



Wedding

BROCHURE 2026

FROM THE WOODS



TABLE OF CONTENTS

FROM THE WOODS

02	Introduction
03	Our Packages
04	The Essential Package
05	The Signature Package
06	The Ultimate Package
07	The Hiring Package
08	Additions
09	The Process
10	Sample Canapes
11	Sample Starters
12	Sample Sharing Main Course
13	Sample Plated Main Course
14	Sample Desserts
15	Sample Evening Food
16	Meet the Woods
17	Frequently Asked Questions
18	Contact

INTRODUCTION



Hello! We are Hamish and Rosie, a couple deeply passionate about food. Our culinary journey began at Ashburton Culinary School, followed by five years of experience in prestigious kitchens, ranging from one to three Michelin stars across the country.

Our mission is to deliver the finest British cuisine throughout the year.

We prioritize sourcing seasonal produce from trusted suppliers and farms, along with fresh vegetables from our own garden, ensuring that locality and sustainability are at the heart of our menu development.

Sit back, relax, and allow us to take care of you and your guests.



OUR PACKAGES

We provide a variety of packages designed to cater for all preferences. Whether you prefer sharing plates for a laid-back atmosphere, plated service that exudes sophistication, or an unforgettable immersive experience, each option has its own unique charm and benefits. From these offerings, we will create a fully customized day that effortlessly transforms your vision into reality.





ESSENTIAL PACKAGE

£55 per person

This package is perfect for creating a warm and inviting atmosphere, allowing you to design a custom menu that reflects your preferences. It's especially ideal for rustic, garden, or casual weddings. Your guests will delight in sharing platters that feature slow-cooked, roasted meats, paired with generous servings of the finest seasonal vegetables. Our menus are meticulously crafted, ensuring the highest quality of farm-fresh produce from our local suppliers. Experience the delight of seasonal feasting.

Included in the Package:

- Exclusive Complimentary Tasting
 - Three Types of Canapés
 - One Starter or Sharing Board
 - Meat or Vegetarian Main Dish
 - Three Vegetarian Side Dishes
 - Bread and Dips/Butter
 - One Plated Dessert
-
- Waiting Service
 - Set Up, Serve and Clean Down
 - Serve Champagne on Arrival



SIGNATURE PACKAGE

£70 per person

This exquisite dining experience has been thoughtfully curated for those who truly appreciate sophistication, elegance, and refined culinary artistry. Guests are invited to indulge in a carefully crafted journey, where each dish reflects a deep respect for premium British ingredients and the finest seasonal produce.

Included in the package:

- Exclusive Complimentary Tasting
- Five Canapés
- One Plated Starter
- Plated Main Course
- Plated Dessert
- Bread and Dips/Butter

- Full Waiting Service
- Set Up, Serve and Clean Down
- Serve Champagne on Arrival





ULTIMATE PACKAGE

POA

The bespoke package offers an unparalleled culinary experience tailored to those with a love of luxury and creativity. Indulge in a multi-course tasting menu where each dish is crafted from seasonal ingredients, hand-selected to meet your personal preferences and dietary needs. With complete control over the length and content of the meal, you are free to design an exquisite dining journey that reflects your unique tastes and desires. This is the ultimate expression of personalised luxury, where every detail is curated to exceed your expectations and create an unforgettable experience.

Included in the Package:

- In person curation of the menu with advice from chefs on seasonal premium ingredients
- Michelin Level Cooking
- Wine Pairings from Sommelier
- Refined Dessert
- Exclusive Complimentary Tasting with Chef Owners
- Full Waiting Staffing
- Hiring Package Included







THE HIRING PACKAGE

We maintain strong relationships with suppliers that cater to any budget and style, and we're dedicated to collaborating with you to realize your vision. To help you envision your special day, we create tailored mood boards just for you.

WHAT CAN WE HIRE FOR YOU?

- Bar
- Furniture
- Crockery
- Cutlery
- Glassware
- Serving Ware
- Refrigeration
- Catering Equipment
- Cake Stand and Knife

Price dependant on preferences



ADDITIONS

Regardless of the package you choose, additional enhancements can easily be arranged if you would like something extra.

