

TURNIP & THYME

Weddings

A wedding menu is a carefully curated selection of dishes designed to celebrate the love and union of the couple, offering a memorable dining experience that reflects their personal tastes and story.

1. Getting to know you

First, we get together for a chat about your dream wedding menu. It's a chance to share your tastes, themes, and any special requests.

2. Crafting your perfect menu

Next, we craft a bespoke menu just for you, blending your ideas with our culinary expertise to create dishes that tell your unique love story.

3. Bringing it all to life

On the big day, we bring your menu to life, serving you and your guests with care and creating delicious memories that last a lifetime.

Get in touch

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Hot Canapés

Delight your guests with our selection of hot canapés, perfect for mingling and sharing. Choose from Mini Yorkshire Puddings with pulled beef and horseradish crème fraîche, crispy Arancini with truffle and roasted cauliflower, or Smoked Haddock and Cheddar Tartlets. Other favourites include Pulled Ham and Black Pudding Croquettes and gooey Garlic and Camembert Fingers with chilli jam, each crafted to offer a burst of flavour in every bite.

Cold Canapés

Our elegant cold canapés are ideal for a sophisticated start to your celebration. Enjoy Smoked Salmon Blinis with dill cream cheese, Avocado and Prawn Crostini with chilli and lime, or Butternut Squash and Feta Quiche Bites. Other options include Ham Hock Bites with piccalilli, Chicken Liver Parfait Crackers with onion chutney, and Mackerel Pâté Toasts with radish and lemon, each offering a refreshing and flavourful experience.

Welcome drinks & toast

Start your celebration with our beautifully presented welcome drinks, setting the perfect tone for your special day. Choose from refreshing options like classic prosecco, fruity Pimm's with fresh mint, or a crisp elderflower spritzer. For a non-alcoholic alternative, we offer delicious mocktails and freshly made lemonade. When it's time to toast the happy couple, we provide a selection of bubbly champagne, sparkling wine, or crafted non-alcoholic fizz to ensure everyone can raise a glass. Each drink can be customised to complement your menu and personal taste, making your day truly memorable.

Craft your own menu

Dreaming of a wedding menu that's as unique as your love story? At Turnip & Thyme, we're passionate about turning those dreams into reality. Specialising in bespoke wedding feasts that beautifully reflect each couple's individual tastes and journey, we promise a culinary celebration as memorable as the day itself. Together, we'll craft a menu that's perfectly tailored to you, ensuring every dish serves as a testament to your personal style and story. Let's create a dining experience that's truly yours.

Starters

Start your meal with our enticing selection of starters, designed to delight every palate. Choose from options like homemade soup with artisan bread, classic prawn cocktail, or a fresh Caprese salad with ripe tomatoes and creamy mozzarella. For something heartier, enjoy smoked salmon with dill crème fraîche or crispy arancini balls with a rich tomato dip. Each dish is crafted with fresh, quality ingredients to set the perfect tone for your wedding feast.

Mains

Our mains selection offers a variety of delicious dishes to suit every taste. Choose from tender roast beef with Yorkshire pudding and all the trimmings, slow-cooked lamb shank, or a rich chicken supreme in a creamy mushroom sauce. For vegetarian guests, we offer dishes like butternut squash risotto or roasted vegetable tart with feta. Each main is thoughtfully prepared to provide a satisfying and memorable dining experience for your special day.

Desserts

End your meal on a sweet note with our decadent dessert selection. Indulge in rich chocolate brownies, classic Eton Mess, or creamy vanilla cheesecake with a berry compote. For something timeless, try our warm sticky toffee pudding with toffee sauce or a zesty lemon tart. Each dessert is crafted to leave a lasting impression and provide the perfect finish to your wedding feast.

