

SHOOTS & LEAVES





WHY WORK WITH US?

Shoots & Leaves was founded in 2022 by owner and lead chef Woody Pyke. Great food & excellent service is what we do, our feasting menus are designed to bring seasonality & joy to your celebration.

Our menus & our service are thoughtful, bespoke & collaborative.

We are a proudly independent business & seek out staff & suppliers who share our commitments to quality & respect for both people & planet.

We can take care of every aspect of food delivery, working alongside you or your planner to ensure everything runs just as you envisioned it.

"EVERYONE WOULDN'T SHUT UP ABOUT IT..."

Incredible from setup to delivery, you guys blew us away with everything you did. The food was unbelievable, best ever at a wedding" Anne Marie & Jim August 2026

OUR MENUS

Our food is seasonal and our menus are written specifically for you.

Our favourite way to deliver wedding food is family style sharing but we are happy to serve plated/individual meals where desired, or a buffet for a more economical and relaxed vibe. We always include dietary alternatives as standard.

We are happy to work alongside you to create your perfect day, so if you want to get creative send us over a mood board with your ideas.

How our pricing works

The price shown on each sample menu is a per-person(pp) price for the main course only. Staffing, Hire, Canapés, Starters, Puddings, Cheese Boards, Evening Food & Waste Removal are all optional extras, priced separately — they are not included in the headline price.

Your quote will set out each element and its cost individually, so there are no surprises. Please let us know your approximate budget when enquiring.

All prices exclude VAT





A PRIME CUT

The best British beef, served sharing for an unforgettable feast

Canapes

Pickled Pepper, Burnt Aubergine, Panisse
Tuna Tartare Tostada
Whitstable Oysters, Mignonette
Scallop Skewers, Brown Butter
Skate Slider, Pickle, Rye Crostini
Jamon Croquettes, Mustard Mayo

Starters

Focaccia
Tomato Salad, Peach, Burrata
Summer Tart with Heritage Courgettes
Pea & Basil Smash

Mains

6 Week Dry-Aged Hereford Cote de Boeuf **
Mushroom Goulash
Fried Crushed Pink Fir Potatoes
Seasonal Green Salad, Mustard Vinaigrette
Romesco
Chimichurri

Pudding

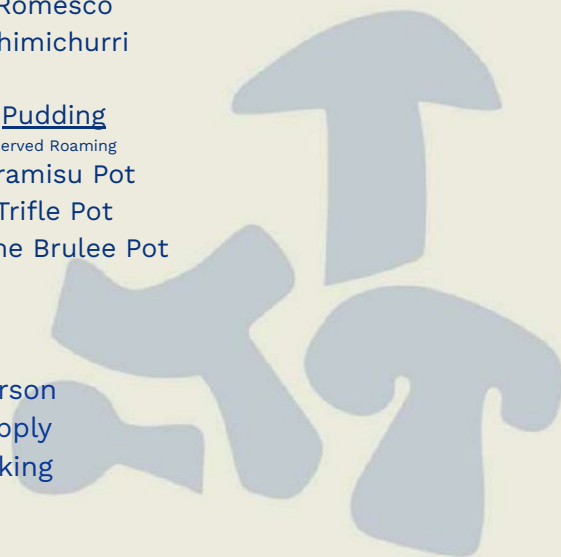
Served Roaming
Tiramisu Pot
Trifle Pot
Creme Brulee Pot

Pricing

Starting From £50 Per Person

Ex.VAT - other charges apply

** Requires Outdoor Cooking



ROTISSERIE

Incredible chicken or other meats cooked in front of you and your guests

Canapes

Wild Mushroom Mille Feuille, Comte
Pumpkin, Manchego & Black Olive Tapenade Skewer
Anchovy & Guindilla Gilda
Salmon, Rye Blini, Creme Fraiche, Dill
Prosciutto, Fig, Walnut, Gorgonzola

