

THE STICKY FIG
CATERING CO.

BARN
& YARD

BESPOKE

CATERING

FOR YOUR

BIG DAY

2025

ABOUT US



Tom Court started The Sticky Fig Catering Company in 2014. Sticky Fig has been a lifelong dream of Tom, and has gone from strength to strength, testament to the hard work and commitment of the team.

Outside of the wedding season, we deliver catering for TV, film and production across the West Midlands, Birmingham and Stratford Upon Avon. We have worked with the BBC, SKY, Aldi, and many more over the past 10 years. Most famously we have catered for crew and cast of the past five seasons of The Great British Menu.

In 2021, The Sticky Fig Catering Co. opened their first coffee shop in Harvington, Kidderminster. Located within the grounds of an Elizabethan manor house, the shop is well known locally for its artisan coffee, homemade cakes & afternoon teas. On The Rabbit Run, The Sticky Fig Catering Co. second coffee shop opened in the summer of 2022. Located near Bridgnorth, the coffee shop serve a brunch, lunch, artisan coffee and homemade cakes.

 [FACEBOOK.COM/STICKYFIGCATERING](https://www.facebook.com/stickyfigcatering)  [@STICKY_FIG_CATERING](https://www.instagram.com/sticky_fig_catering)

[WWW.STICKYFIGCATERING.CO.UK](https://www.stickyfigcatering.co.uk)

07983 421 447

CANAPÉS

We work with you to welcome your guests to your big day. Your first bite to eat as a married couple should reflect your tastes, so why not include some of your favourite foods. Whether this is served as a traditional canapé service, a fun snack bar, with all of your favourite treats, or our pub tapas boards with a selection of tasty bites.

Served on rustic wooden boards with fresh herbs and foliage.

THREE OF THE BELOW FOR £11.50 per person

Warm brie & caramelised onion on crostini

Chilli & honey glazed chipolatas

Sun-dried tomato, mozzarella bruschetta

Smoked salmon & cream cheese blini with dill, capers & pickled red onions

Lamb koftas, served with Greek yogurt, coriander & pomegranate seeds

Cumberland sausage & toffee apple skewers

Pear, blue cheese & honey on toasted rye crackers

Chicken satay skewers



THE SIT DOWN MENU

OPTION ONE

Invite your guests to enjoy an elegant wedding breakfast with a two or three course lunch.
Served by our efficient and friendly team to your tables. Here are just a few ideas.
Please note, price includes one choice per course, all dietary requirements
will be catered for separately.

Two courses for £60 // Three courses for £66

Artisan bread rolls & butter
(£3 supplement if served with two courses or as a free addition with three course option)

STARTERS

Onion & goats cheese tart with leaves and balsamic dressing
Tomato, mozzarella, pesto & rocket salad
Warm spicy chicken salad, coriander, yoghurt, soured red onions

MAINS

Roast chicken, roasted new potatoes & roots, seasonal greens
Locally made, butchers best sausages, buttery mash, minted crushed peas,
caramelised onion gravy
Butternut squash wellington, tomato & basil sauce & tenderstem broccoli

PUDS

Sticky toffee pudding, fresh cream, butterscotch sauce & honeycomb
Chocolate brownie, whipped cream, berries
Jam jar Eton mess
Fresh vanilla cheesecake with topping of choice
Sticky toffee pudding, butterscotch sauce, whipped cream & honeycomb
Trio of desserts (£3 supplement)

THE SIT DOWN MENU

OPTION TWO

Two courses for £66 // Three courses for £72.50

Artisan breads & butter

(£3 supplement if served with two courses or as a free addition with three course option)

STARTERS

Garlic mushrooms in a cream cheese & parsley sauce on sourdough toast with Parmesan

Beetroot, candied walnut & goats cheese tart, with balsamic glaze

Smoked salmon, cream cheese crostini, with capers, lemon & red onions

MAINS

Blade of Hereford beef, Tenderstem, roasted roots, buttery mashed potatoes

Grilled fillet of salmon, crushed new potatoes, seasonal greens, lemon scented hollandaise

Braised shoulder of English lamb, dauphinoise potatoes, seasonal vegetables

Baked aubergine, white bean puree, tomato Moroccan spiced chickpeas

PUDS

Trio of desserts

Plated or on sharing boards

[selection of three of your favourite sweet treats]

For example;

