

Welcome.

Welcome to Follow the Smoke – an artesian catering company that specializes in real family-style dining. We believe that the best meals are those shared with loved ones, and we're passionate about bringing this experience to your special day, wherever you choose to celebrate.

Our menu options are diverse and delicious, from hearty roast dinners to bountiful tabletops loaded with mouth-watering bites. If you're looking for something lighter, our tapas selections are sure to satisfy your taste buds.

Welcome

You're $Alway_c$

You're Always Welcome

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We take pride in offering personalized service, and our friendly team is always happy to work with you to ensure that every detail is taken care of. From special dietary needs to unique menu requests, we're here to make your wedding day as stress-free and enjoyable as possible.

Booking

Email hello@followthesmoke.uk Call +44 7415 296349 Or find out more information from followthesmoke.uk

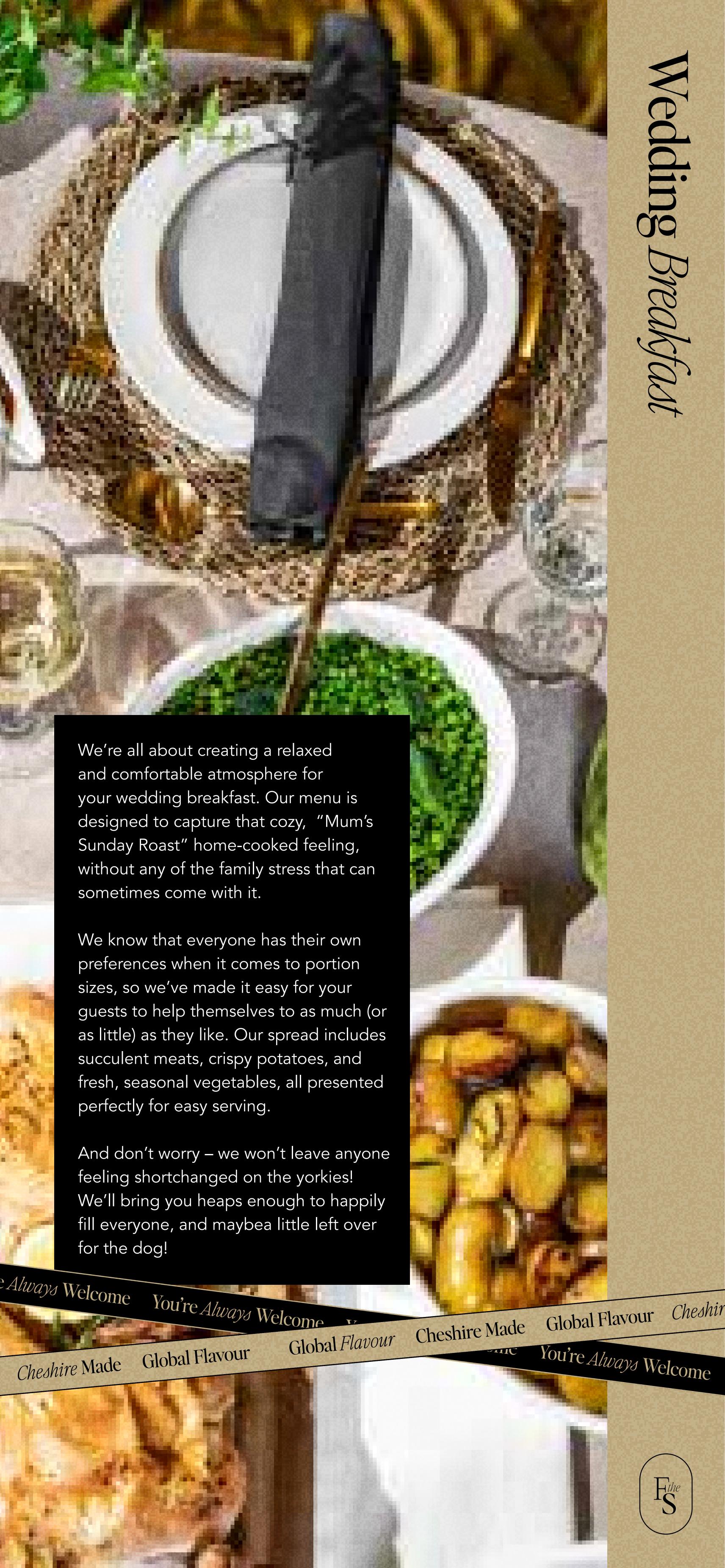
Follow

@followthesmoke.uk

Followthe Smoke

Serving Perfect Hospitality
Since 2017

Wedding Breakfasts



Global Flavour

Wedding Smo Breakfast

Canapes

 ± 9.00 per person

PICK 4 OPTIONS FOR SELECTION BOARDS

Honey & Mustard Glazed Sausages

Smoked Salmon & Mascarpone Crostini

Crispy Beed Brisket Ball, Mustard Mayo

Fried Cod Goujon & Tartar Sauce

Duck Spring Roll, Hoisin Sauce

Lamb Koftaw, Tzatziki Yoghurt

Deep Fried Mac 'N' Cheese Bites

Tandori Chicken Skewer, Lime Yogurt