Starters

Focaccia
Spinach & Ricotta Pithivier, Braised Endive
Tomato Salad, Whipped Smokey Ricotta

Mains

Herb Fed Free Range Rotisserie Chicken **
Rotisserie Harissa Cauliflower **
Chicken Fat Potatoes
Seasonal Slaw
Charred Sweetcorn
Spicy Gravy, Aioli

Pudding

Basque Cheesecake

Pricing

Starting From £36 Per Person
Ex.VAT - other charges apply

** REQUIRES OUTSIDE COOKING





SPRING

A light yet abundant bespoke wedding breakfast

Canapes

Cheddar & Pickle on House Malted Rye
Wild Mushroom Tartlets
Cured Sea Trout, Kumquat, Chicory
Bresaola & Potato Terrine
Grilled Chicken Skewer

Starter

House Focaccia
Fried Artichokes, Aioli
Asparagus, Lamb's Lettuce & Parmesan Salad

Main

Roast Spring Lamb or Spinach & Feta Filo Pie
Pommes Anna
Glazed Carrots, Wild Garlic Pesto, Pickled Onion
Radicchio, Fennel, Blood Orange

Puddings

Almond Tart, Forced Rhubarb, Creme Fraiche

Pricing

Starting From £38 Per Person
Ex.VAT - other charges may apply



SUMMER

A bountiful vegetarian buffet

Canapes

Toasted Focaccia, Hummus and Burnt Peppers
Polenta Bites, Olive Tapenade
Rye, Ricotta, Smashed Broad Beans, Pickled Radish
Oyster Mushroom Skewer, Soy Glaze

Salads & Buffet Spread

Focaccia
Baba Ganoush, Romesco, Hummous
Veggie Quiches & Tarts with Seasonal Toppings
Tomato & Peach Salad with Burrata, Chives
Grilled Mixed Vegetables, Lemon Dressing, Feta Cheese
Summer Slaw, Fennel, Herbs

Pudding

Apricot & Frangipane Tart

Pricing

Starting From £32 Per Person
Ex.VAT - other charges may apply





EVENING FOOD

Grilled Cheese

Four Cheese

Kimchi

Ham

Baked Goods

Homemade Sausage Roll, Seasonal Chutney

Spiced Potato Pasty

Chicken & Leek Bake

Topped Focaccia

San Marzano Tomato, Burrata

Courgette, Peppers, Olives, Basil

Mortadella, Ricotta, Rocket

Proper Sausages

Bratwurst, Crispy Onions, Mustard

Merguez, Honey, Whipped Feta

Vegan Hotdog

Pricing

Starting From £11 Per Person

Ex.VAT - other charges may apply

IDEAS WE LOVE

Here's some other ideas we have delivered for clients that we loved

- Live Cooking / Asado Style
- Jamon Station
- Oyster Bar / Seafood Raw Bar
- Continuous Roaming Canape Service
- Bespoke Seasonal Menus





DRINKS

Let us help you raise a glass of something truly delicious for your celebration.

We can offer a range of different services - from wine tasting with some of our trusted suppliers, to shaking margaritas and espresso martinis for your guests, or simply staffing a bar that you have stocked up with your favourite tippie.

We are happy to work with you to find solutions that fit within your budget.

PACKAGES

Sparkling Reception - Choose from Prosecco, Cremant or Champagne for a glass on arrival, **from** £12.5pp

Classic Table Wines - ½ bottle pp- £26pp

Biodynamic Table Wines - ½ bottle pp - £35pp

Premium Table Wines - ½ bottle pp- £40pp

Cocktails - £12.5 per cocktail, with a selection of 3 to choose from

Still & Sparkling Table Waters - £6pp+



GET IN TOUCH

If you are interested in hosting your event with us, we would love to hear from you.

You can contact us by filling in our enquiries form [here](#)

We will provide you with a quotation which includes a sample menu based on your specifications.

For all other enquiries please email us at
hello@shootsandleaves.london