Add canapes:

2 canapés £6.00 pp

3 canapés: £9.00 pp

4 canapés: £12.00pp

5 canapés: £15.00pp

Tea & Coffee service - £2.50pp

Cake Cutting - £30

Cheese Board - Selection of Expertly selected cheeses,
Sourdough Crackers, Chutneys -POA

Sweet Feasting Board - POA

Wine Pairing - POA

Cocktail Hour - POA

Evening Food - POA

Post Wedding Day Lunch- POA





THE PROCESS

- 01

Venue Booked

You've booked your dream venue. Contact us to get the date in the diary
- 02

Select your Package

We'll meet to discuss your bespoke menu. Secure your date by paying the deposit.
- 03

Tasting Time

Join us for a tasting
Around 4 months before your big day, we'll host a tasting of your chosen menu
- 04

Finalising Plans

6 weeks before your big day we'll need your final numbers and food choices, along with the final balance for the catering.
- 05

The Day Prior

If venue allows, we will come with a small team and set up your wedding space.
- 06

The Big Day

Leave everything to us. When you arrive your tables will be set ready for you to add any personal touches, then you can relax and enjoy



SAMPLE CANAPES

Braised Chicken, Thyme, Mustard and Toasted Yeast Croustade

Ham and Mustard Croquettes, Fermented Apple

Slow Roasted Pork Belly in our Teffont Honey

Cod's Roe Mousse, Seaweed Cracker, Lemon

Mackerel Tartare, Lovage Emulsion, Seed Cracker

Sardine and Charred Tomato, Sourdough and Parsley

Deep Fried Potato Terrine, Black Garlic Ketchup

Onion and Potato Rösti, Fermented Chilli Mayo

Tomato Salsa, Basil Oil Bruschetta





SAMPLE STARTER

Confit Duck, Duck Broth, Pearl Barley, Rosemary Oil

Scotch Egg, Black Garlic Mayo

Beef Tartare, Cured Egg Yolk, Whole Grain Mustard and
Nasturtium

Salt Baked Beetroot, Whipped Rosemary Curds, Pumpkin Seed
Praline

Asparagus Tartlett, Wild Garlic, Comte Cheese and Chives

Pork Loin, Walnut Butter, Confit Squash, Crispy Sage

Cured Trout, Dill, Kewpie Emulsion, Pickled Cucumber

Smoked Haddock Croquette, Warm Tartare Sauce

Tempura Prawns, Pickled BBQ Peppers Fermented Tomato
Powder, Chilli Jam

Torched Mackerel, Green Beans, Fennel, Ajo Blanco



SAMPLE SHARING MAIN

Beef Sirloin, Smoked Beef Fat, Roasted Onion

Braised Lamb Shoulder, Charred Tomato, Yoghurt and Aromatic Oils

Herb Stuffed Porchetta, Confit Garlic Sauce

Charred Mackerel, Nasturtium and Rocket

Baked Salmon, Charred Lemon, Dill

On the side:

Chicory Salad, Pickled Beetroot, Pumpkin Seed Dressing

BBQ Courgette, Anchovy Dressing

Charred Cabbage, Fermented Apple Glaze, Crispy Shallots

Torched Leeks, Aged Pecorino Sauce, Burnt Leek Powder

Pea, Mint and Nasturtium

Charred Runner Bean, Tarragon and Sorrel

Crispy Potato Croquettes, Chives and Garlic

Green Beans, Mint and Nasturtium Salad

Ratatouille and Charred Red Pepper Sauce

Salt Baked Celeriac, Peppercorn Sauce

Crispy Kale, Horseradish Dressing



Beef Ribeye, Horseradish Carrot, Beef Dumpling, Parsley Sauce

Braised and Pressed Lamb Shoulder, Celeriac Puree, Celeriac Nest, Swede Terrine and Lamb Sauce