Evening food

Keep the celebration going with our delicious evening food options, including Hot Roast Pork Sandwiches on freshly baked bread cakes with stuffing and apple sauce, or a vegetarian sweet potato, roast pepper, sun-blushed tomato, and feta cake. Choose freshly made Gyros with grilled marinated chicken or sweet potato pakoras, paired with salads and tzatziki. We also offer Ploughman Boards with cheeses, local pork pie, ciabatta, chutneys, grapes, and celery, plus a variety of sandwiches on sliced and ciabatta breads. Perfect for satisfying late-night cravings and keeping the party lively.

Pizza

Our artisan pizzas are stone-baked to perfection in our very own pizza oven, which we bring directly to your venue. With a variety of delicious toppings, from classic Margherita and Pepperoni to gourmet options like Truffle Mushroom or Spicy Chorizo, each pizza is crafted using fresh, high-quality ingredients. Perfect for sharing and guaranteed to delight your guests, our pizzas add a relaxed, flavourful touch to your wedding feast.

Licensed bar


Offering a curated selection of beverages to complement your wedding celebration. From locally brewed ales and fine wines to premium spirits and crafted non-alcoholic options, we have something for every taste. Choose from flexible drink packages, or request a bespoke bar service tailored to your day. Our friendly team will ensure seamless service, whether you need an elegant champagne reception, signature cocktails, or an open bar to keep the festivities flowing. Dry hire options are also available if you wish to bring your own drinks, complete with our expert bartenders and glassware.

Not having a sit-down meal?

If a relaxed and sociable dining experience is more your style, our buffet options are perfect for your celebration. Featuring a variety of delicious dishes, from classic finger foods to themed spreads like our Mediterranean Feast or Charcuterie and Cheese boards, our buffets are designed to satisfy every guest. Each menu is crafted with fresh ingredients and can be customised to suit your taste, ensuring a stress-free and enjoyable meal for all.

Late-night snacks

Keep the energy up and your guests dancing into the night with our satisfying late-night snack options. Choose from crowd-pleasers like loaded fries topped with melted cheese and crispy bacon, mini fish and chips served in paper cones, or warm, gooey cookies fresh from the oven. These simple yet delicious bites are perfect for a late-night pick-me-up, ensuring your celebration continues without a hitch. Customise your snack selection to suit your theme and keep the party vibe going strong.



“Turnip & Thyme made our wedding day truly unforgettable! The food was exceptional, from the elegant canapés to the hearty evening snacks that kept everyone energised on the dance floor. Our guests are still raving about the Hot Roast Pork Sandwiches and the beautifully presented Charcuterie Board. The team’s service was seamless, and they made sure every dietary need was met with care. Thank you for making our day so special—we couldn’t have asked for a better catering experience!” - Emily & James, June 2024

Dietary requirements

We understand the importance of catering to all your guests, which is why we offer flexible options to accommodate dietary restrictions and allergies. From vegan and vegetarian dishes to gluten-free, nut-free, and dairy-free alternatives, our chefs are skilled in crafting meals that are just as delicious as our standard offerings. If you have specific requests or need bespoke menu adjustments, we’re more than happy to work with you to ensure every guest has an exceptional dining experience. Simply let us know your needs, and we’ll tailor our menu to suit everyone’s preferences.

Service & staffing

Our experienced and friendly team is dedicated to providing seamless service on your wedding day. We offer a range of service options to suit your event, from a full-service experience with professional waitstaff to casual buffet service or self-serve stations for a more relaxed vibe. Our bartenders are available to serve drinks from our fully licensed bar, ensuring every guest is well looked after. We handle everything from setup and serving to clearing up, so you can focus on celebrating with your loved ones. Let us know your vision, and we’ll tailor our service to create the perfect atmosphere for your special day.

Tasting sessions

We believe that every detail of your wedding meal should be perfect, which is why we offer tasting sessions for couples to sample our dishes before making their final choices. During your session, you’ll have the opportunity to try a selection of starters, mains, and desserts, along with a preview of our welcome drinks and canapés if desired. Our chefs will be on hand to discuss your preferences, suggest pairing options, and make any adjustments to ensure everything is just right for your big day. Book your tasting session and savour the flavours that will make your wedding unforgettable.