Braised Aubergine & Ricotta Tart, Grated Pecorino

Caprete Salad Tarts

Bruchetta, Cherry Tomato, Red Onion

Tempura King Prawn, Sweet Chilli Sauce

Sautéed Garlic & Chilli King Prawn Skewers

Starters

£12.00 PER PERSON

PICK 3 OPTIONS FOR THE CENTRE OF THE TABLE

Braised BBQ Ribs

BBQ Glazed Chicken Wings

Beef Arancini, Pepperonata, Rocket

Deep Fried Arancini Balls Stuffed with Mozzarella, Pepperonata, Rocket

Sautéed King Prawns, Chilli & Garlic, Toasted Ciabatta

Cherry Tomato & Red Onion, Bruchetta, Basil Pesto

Spicy N'duja Sauasage & Creamy Mozzarella Bruchetta, Rocket

Creamy Garlic Mushroom Bruchetta, Parmesan and Pine Nuts

Fried Cod Tacos, Mayo

Beef Brisket Tacos, Wasabi Mayo

Crispy Chicken Tacos, Sriracha Mayo

Aubergine and Parmesan Tacos, Ricotta

Beetroot Salad, Mozzarella Dressed Leaves

Caprese Salad, Basil Pesto

Sharing Boards

£8.00 PER PERSON

SERVED IN THE MIDDLE OF THE TABLE

Mezze Boards

Tzatziki Yogurt, Babaganoush, Israeli Couscous, Hummus, Marinated Feta, Falafel & Toasted Pitta Breads

Antipasti Boards

Mixed Olives, Proscuitto, Milano Salami, Bufallo Mozzarella, Parmesan & Balsamic, Capers, Red Onion Chutney, Roasted Red Peppers, Ciabatta, Pane Carasau

Mains

£24.00 per person

ADD A SECOND OPTION

+ £4.00 PER PERSON

SERVED IN THE MIDDLE OF EACH TABLE 'FAMILY STYLE'

Choose a Roast

Roasted Lemon & Garlic Chicken

Roast Porchetta, Sage & Onion Stuffing

Roast Sirloin Of Beef

Roasted Shoulder Of Lamb

Roasted Whole Side Of Salmon, Lemon & Dill

Roast Stuffed Butternut Squash, Spinach, Ricotta (Vegan Option Available)

