



AWARD-WINNING WEDDING FOOD BY
OUTSIDE GOURMET CATERING AT





CANAPÉS

Please choose four:

Braised beef and mushroom vol-au-vent

Mini Welsh rarebit tartlet (v)

Mini goat's cheese and roasted tomato tartlet (v)

Salt and pepper chicken, kimchi dressing

Cantonese duck filo baskets, cucumber and hoisin

Crispy belly pork, apple purée

Honey and mustard sausages

Onion bhajis, mango yoghurt (v)

Mini fish and chip cones, tartare sauce

SPRING & SUMMER MENU

Starters

Whipped goats cheese and beetroot salad, walnut oil (v)
Tiger prawn pil pil, garlic croutons, rocket, roasted tomato salsa
Pork gyoza, asian slaw, smoked chilli and rice vinegar dipping sauce
Tomato and mozzarella caprese salad, parma ham and olive tapenade
Dressed crab, spiced crab fritters, yoghurt dressing
Ham hock salad, celeriac remoulade, apples
Smoked mackerel pate, pickled cucumber, fennel and orange

Mains

Thyme and lemon marinated tagliata of beef fillet, rocket and parmesan salad, French fries (£5 supplement)
Roasted lamb rump, feta, olive, watermelon and cucumber salad, tsatsiki, fried potatoes
Pea and sage risotto, herb gremolata (v)
Roasted corn fed chicken, parsnip purée, asparagus, thyme potato cake
Rosemary porchetta, fennel slaw, crispy potatoes, apple dressing
Peppered cod, asparagus, peas, lemon butter sauce
Grilled chicken, pepperonata, chorizo arancini, aioli

Desserts

Passion fruit and mango indulgence, mini meringues, cheesecake mousse
Vanilla crema cotta, caramel sauce
Chocolate torte, raspberries, yoghurt
Orange and cardamon panna cotta, summer berry compote
Strawberries and cream, granola, basil and balsamic
Iced malt parfait, maltesers, salted caramel, raspberries
Warm chocolate brownie, pistachio ice cream

AUTUMN & WINTER MENU

STARTERS

Twice baked goats cheese souffle, roasted plum chutney (v)

Smoked haddock and leek tart, black bomber fondue

Ham hock and black pudding fritter, piccalilli, watercress

Welsh onion soup, gruyere croutons (v)

Chorizo and red pepper arancini, aioli

Cured salmon gravadlax, pickled cucumber, capers, blinis

MAINS

Short rib and wild mushroom pithivier, red wine sauce, dauphinoise potatoes

Roasted lamb rump, braised lentils, confit potatoes, salsa verde

Butternut squash tart, sage butter, taleggio cheese (v)

Roasted corn fed chicken, parsnip puree, tender stem broccoli, thyme potato cake

Rosemary and garlic porchetta, celeriac, savoy cabbage, apples, confit potatoes

Rolled ox cheek, Yorkshire pudding, braised red cabbage, dripping potatoes, red wine sauce

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream

Bread and butter pudding, orange custard

Welsh apple cake, apple caramel, clotted cream ice cream

Salted caramel brownie, winter berry compote, blackcurrant sorbet

Individual rhubarb crumble, vanilla ice cream

Welsh rarebit, plum chutney



SHARING PLATTERS

Please choose two meat / fish dishes and four salads

MEAT & FISH

Lightly-spiced citrus rubbed lamb shoulder
Roasted lamb rumps, salsa verde
Boned and rolled legs of lamb with rosemary and garlic
Slow cooked beef brisket, barbacoa
Fillet of beef, horseradish (£5 extra pp)
Chermoula chicken thighs
Piri piri chicken thighs
Lemon and caper chicken skewers
Lebanese spiced chicken escalopes
Tiger prawns with roasted chorizo
Poached salmon, chive mayonnaise

SALADS

Aromatic cous-cous salad
Tabbouleh, soft herbs
Tomato, olive and feta salad, cucumber and watermelon
Tomato and mozzarella caprese salad, basil oil
Caesar salad, parmesan, pancetta, croutons
White cabbage and preserved lemon salad
Chickpea and white bean salad, feta
Roasted carrot and cumin salad
Rocket and parmesan salad, balsamic dressing
Fennel and orange salad
Broccoli and tahini salad, pomegranate
Celeriac and new potato remoulade
Fried parmentier potatoes, jollof spice rub

EVENING FOOD

Please choose one

Poynton's of Llandudno classic hot dogs with fried onions and condiments

Poynton's of Llandudno hamburgers with gerkins, salad and sauces

Poynton's of Llandudno bacon rolls

Pulled-pork rolls with stuffing and apple sauce

Singapore chicken noodle boxes

Pizzas: choose from pepperoni or margherita, boxed (£3 pp supplement)

Soft shell tacos with Yucatan chicken, shredded cabbage, yogurt, chilli sauce

Chilli nachos, avocado and tomato salsa, sour cream, jalapeños





Please note: these menus are flexible; if you have any requests for specific ingredients or dishes not included here, please just ask.

Outside is a multi award-winning, family-run wedding and event catering company based in Llandudno, Conwy. Established in 2003, Outside are the experts in creating luxury food, delivering exceptional service, and ensuring a memorable guest experience.

**WINNER BEST WEDDING CATERING,
NORTH WALES WEDDING AWARDS
2024 & 2025**

