starter per head, as well as a vegetarian option (see p12).

MAIN COURSE

Feasting boards for all guests served with either one or two meat options from the following, or, a choice of two home baked pies for all guests. All served with cooking gravy and three side options as well as a vegetarian option.

FEASTING BOARDS

Old Spot Hog Feasting Board

Crisp crackling, chipolata sausage, sage and onion stuffing and apple and cider sauce

Salt Marsh Lamb Feasting Board

Rosemary stuffing and mint sauce

Angus Beef Brisket Feasting Board

Fresh watercress, English mustard and horseradish

Cumbrian Chicken Feasting Board

Crispy skin, sage and onion stuffing and apple sauce

FARMHOUSE PIES

Angus Steak and Lamb's Kidney Pie

Rich beef gravy

Chicken, Ham Hock and Mushroom Pie

Creamed leek sauce

Lancashire Cheese and Onion Pie (V)

Roasted tomato chutney

DESSERT

A choice of two desserts to be divided between all guests (see p19).





THE STRIPED PIG SAUSAGE LATTICE & LUNE VALLEY SMOKED SALMON TARTLETS

Canapés

FROM THE FIELD

The Striped Pig Sausage Lattice
Apple chutney

Goosnargh Coronation Chicken Mille Feuille
Cherry tomato and chive

Miniature Pulled Meat Yorkshires
*Either Old Spot pork and apple or Angus brisket
and horseradish*

Striped Pigs in Blankets
*Bacon wrapped chipolatas served with mustard
mayonnaise*

The Striped Pig Scotch Egg
Mustard mayonnaise (SC £1.80 per head)

Goosnargh Fried Chicken
Sweet chilli dip (SC £1.80 per head)

FROM THE SEA

Lune Valley Smoked Salmon Tartlets
Garlic French cheese

Panko Crumbed Tiger Prawns
Sweet chilli (SC £1.80 per head)

Smoked Haddock Croquettes
Lemon mayonnaise (SC £1.80 per head)

Fried Sole Goujons
House tartare sauce (SC £1.80 per head)

Fish Finger Butty

*Fried scampi, tartare sauce on sourdough bread
(SC £1.00 per head)*

Fried Squid
Sweet chilli (SC £1.00 per head)

FROM THE GARDEN

Mediterranean Vegetable Bruschetta (V/VE)
Pesto

Goats Cheese Tarts (V)
Red onion marmalade

Kick Ass Cheese Fondue Tart (V)
Red onion jam

Fried Cauliflower Florets (V/VE)
Curried mayonnaise

Vegetable Spring Roll (V/VE)
Soy sauce and sweet chilli dip

Triple Cooked Chips (V/VE)
Chipotle mayonnaise

Fried Camembert (V)
Chilli jam

Vegetable Samosa (V)
Indian spiced mango chutney

To Start

All served with artisan bread and farmhouse butter.

FROM THE FIELD

Lancashire Tart

Our artisan free range egg quiche served warm with black pudding, Lancashire cheese and air dried ham finished with apple ketchup

Goosnargh Chicken Liver Pate Kilner Jar Rocket salad, plum and damson chutney

Ham Hock Terrine Kilner Jar Rocket salad, house piccalilli

Antipasti Sharing Board

Dry cured meats, chicken liver pate, olives, sundried tomatoes, buffalo mozzarella, pesto, artichoke, roasted peppers, manchego cheese and ciabatta breads.

Why not add on fried camembert for an additional £1.80 per head?

FROM THE SEA

Lune Valley Smoked Salmon and Lytham Shrimp Platter

Quails egg and asparagus (SC £2.00 per head)

Arnold Bennett Tart

Our artisan free range egg quiche served warm - Arbroath smoked haddock, mature Lancashire cheese and fresh chive

Atlantic Prawn Pot

Icelandic prawns, Lytham shrimp, iceberg lettuce and Marie Rose dressing

Seafood Sharing Board

Icelandic prawns, Lytham shrimp, fresh salmon, Cornish crab, roll mop herrings served with thousand island dressing and iceberg lettuce (SC £2.00 per head)

Scallop and Black Pudding

Pan fried king scallops served with award winning black pudding, finished with a chive cream beurre blanc (SC £2.50 per head)

FROM THE GARDEN

Garstang Blue Cheese Pate Kilner Jar (V) Walnuts, celery and grapes

Vegetarian Antipasti Sharing Board (V/VE)
Olives, sundried tomatoes, buffalo mozzarella, pesto, artichoke, roasted peppers, Manchego cheese and ciabatta breads

Caprese Salad (V/VE)

Buffalo Mozzarella, avocado and sun-blushed tomato.

Why not add on fried camembert for an additional £1.80 per head?

