

Wildes, at Home

Private chef and outside catering

Seasonal, from-scratch cooking, thoughtfully crafted

March - September 26

Altrincham
Cheshire

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Canapés

pick 4 or 5

£9 pp

- (VE) PULLED SEA SALTED GRISSINI
- (GF) POACHED SALMON & MISO
- (GF) DATES WRAPPED IN BACON
- DUCK SPRING ROLLS
- MINI LAMB KOFTAS
- PORK WON-TONS
- MIXED GYOZA
- (GF)(VE) AVOCADO SUSHI NORI
- GOAT'S CHEESE & N'DUJA TARTLETS
- (V) PESTO & MOZZARELLA ARANCINI
- (V) PAELLA ARANCINI BALLS
- (GF) MELON WRAPPED IN SPECK
- (V) TRUFFLE MAC & CHEESE BITES
- (V) AGED PARMESAN & ARTICHOKE CROUTE
- PRAWN TEMPURA SUSHI NORI
- (V) BLACK TRUFFLE CELERIAC TARTLET
- (GF) WHITE CRAB PANI PURI SPHERES
- (V)(GF) GREEN CURRY PANI PURI SPHERES
- (V) QUINCE & EPOISE TARTLET
- (GF) IBERICO & ASPARAGUS
- SMOKED SALMON & CAVIAR CONES
- SUSHI NIGIRI/NORI PLATTER +£4PP

A selection of handcrafted canapés, either served by our team throughout your event or presented as a ready-to-enjoy buffet

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Bowl Food

pick 2 or 3

£14.5 pp

- (GF) COD, SALMON & PRAWN FISHPIE
- (GF) MISO ROAST SALMON, SUSHI POKE
- (GF) PUTTANESCA BRAISED LAMB RUMP, CHAMP
- SLOW BRAISED LAMB HOT POT
- STEAK & ALE PIE
- LASAGNE AL FORNO
- (V) AUBERGINE & COURGETTE MOUSAKA
- (GF) CHICKEN BASQUESSE CASSEROLE
- RAGU 'TUCCI' SLOW COOKED MEATBALLS
- (GF)(VE) JERUSALEM ARTICHOKE RISOTTO
- KATSU CHICKEN, YELLOW BEAN CURRY, RICE
- (GF) KING PRAWN THAI GREEN CURRY
- (GF)(VE) BAKED CAULIFLOWER & SPINACH THAI GREEN CURRY
- (GF) SQUID, PRAWN & CHICKEN PAELLA
- (GF)(VE) ASPARAGUS AND RED PEPPER PAELLA

- (GF) SEABASS & KING SCALLOP IN GINGER +£3PP
- FILLET STEAK AND CELERIAC MASH +£5PP

EACH SERVED WITH ACCOMPANIMENTS

Offered as an elegant self-serve setup or freshly portioned on-site into individual bowls for a refined dining experience.

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Tapas

pick 5 or 6

£15.50 pp

- (VE) ROASTED AND SALTED EDAMAME BEANS
- (V) GOAT'S CHEESE BRUSCHETTA
- (VE) TOMATO BRUSCHETTA
- MEATBALLS, NDUJA RAGU
- (GF) CHICKEN SKEWERS
- COD CROQUETTES & AIOLI
- (GF)(V) SPANISH TORTILLA OMELETTE
- GRILLED CHORIZO, HONEY & PORT
- (GF) CHICKEN WINGS GARLIC PIL PIL
- GARLIC PRAWN CRISPY GNOCCHI
- (V) TRUFFLE MAC & CHEESE
- WHITE ANCHOVIE PINCHOS (Boquerones)
- (GF) CHARCUTERIE BOARD
- (GF) QUESOS & PICKLES BOARD
- (VE) GRILLED ASPARAGUS, CRUSHED OLIVE TAPENADE

SERVED WITH

- (GF) TOMATO & MOZZARELLA SALAD
- (VE) SOURDOUGH & CRISPY BREADS
- (VE)(GF) MIXED MARINATED OLIVES

A relaxed tapas-style buffet packed with flavourful small plates, perfect for sharing grazing, and going back for seconds. Ideal for sociable dining with a laid-back feel