Dark chocolate tart, served with cream & berries

Lemon & raspberry posset

Chocolate brownie with cream & cherry compote

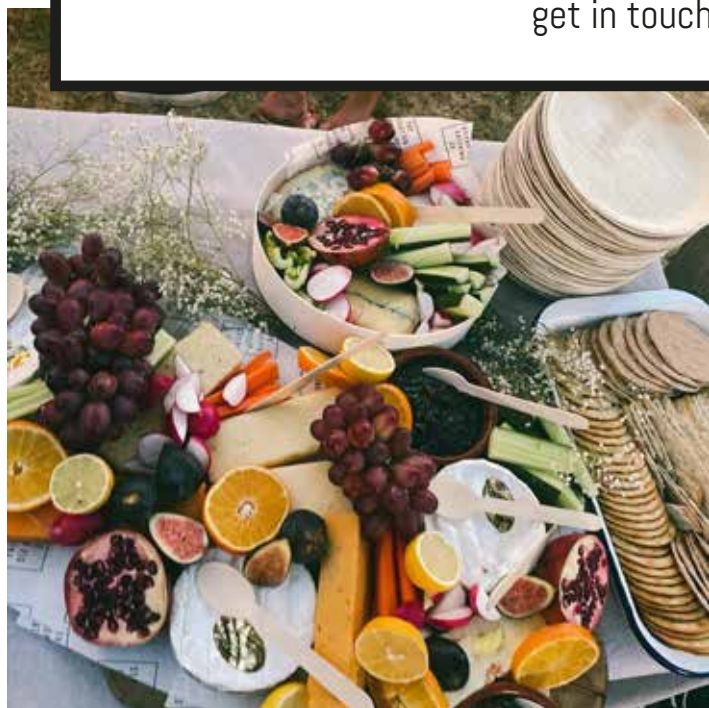
Blueberry bakewell

Lemon Tart



BESPOKE MENU AVAILABLE REQUEST A QUOTE

If there is something that you would really like to have on your menu, or if you would like to create something extra special, please get in touch for a quote.



THE SHARING PACKAGE

Casual dining at its finest, with wholesome, delicious foods served to your table with big family service bowls and rustic wooden boards. Perfect for encouraging conversation, whilst also creating a decadent tablescape for guests to tuck into.

Here are some of our sharing ideas for different courses.

Two courses for £60 // Three courses for £66

STARTERS

Anti-pasti graze boards - artisan breads, cured meats, pickled vegetables, olives, fruits, smoked cheese & vegetable sticks

MAINS

BBQ boards - Meat platter* with cumberland sausages, beef burgers & cajun chicken, seasonal salads, slaw & breads

*Alternative meats and salads will incur an additional charge

PUDS

Elegant dessert boards of your three favourites to be discussed in your menu meeting



THE BUFFET PACKAGE

Create a relaxed atmosphere for your big day with a show stopping feast served from a food station. These tablescapes are a great addition to your celebration.

Dressed using natural materials, fresh green foliage, fruits, herbs and rustic wood.

£60 per person



CANAPES

Three canapes served to your guests during your reception drinks

MAIN

Choose one from the below

Butchers best sasusages, ground beef burgers, cajun chicken*

New potato & chive salad, tomato & onion salad, slaw, giant cous cous & roast vegetable salad, hummus, dips & sauces

Breads

*Aternative meats and salads will incur an additional charge

JAM JAR PUDS & SMALL DESSERTS

Selection of three of the below

Eton Mess

Vanilla cheesecake with berry compote

Tiramisu

Lemon meringue

Chocolate brownie



LET THE DANCING COMMENCE

EVENING FOOD

Served from our Airstream style catering trailer, a street food style gazebo or as a dressed buffet, our street food options have something for everyone. Our street food menu options are all served on biodegradable disposable plates. These options are also available for day food. Minimum numbers apply.

All dietary requirements are catered for separately.



STONE BAKED WOOD FIRED PIZZA

£ 15.50

Not available from the Food trailer. Served from our wood fired pizza oven & gazebo set up.

FISH & CHIPS

Local ale batter fish & chips with mushy peas & curry sauce

£ 15.50

Only available from the Food trailer

LOADED BURGER & FRIES

Homemade brioche, beef burger, with all the trimmings

£ 15.50

BAO BUN

Glazed popcorn chicken, sesame slaw, spring onions & spicy mayo

£ 15.50

PULLED PORK

Slow cooked pulled pork, stuffing, gravy & apple sauce on a floured bap

£ 15.50

BACON BUTTY

Crispy bacon on toasted brioche

£ 10

PULLED BRISKET CHILLI NACHOS

Slow cooked beef brisket chilli, nachos, rice, guacamole, sour cream, jalapenos & cheese

£ 15.50

STEAK FRITES

served with garlic butter, chimchurri, or peppercorn sauce

£ 17.80

STREET FOOD

For those looking for a relaxed day service, street food, might be just what you are looking for. Choose a street food style option for your day food and another for your evening guests.

Minimum numbers apply.





SUSTAINABILITY

ECO-CONSCIOUS & ETHICAL WEDDINGS + EVENTS

Where possible we use local suppliers and small businesses, to deliver the best quality produce that Worcestershire has to offer.



We are partnered with BioPak, packaging that puts the planet first.

They offer the most sustainable and innovative packaging on the market and are dedicated to reducing any negative impact to the environment.

They are focused on reducing tree-based paper and fossil fuel-based plastic used in food service ware by offering eco-friendly alternatives.

Their commitment to innovation has introduced industry-leading products such as the tree-free BioCane range, made from sugarcane pulp, a by-product of the sugar refining industry.

Made from plants, designed for the circular economy.





**THE STICKY FIG
CATERING CO.**

**GOOD FOOD
GOOD TIMES**

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