Mushroom Wellington, Spinach

Cauliflower Steak, Chimichurri VG

Pick a Sauce

Creamy Peppercorn Sauce

Red Wine Sauce

Creamy Mushroom Sauce

Garlic Butter

Chimichurri Sauce

Bernaise Sauce

Salsa Ver

ADD A SECOND OPTION

+ £1.50 PER PERSON

Select 4 Sides

Garlic & Rosemary Roast Potatoes

Dauphinoise Potatoes

Skin On Fries

Creamed Spinach

Peas & Pancetta, Fresh Mint, Shallots

Tenderstem Broccoli, Chilli & Garlic

Mixed Salad, Balsamic Dressing

Rocket & Parmesan Salad, Balsamic Dressing

Cauliflower Cheese Gratin

Pickled Red Cabbage

Mash Potato

ADD A SECOND OPTION

+ £2.00 per person

Desserts

£10.00 PER PERSON

PICK 3 OPTIONS FOR SELECTION BOARDS

ALL SERVED WITH VANILLA CREAM & STRAWBERRIES

Profiterolls with Chocolate Sauce

Eton Mess, Crushed Merigue

Pannacotta with Balsamic Strawberries

Tiramisu

Vanilla Cheesecake with Oreo Crumb

Chocolate Brownies

Cannoli with Mascarpone, Lemon Pistachio

Lemon Curd Tart

Sticky Toffee Pudding

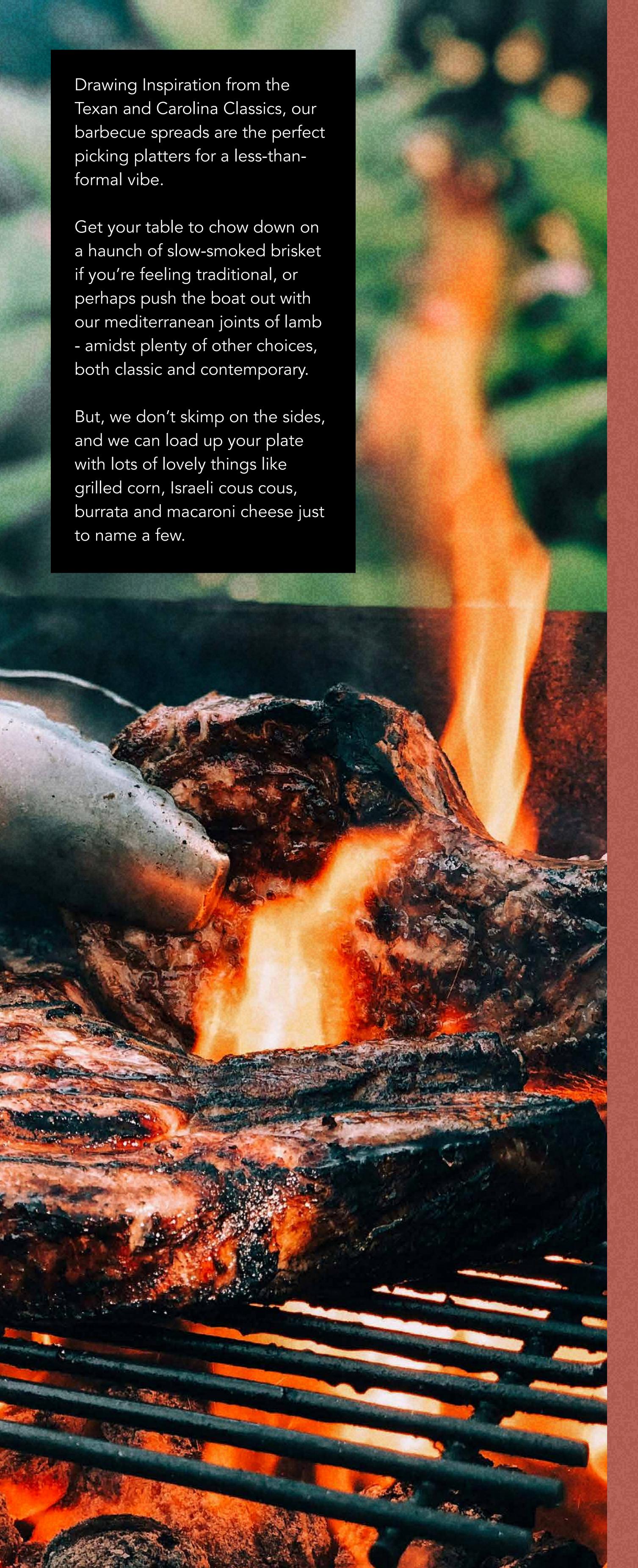
Raspberry Frangipane Tart

Serve your Cake As Dessert

Add Cream & Strawberries.

