



HIGH GRANGE

*Wedding Catering*

## Create Your Unique Menu and Wow Your Guests

From intimate gatherings to grand affairs, let High Grange elevate your wedding day with exceptional food, culinary magic and a theatrical spectacle on your most special of days.

Picture your dream wedding: rolling hills, the smell of woodsmoke in the air and incredible food tailored to your favourite tastes. At High Grange Devon, we specialise in creating unforgettable culinary experiences for couples tying the knot.

Chef-owner Luke Mackay will create a bespoke menu with you featuring ingredients sourced from our incredible East Devon larder, ensuring each dish is a celebration of flavour and love.

## Award-winning Cooking Over Fire

At High Grange we are proud of our multi award-winning fire cookery school. Our skilled chef team, headed up by Luke, are expert in harnessing the natural flavours of the finest ingredients and infusing these with the rich, smoky essence of flames.

Whether its a rustic outdoor wedding or an elegant indoor affair, our cooking over fire adds a touch of theatre and authenticity that sets your celebration apart.

Our team always go the extra mile so you can be assured that you're in caring and capable hands.







## The Food

At High Grange we love to celebrate the local produce from our glorious East Devon larder. We often cook not within a 25 mile radius but within 5!



We grow our own veggies and have a small flock of chooks who gift us delicious eggs. We source fish from the Lyme Bay, caught with nets on day boats and eaten within a day or two, and buy meat from sustainable suppliers, such as ex-dairy beef from Meat Matters and local goose from Kilmington.



This all guarantees that you will be eating the most amazing local meat, fish and veg and some of it may even have been picked from Luke's garden that morning!

## Who's Cooking?

Luke Mackay has been a chef for more than 20 years and is renowned for his passion for local, seasonal ingredients. He set up award-winning Fire Cookery School and events business High Grange with his wife Sara in 2020. Luke has earned a reputation for delivering exceptional dining experiences that showcase the incredible produce of the local area.



Luke will be heading up the wonderful HG team on the day and will be on hand to ensure everything runs seamlessly.

## Do you have menus to choose from?

No two High Grange menus are ever the same! Every menu that we write is completely bespoke and designed with the couple. There are three menus below from weddings that we did in 2023 for your perusal.

We love doing sharing platters for weddings as this really suits our style of food and more importantly gets everyone talking and sharing - think big family feast! We can of course do more formal plated courses if you'd prefer but bear in mind that there might be labour cost implications.

## What about dietary requirements?

Veggies, vegan, coeliacs, nut allergies etc can all be catered for assuming that we know in advance.

## Can you provide evening food?

Yes! We can cook all types of evening food - you may like to look at our weekly BBQ Shack menu for inspiration. In the past we have made

- double smash bacon cheese burgers with fire pit potatoes & sriracha mayo
- chicken shawarma kebabs (or falafel), salad, pita, sauces
- salt beef bagels, pickles, sauerkraut





## Stockland May 2023

### Fire pit skewers

Rare breed ex-dairy sirloin, salsa verde  
Lyme bay calamari, sichuan seaweed dust  
Braised and grilled fennel, saffron aioli

### Starter

Haye Farm chicken parfait, crispy confit thigh, trill farm peas and broad beans,  
cured High Grange egg yolk

### Main Course

Whole Kilmington hogget feast:  
Pink-roast leg with garlic and rosemary  
Fresh mint kebabs  
Saddle stuffed with summer herbs  
Slow pecan-smoked shoulder  
Crispy belly with chilli, lemon and anchovy  
Pickled dill, fennel and cucumber  
Glazed Devon mid potatoes with tarragon butter  
Burnt green beans and griddled courgettes with orange, pine nuts and  
Kilmington honey  
Trill Farm salad with homemade salad cream

Whole sides of hot-smoked Lyme Bay hake with a seaweed glaze (Pesci choice)  
Halloumi and aubergine skillet gratin (veg choice)

### Dessert

High Grange gooseberry and elderflower posset, ginger brandy snap,  
gooseberry jelly and meringue





**Cobham, January 2023**

**Fire pit skewers**

Tiger prawn, cumin, seaweed and sichuan pepper  
Confit chicken, saffron aioli  
Whipped goat's cheese burnt tomato salsa