Roasted Vine Tomato Bruschetta (V/VE) Fresh basil

Goats Cheese Tart (V)
Confit beetroot and a plum and tomato chutney

Feta and Beetroot Salad (V/VE)
Burnt orange, hazelnut and sherry vinegar dressing

Button Mushrooms (V/VE)
Garlic, cream and butter sauce finished with a herb crostini

A Selection of Soups

*Roast Tomato with basil oil,
French Onion with sticky gruyere toast,
Portabello Mushroom with truffle oil,
Classic Lancashire Vegetable Soup with vegetable crisps*





SWEET POTATO FRIES

Sides

Choose either two vegetables or summer salads and one potato option to accompany your main course.

VEGETABLES

Pea and Bean Medley (V)
Herb butter

Heritage Carrots (V/VE)
Purple, red and yellow

Roasted Root Vegetables (V/VE)
Carrot, parsnip and beetroot

The Best Local Carrots (V)
Honey glaze

Cauliflower Mornay (V)
Served in a rich mature cheddar cheese sauce

Corn on the Cob (V)
Salted butter

POTATOES

Warm Buttered New Potatoes (V)
Fresh chives and rock salt

Creamed Maris Piper Potatoes (V)

Hog Hash
A hash of chorizo, bacon and onion

Triple Cooked Roast Potatoes (V/VE)

French Fries (V/VE)

Sweet Potato Fries (V/VE)

SUMMER SALADS

Best served with our Festival or Feasting menus

Green Salad (V/VE)
French dressing

Pesto and Pine Nut (V)
Fine green beans and parmesan

American Style Coleslaw (V)
Finely sliced red and white onion, cabbage, carrot and tossed in seasoned mayonnaise

Vine Ripened Tomato, Roasted Peppers and Mozzarella Salad (V)
Fresh basil and balsamic dressing

Israeli Cous Cous Salad (V)
Lemon dressing

Italian Style Orzo Pasta Salad (V)
Sundried tomato dressing

The sides can be adjusted to accommodate vegan guests - please contact our team for more information.

MAIN COURSE

Vegetarian & Vegan

Please choose one starter, main course and dessert for all vegetarian and vegan guests.

Chickpea and Butter Bean Stew (V/VE)
Catalan style tomato based stew, enriched with chickpeas, butter beans and white onion

Lentil Chilli Stuffed Peppers (V/VE)
Our house lentil chilli enriched with fresh tomatoes, peppers and kidney beans

Lancashire Hot Pot (V/VE)
With pickled beetroot and red cabbage

Lancashire Cheese and Onion Pie (V)
House made roast tomato chutney

Roasted Ratatouille Tart (V)
Provençal salad and balsamic dressing

Catalan Style Vegan Paella (V/VE)
Roasted Bravas

Southeast Asian Curry (V/VE)
Roasted vegetables enriched with light curry seasonings finished with creamed coconut and coriander





LEMON POLENTA CAKE

Desserts

Sicilian Lemon Cheese Cake (V)
Limoncello mascarpone

Fresh Fruit Meringue (V)
Passionfruit cream

Chocolate Torte (V)
Clotted cream

Classic Banoffee (V)
Cinder toffee crunch

Strawberries and Clotted Cream (V)
Shortbread biscuit

Lemon Meringue Pie (V)
Fresh raspberries

Lemon Polenta Cake (V/VE)
Fresh raspberries

Sticky Toffee Pudding (V)
Vanilla cream custard

Other vegan alternatives available - please contact our team for more information.

EVENING RECEPTION

Street Food

Please select one bar for your street food evening reception.

Old Spot Hog Roast Bar

Served on a choice of freshly baked breads, with crisp crackling, sage and onion stuffing and the famous striped sauce selection: Bramley Apple and Cider, Smoked Sticky BBQ and Sweet Chilli

The Banger Bar

The finest pork sausages served in freshly baked breads and topped with roasted onions, mustard and ketchup

Alimento Spanish Tapas Bar

Spanish street food theatre with olives, Manchego cheese, Iberian ham, roasted vegetables and chicken and chorizo served in a chickpea and butter bean stew

Paisley Chilli Macho Nacho Bar

Nachos with a Kick Ass cheese fondue, topped with jerk style pulled pork or piri piri chicken, guacamole, houmous, sour cream and salsa

Pulled Meat Bar

The finest street food sandwiches, guests choose from either; The Chipotle Pork, Old Spot Hog, Philly Beef or Angus Brisket.

Kick Ass Cheese and Burger Bar

Our famous Angus burgers topped with pulled beef brisket and served with a Kick Ass mature cheddar cheese and sauces

Please select one of the following for your vegetarian/vegan guests:

The Hogless Roast (V), The Veggie Bap (V), Chickpea and Butterbean Stew (V/VE), Roasted Mediterranean Vegetable Nachos (V), Vegan Bratwurst (V/VE), Chickpea and Beetroot Burger (V)

Other vegan alternatives available - please contact our team for more information.