Served To Tables

 ± 4.00 per person



Flavour

Barbequesmoke And Grill Syours and Syours

Wedding Breakfast

OPTIONS FOR SELECTION BOARDS

Grills

BBQ Pulled Pork

BBQ Beef Brisket

BBQ, Jerk or Garlic & Herb Chicken Legs + Wings

Bratwurst

Flat Iron Steak

Ribs

Moroccan Lamb + Pitta & Tzatziki

Garlic Giant Prawns & Garlic Butter

Grilled Cauliflower Steak & Chimichurri

Grilled Aubergine Steak, Mozzarella & Balsamic

£18.00 per person

PICK 3

£20.00 PER PERSON

PICK 4

£22.00 PER PERSON

PICK 5

BBQ Sides

Bean & Corn Salad

Red Cabbage 'Slaw

BBQ Beans

Ceasar Salad

Grilled Corn/Corn Salad

Sauerkraut

Tomato Panzanella Salad

Mediterranean Vegetables & Israelli Cous Cous

Roasted Peach & Buratta Salad

Roasted Sweet Potato, Crème Fraîche, Red Onion & Chillis

£16.00 PER BOWL

BBQ Hot Sides

£16.00 PER BOWL

Grilled Corn On The Cob with Garlic Butter

Seasoned Fries

Loaded Nachos

Loaded Fries

Mac & Cheese

Mash Potato

Sauces

£3.00 PER SAUCE PER TABLE

Garlic Butter

BBQ Sauce

Bernaise

Jerk Sauce

Gravy

Garlic & Herb

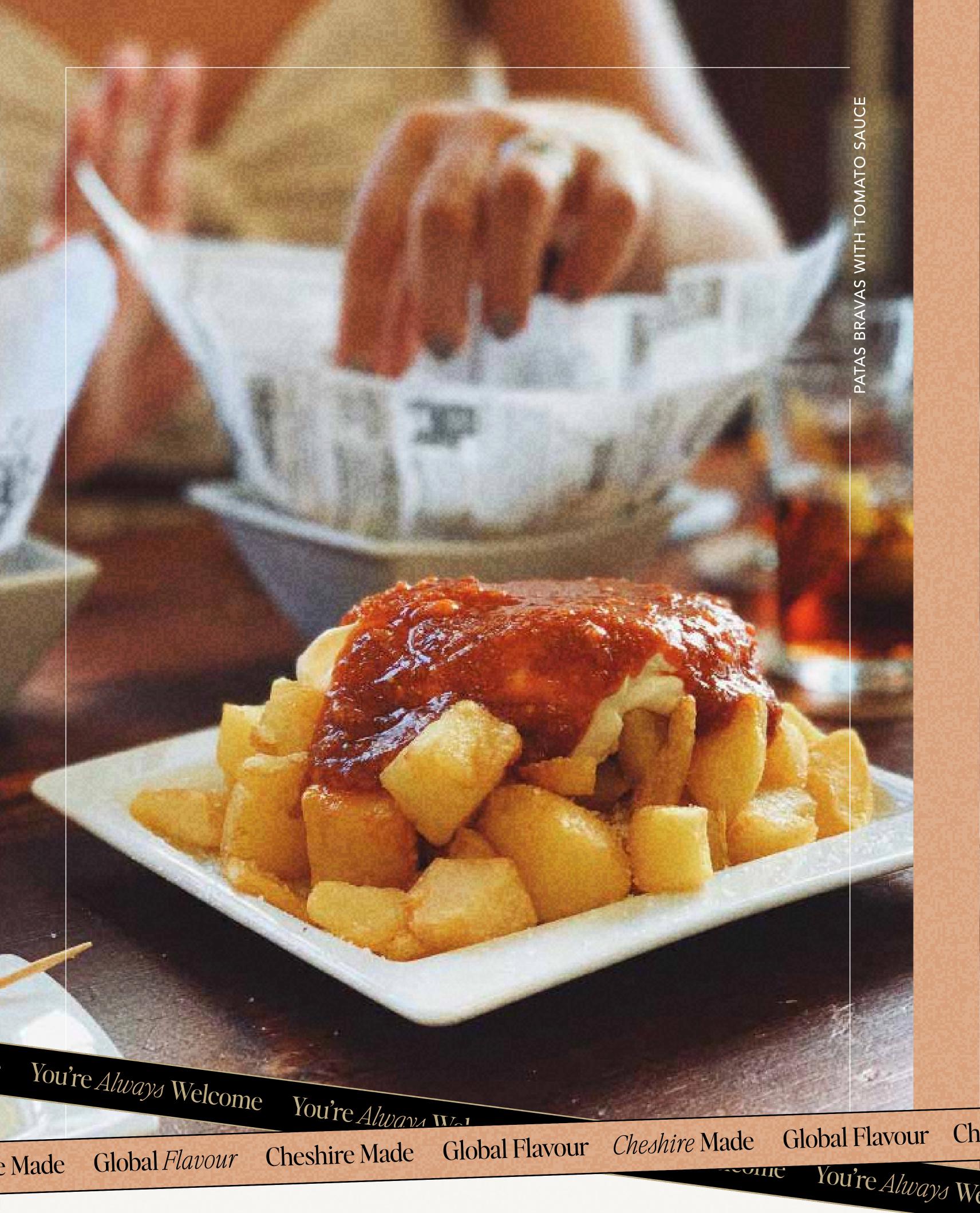
FtS Sauces

£5.00 PER TABLE

Mustard

Mayonaise

Ketchup



Tapas Shall Shall Shall Wedding Breakfast

SERVED ON SHARING DISHES PER TABLE

£33.00 / Per Person

PICK 10 OPTIONS

Patas Bravas with Tomato Sauce

Chicken Wings Cooked In Chilli, Garlic & Lemon

Chorizo & Honey

Sobrassada Bruchetta

Bread with Tomato Or Garlic Dip

King Prawns In Chilli

Spanish Tortilla

Deep Fried Calamari with Garlic Mayo

Serrano Ham

Chorizo

Manchego Cheese & Chorizo Skewers

Ham Croquettes

Mini Mixed Paella



Bowl Food

PICK 3 OPTIONS

£16.00 / Per Person

Korean Crisp Chilli Beef, Noodle and Vegetable Salad

Satay Chicken, Sticky Rice Asian Slaw

Buttermilk Fried Chicken, Seasoned Tater Tots, Buffalo Hot Honey and Siracha Mayo