**Starter**

Lyme Bay scallop, spiced celeriac puree, crispy shallots,  
apple, hazelnuts

**Main Course**

Fire-cooked spiced lamb -slow smoked and pulled shoulder, butterflied  
pink roast legs and crispy breast  
Skillet-baked hake in tahini and walnut sauce  
Chicken tagine with olives and preserved lemons  
Jewelled Iranian rice  
Labneh with tarragon  
Grilled aubergines with yogurt and pomegranate  
Hummous  
Lebanese flat breads

**Dessert**

Spiced pears, rose chantilly cream, pistachio praline







**Gittisham, July 2023**

## What About Evening Food?

### **Fire pit skewers**

Popcorn Lyme Bay clams, quince and chilli glaze

Miso, sesame aubergine

Tiger prawn, garlic, tarragon, lemon

### **Main course**

Whole asado lamb

Slow smoked pork shoulder

Smoked beef feather blade

Grilled halloumi, courgettes and burnt peaches with honey and pistachio dressing

Charred and fresh Isle of Wight tomatoes, tahini and green herbs

Crispy-fire pit Jerusalem artichokes, caramelized shallots and bone marrow and parsley crumb

Grilled broccoli, hazelnuts and sherry vinegar glaze

High Grange scotch bonnet and quince hot sauce

Smoky beef gravy

### **Dessert/Cheese**

Baron Bigod and aged Gruyère, oat cakes, HG chutney

Raspberry pavlova

## What's next?

We will cater at any venue within 1 hours drive of High Grange (EX13 7ES). We can potentially go further afield but please bear in mind that there will be additional staff/travel costs.

A list of what is included in our quote is given below. If you would like for us to arrange crockery and cutlery hire, we can do this for an additional charge.

We want to make your day run as seamlessly as possible and are always keen to help serve drinks and tidy up as we go. If we are on site then we will help wherever we can.

We cook everything over wood and charcoal so we don't require a kitchen or electricity (although having either is nice!) We do require some sort of shelter - a gazebo for example - for inclement weather.

To secure your date, we will invoice you for 25% of the expected total bill. As soon as this is paid then your booking is set in stone and we will invoice the balance one month before your wedding date.

Contact us for a quote by emailing  
[hello@highgrangedevon.com](mailto:hello@highgrangedevon.com)

Please tell us your expected number of guests, if you have a confirmed wedding date & your wedding venue.

## What's Included?

- Phone/zoom or IRL meeting with Luke to create your perfect menu.
- Complimentary tickets for 2 to one of our dining events as a 'tasting' (if you wish to attend prior to paying your deposit then we will take the ticket cost off of your final bill but please do inform us before booking your tickets!)
- A team of chefs, including Luke (Exec chef and owner of HG) to cater at your chosen venue.
- A team of wonderful front of house staff (including FOH manager) to serve canapés, welcome drinks, all of the food and to clear the tables. The FOH manager is on hand to ensure a smooth service.
- Arrival canapés x 3pp.
- Full three-course wedding breakfast menu and service ware.
- We will bring our BBQs, fire pits, cooking equipment and fuel. And remove these after your wedding along with any food waste we have generated.



## Reviews from previous wedding couples....

### 5 stars on Google

*"We invited Luke to cater for our wedding (c. 80 guests) and it was one of the best decisions we made. Luke produced a menu that we couldn't have designed ourselves, but gave us exactly what we were looking for. More importantly, the food was unbelievably good - a number of guests commented that it was the best meal they'd ever had at a wedding. I would wholeheartedly recommend High Grange to anybody looking for a top quality private caterer - and certainly recommend their feast events too, having been to one last Easter and been blown away by the amazing food." Nick & Jess, 2023*

*"We had the very good fortune of having Luke and his team cater our wedding. From start to finish, the experience was impeccable. In the lead up to the wedding, the planning was really easy and straightforward. On the day, the food was truly the highlight of our reception as the guests not only got to enjoy how delicious it was but also were able to interact and have fun watching the preparation. We are still getting messages about how much people loved the food! The best part was how local the ingredients were- it really gave our guests a special sense of the place. We'd highly recommend High Grange and wouldn't change a thing about our experience! It was perfect!" Kathryn & Ross, 2022*

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