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Cold Buffet

pick 5 or 6 platters
and 2 or 3 salads
£10.50 pp - £16.50 pp

- CAJUN CHICKEN, SMOKED SALMON, BEEF RUBEN *(MINI BRIOCHE)*
- PARMA HAM, MINTED LAMB, DUCK & PLUM *(BURRITO BOX)*
- AFTERNOON TEA SANDWICHES *(CUCUMBER, SMOKED SALMON, EGG MAYO, HAM)*
- (GF) SALMON FILLETS, PICKLED CUCUMBER
- HOMEMADE PULLED PIES
- HOMEMADE SAUSAGE ROLLS
- BLACK-PUDDING SCOTCH EGGS
- (GF) CHICKEN TIKKA SKEWERS
- CHARCUTERIE BOARD
- (V)(GF) CHEDDAR, MANCHEGO, CAMEBERT & PICKLES BOARD
- (V)(GF) CHEDDAR & BLUE CHEESE, PICKLES BOARD
- (VE)(GF) FRESH GUACAMOLE & TORTILLAS
- (VE)(GF) HUMMUS & VEGETABLES

- (VE)(GF) PAELLA RICE SALAD
- (VE)(GF) NEW POTATO SALAD
- (V)(GF) GREEK SALAD
- (VE) CAESAR SALAD
- (V)(GF) TOMATO & MOZZARELLA SALAD
- (V)(GF) PESTO & MOZZARELLA PASTA, PINE NUTS
- (V)(GF) SALAD NICOISE

A thoughtfully prepared drop-and-go cold buffet, showcasing artisan sandwich platters and carefully selected cold dishes. Delivered ready to serve, offering quality, flavour, and ease

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Sweet Tooth

- £2.90 STRAWBERRY PAVLOVA, FRUIT COMPOTE
LEMON MERINGUE PIE
WHITE CHOCOLATE & RASPBERRY CHEESECAKE
BAKED NEW YORK CHEESECAKE
PROFITEROLS
TIRAMISU

- £2.50 SH'MOORSEN BOARD
COOKIES, DOUGHNUTS, MARSHMALLOW & BROWNIES

- FROM £5.50 ARTISAN CHEESE STACK
QUINCE, CRACKERS & CARAMILSED FRUIT

- £2.00 SELECTION OF CHOCOLATES - HANDMADE BY US
- £2.80 ITALIAN MACARONS

- £3.45 5FT CHOCOLATE FOUNTAIN
BERRIES, DOUGHNUTS, BROWNIE & MARSHMALLOWS

- £2.00 FRESH FRUIT SALAD

Offering an indulgent dessert selection, beautifully presented as a buffet, individually prepared bowls or elegantly portioned into takeaway servings.

**Unfortunately, we cannot squeeze the chocolate fountain into take away boxes*

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Prêt à Manger

£6.8 pp	SALMON, COD & SPINACH FISHPIE
£5.2 pp	LASAGNE AL FORNO
(GF) £5.6 pp	SLOW BRAISED LAMB HOT POT
(GF) £5.6 pp	STEAK & ALE COTTAGE PIE
(V) £5.0 pp	AUBERGINE & COURGETTE MOUSSAKA
(GF) £5.6 pp	RAGU 'TUCCI' SLOW COOKED MEATBALLS
£5.6 pp	CHICKEN CURRY, YELLOW BEAN SAUCE
£6.5 pp	KING PRAWN THAI GREEN CURRY
(GF)(VE) £5.0 pp	BAKED CAULIFLOWER & SPINACH THAI GREEN CURRY
(GF) £5.6 pp	CHICKEN & RED PEPPER PAELLA
£6.2 pp	SLOW BRAISED SALT AND PEPPER RIBS

ACCOMPANIMENTS ARE ALL (GF)(V)

NEW POTATOES
POMME SAUTE
MASHED POTATO
DAUPHINOISE AU GRATIN
BUTTERED GREEN VEGETABLES
GREEK SALAD
STEAMED RICE

Pret a Manger menu items are pre-cooked, supplied with clear re-heating instructions for a standard oven and can be prepared to cater for any number (12 guests minimum).

A convenient drop-and-go service in disposable trays with options of crockery & cutlery.

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Taster menu

JERUSALEM ARTICHOKE
EPOISSIES BEIGNET

BRIOCHE À TÊTE
CHICKEN SKIN BUTTER

BRESAOLA CANNOLI
HUSU HUSU STURGEON CAVIAR

SPIDER CRAB RAVIOLONI

KOJI LAMB TENDERLOIN
CELERIAC AU GRATIN

COCOA NIB, LIME JAM
MILK ICE-CREAM

HANDMADE CHOCOLATES
COFFEE OR DIGESTIFS

£85 PP

An optional wine pairing experience is offered for each course, carefully selected to enhance the character and nuance of every dish.

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