Beef Brisket Cottage Pie, Peas and Creamy Mustard Mashed Potato

Slow Cooked Harissa Lamb, Mint and Apricot Cous Cous, Yoghurt and Almonds

Red Wine and Honey Glazed Chorizo, Patatas Bravas and Aioli

Thai Fishcake, Pickled Cucumber Salad

Prawn Cocktail, Avocado, Cucumber and Tortilla Crisp

Panko Cod Goujon, Chips, Crushed Peas and Tartare Sauce

Macaroni Cheese, Parmesan and Herb Crumb

Spiced Chickpea Stew, Grilled Halloumi Coriander and Chillies

Pean & Asparagus Risotto, Parmesan and Poppy Seed Crisp



Kids Plates

Wedding Breakfast

£12.00 / Per Person

Mains

Veggie burger & Fries Chicken Gougons & Fries Fish Gougons & Fries

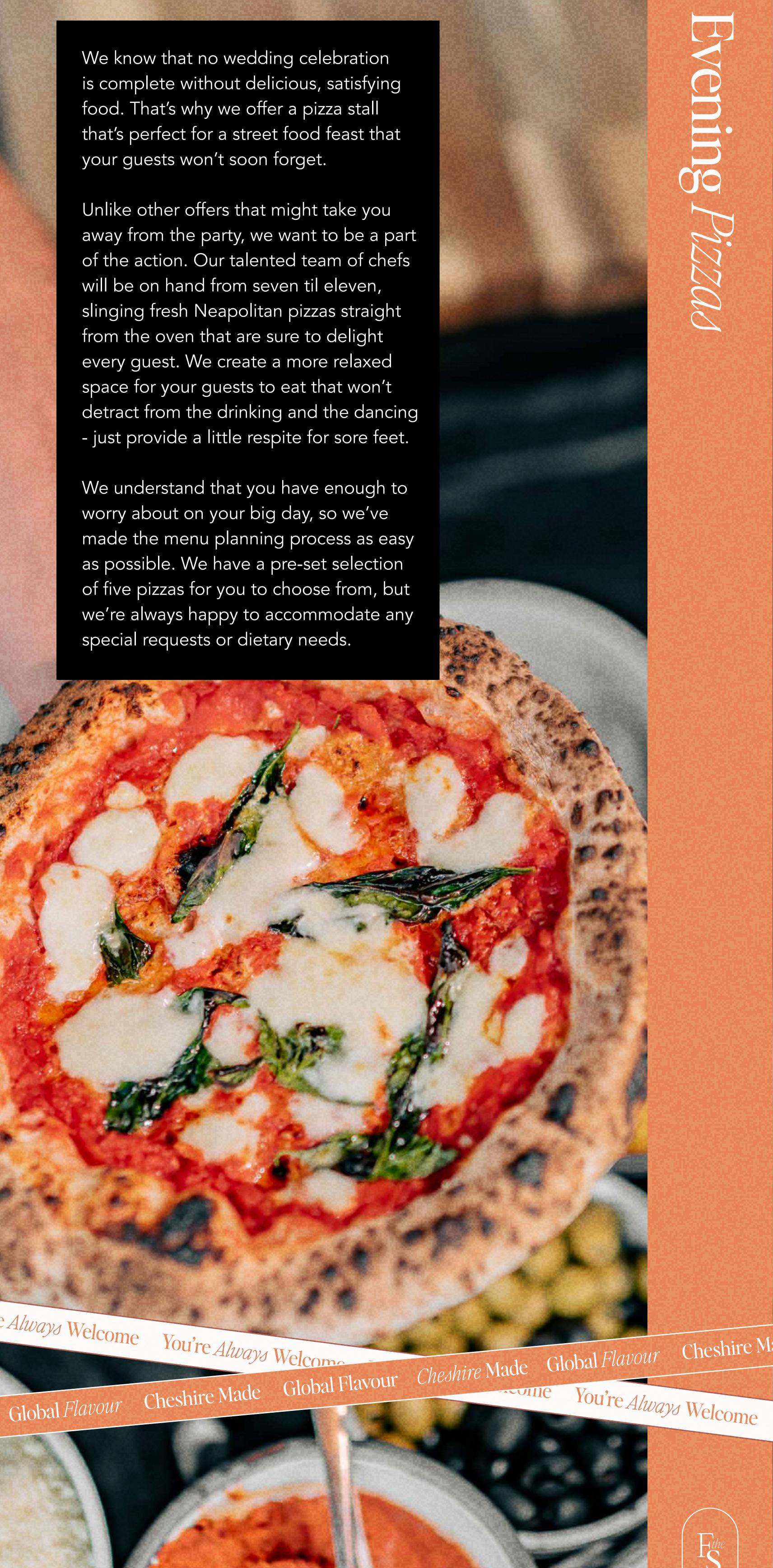
Desserts

Vanilla Ice Cream

Followthe Smoke

Serving Perfect Hospitality
Since 2017

Evening Service



Provided by our

Mobile Pizza

Company:

CATERING

Evening P1.7.7.01

Evening Service from our Outdoor Pizza Ovens

£10.00 / Per Person

10% OFF FOR DAYTIME + EVENING SERVICE

Marinara VG

Tomato, Oregano, Basil, Fresh Garlic, Olive Oil

Margherita v

Tomato, Mozzarella, Parmesan, Basil, Olive Oil

Portobello v

Tomato, Mozzarella, Parmesan, Basil Portobello Mushroom, Truffle Oil

Pepperoni

Tomato, Mozzarella, Parmesan, Basil, Pepperoni, Olive Oil

Prosciutto

Tomato, Mozzarella, Parmesan, Rocket, Prosciutto

Ham & Mushroom

Tomato, Mozzarella, Parmesan, Basil, Roasted Ham, Roasted Mushrooms

Salami

Tomato, Mozzarella, Parmesan, Basil, Milano Salami, Chilli

3 Salami

Tomato, Mozzarella, Parmesan, Basil, Milano Salami, Nduja, Pepperoni

Roasted Mediterranean Vegetable v

Tomato, Mozzarella, Parmesan, Basil, Roasted Mediterranean Vegetables

Jalepeno

Tomato, Mozzarella, Parmesan, Basil, Jalepenos, Pepperoni, Chilli

Tuna

Tomato, Mozzarella, Parmesan, Basil, Tuna, Sweet Corn, Red Onion

vithout Tomato Base

BBQ Chicken

BBQ Base, Mozzarella, Parmesan, Roasted Chicken,

Sweet Corn, Red Onion

Nduja

Mozzarella, Parmesan, Basil, Nduja, Honey