Duck Breast, Leg Ragu, Crispy Kales, Cauliflower Puree and Smoked Beetroot Sauce

Guinea Fowl Breast, Braised and Crispy Leeks, Thyme Dumpling, Yeast Hollandaise, Winter Herb Sauce

Pork Chop, Spring Herb Chimichurri, Broad Beans, Charred Lettuce

Roasted Hen of the Woods, Soy Glaze, Mushroom Puree, Dressed Chestnut Mushroom Slices

Spring Lamb, Wild Garlic Pesto, Crushed Peas, Potato Croquette, Black Garlic, Lamb Sauce

Venison Loin, Caramelised Cauliflower Puree, Pickled Cauliflower, Cavolo Nero, Sage Sauce

Heritage Pork Loin, Confit Butternut Squash, Smoked Squash Puree, Crispy Sage, Brown Butter and Walnut Sauce

Venison, Potato Terrine, Mushroom Ragu, Roasted Hen of the Woods, Cured Yolk, Venison and Beef Marrow Sauce

Roasted Hen of the Woods, Soy Glaze, Mushroom Puree, Dressed Chestnut Mushroom Slices



SAMPLE DESSERT

Lemon Tart, Crème Fraiche, Lemon Balm

Choux Bun, Macerated Blueberry and Custard

Strawberry Pavlova, Mint

Tarte Tatin, Hay Ice Cream

Dorset Apple Cake, Hay Cream and Brown Butter Toffee Sauce

Baked Chocolate Torte, Macerated Strawberries

Chocolate Tart, Crème Fraiche, Fig Leaf Oil

Choux Bun, Fig Leaf Crème Diplomat, Sour Raspberries

Choux Bun, Salted Caramel Cream, Candied Hazelnut

Poached Rhubarb Tartlet, Crème Anglaise

Poached Rhubarb, Custard, Lemon Balm, Oat Tuile

Stewed Plum Compote, Oat Crumble, Hay Cream

Strawberry Cake, Vanilla Mascarpone, Macerated Strawberry

Chocolate Torte, Hazelnuts

Summer Fruit Compote with Light Meadowsweet Mousse,
Meringue



SAMPLE EVENING FOOD

Sourdough Neapolitan Pizzas,
Selection of Toppings

Artisan Cheese Board, Homemade Chutneys
and Crackers

Zingy Tacos, Herby Dressing, Sour Cream,
Soft Flour Tortillas

Charcuterie Board, Flatbreads, Pickled
Vegetables, Chutneys

Cured Bacon or Sausage Baps, Homemade
Condiments, Caramelised Onions



MEET THE WOODS

HAMISH WOOD CHEF DIRECTOR + CO-OWNER

Hamish enjoys spending time in the development kitchen, experimenting with ideas and perfecting his dishes for the upcoming year.



ROSIE WOOD CHEF DIRECTOR + CO - OWNER

Rosie enjoys competing, she placed 2nd YNCOTY 2025 and finalist again last year. She enjoys spending time in her garden alongside her chickens, flowers and vegetables.



Can you cater for dietary requirements?

Absolutely! We offer a diverse selection of delicious options that cater to various dietary needs for your guests to enjoy.

How much are children menus?

Children menus are 50% off standard price.

What is your cancellation policy?

Cancelling before 6 months to go until your big day will result in 100% deposit refund. Within 6 months of your event date will result in a 50% refund. Cancelling within 3 months will result with no refund.

How far in advance should I book my caterers?

9 to 18 months in advance for weddings or large, high-profile events. For smaller, casual events or during the off-season, booking 3-6 months in advance may suffice, but peak season dates (May-September) fill up fast.

How do I secure the date?

Phone up and see if we have availability, once your happy with menus, pay the deposit and the date is yours.

Do you set up and clear?

If venue allows, our team will come and set up the tableware the day before allowing you ample time to decorate.

Do we need to provide waste management?

Yes, if you are unsure about where to get this service from, talk to your venue.

Do we need to provide power?

Yes, we require 18kw of Power for events up to 100-150 guests, menu dependant.



FROM THE WOODS

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