Goats Cheese V

Goats Cheese, Basil, Parmesan, Caramelised Onions, Rocket

Something Else Takes Your Fancy?

Let us know if you have your own favourite and we can create something different just for you.

For a more countryside take on the evening service, why not try our traditional paella? Made in authentic Valencian pans, our paellas are loaded with fresh seafood, charred chicken, and crispy chorizo, all served piping hot and ready to be enjoyed. Plus, the choose-your-own portion nature of the meal makes it a perfect ending to a day that's already been filled with one of our delicious roasts or BBQ lunches. But our paellas aren't just for meatlovers – we also offer a fresh vegetable version that's packed with flavor and hearty greens. It's the perfect option for a vegetarian-heavy guest list or for those who simply want to try something different.

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Evening Paella

Large Traditional Paella

EACH PAN SERVES 75GUESTS

£700.00 for 1 Pan

£1200.00 for 2 Pans

Cooked traditionally in paella pans and served in the pans for guests to help themselves.

Chicken and chorizo

Mixed veg

Mixed meat and seafood

+ Flatbreads

- + Roast Potatoes
- + Salad

£250.00 for 70 People



We take pride in the variety of menus we offer, and we hope we've helped you choose something perfect for your special day! If you're interested in tasting our amazing food, get in touch with us, and we can begin to hash out the details.

If none of our menus have quite hit the spot, we're always happy to take requests and recommendations. As true chefs at heart, we love nothing more than making people happy with delicious food.

At Follow the Smoke, your satisfaction is top of our list, so let's work together to create your perfect menu.

Booking

Email hello@followthesmoke.uk Call +44 7415 296349 Or find out more information from followthesmoke.uk







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