



NOBA KITCHEN

MODERN BRITISH • AFRO-FUSION • WEDDINGS

Wedding Catering

Beautifully crafted food. Warm professional service.
Unforgettable celebrations.



**SERVING SHROPSHIRE • HEREFORDSHIRE • WORCESTERSHIRE
GLOUCESTERSHIRE • STAFFORDSHIRE • POWYS • WEST MIDLANDS**

07413 546 863 | info@nobakitchen.co.uk | www.nobakitchen.co.uk **2027 & 2028 DATES NOW BEING TAKEN**

OUR PROMISE

Catering with heart

Personal menus. Fresh food. Warm service.

At Noba Kitchen, we believe wedding food should be one of the parts of your day your guests genuinely remember. We are a family-run caterer based in Ludlow, creating Modern British and Afro-Fusion food for weddings across Shropshire and beyond.

Whether your celebration is elegant and formal or relaxed and sociable, we build the menu around you - not the other way round.



Sample dishes from a recent Noba Kitchen wedding tasting

What couples can expect

BESPOKE MENUS

Choose the style, dishes and flavours that suit your wedding.

PRIVATE TASTINGS

Wedding tasting for two: £160, deducted from your final balance when booked.

DIETARY CARE

Vegetarian, vegan, gluten-free and other dietary needs catered for.

ONE WEDDING PER DAY

Your date receives our dedicated attention and service.

Your wedding deserves food that feels personal.

From the first menu conversation to the final plate, we keep the experience warm, flexible and beautifully organised.

Canapés & starters

Small bites that set the tone for the celebration.

CANAPÉS - MEAT & SEAFOOD

- Jerk Chicken Skewers with sweet chilli glaze
- Mini Moin Moin with Spiced Baked Salmon
- Smoked Salmon & Cucumber Ribbons
- Prawn Cocktail Spoons
- Plantain Croquette with Smoked Salmon
- Slow-Cooked Beef Tartlets
- Mini Gourmet Beef Sliders
- Crispy Chicken Bites with sweet chilli dip
- Mini Yorkshire Puddings with roast beef

CANAPÉS - VEGETARIAN

- Golden Plantain Croquettes with roasted pepper relish
- Roasted Sweet Pepper with Plantain & Mozzarella
- Halloumi & Roasted Pepper Skewers
- Mini Vegetable Patties
- Tomato, Mozzarella & Basil Skewers
- Falafel with mint yoghurt
- Stuffed Mushroom Caps
- Mini Tortilla Cups with seasonal fillings

Canapés available

STARTER IDEAS

- Seasonal Soup with artisan bread
- Smoked Salmon with citrus salad
- Golden Plantain Croquettes with roasted pepper relish
- Jollof-Stuffed Pepper with fresh herbs (V)
- Goat's Cheese & Beetroot Salad
- Prawn Cocktail
- Steamed Moin Moin Terrine with Garden Leaves & Spiced Pepper Dressing
- Mediterranean Mezze Plate (V)



Smoked salmon & cucumber



Moin Moin terrine



Prawn canapé



Roasted pepper bite



Plantain croquette & salmon

OPTION ONE

Three-course wedding breakfast

Elegant plated dining

MAIN COURSES

- Slow-Cooked Beef in Rich Red Wine Sauce with creamy butternut mash & seasonal vegetables
- Herb-Roasted Chicken Supreme with dauphinoise potatoes & seasonal vegetables
- Baked Salmon with herb potatoes, seasonal greens & lemon butter sauce
- Slow-Roasted Pork with roast potatoes, seasonal vegetables & rich gravy
- Roasted Butternut Squash, Spinach & Feta Filo Parcel with herb-roasted potatoes, seasonal vegetables & roasted red pepper sauce (V)
- Spiced Chicken with Jollof Rice & Fried Plantain
- Roast Sirloin of Beef with Yorkshire pudding, roast potatoes, seasonal vegetables & rich gravy

DESSERTS

- Sticky Toffee Pudding with vanilla sauce
- Lemon Cheesecake
- Chocolate Brownie
- Coconut Panna Cotta with Puff Puff & Fresh Strawberries
- Apple Crumble
- White Chocolate & Raspberry Cheesecake
- Seasonal Fruit Tart

ACCOMPANIMENTS ARE SELECTED TO COMPLEMENT YOUR CHOSEN DISHES AND WEDDING MENU



Herb-roasted chicken supreme



Slow-roasted pork wedding breakfast

WHAT THIS STYLE GIVES YOU

A beautifully paced wedding breakfast with a polished, traditional feel. We help you select a balanced menu that suits the season, your venue and your guest list.

Typical inclusions: menu consultation • professional service team • dietary alternatives • setup & clear-down • venue coordination

OPTION TWO

Relaxed sharing feast

CLASSIC SHARING FEAST - FROM £30 PP

2 mains | 3 sides | homemade sauces

SIGNATURE SHARING FEAST - FROM £35 PP

2 mains | 3 sides | 2 salads | sauces | sharing presentation

Vegetarian options available. Premium dishes may carry a supplement.



Traditional British sharing feast - roast beef & pork, new potatoes, Yorkshire puddings & seasonal vegetables

CHOOSE YOUR MAINS

- Slow-Cooked Beef in Red Wine
- BBQ Chicken
- Herb-Roasted Chicken
- Mediterranean Lamb Koftas
- Slow-Roasted Pork with Crispy Crackling (GF)
- Spiced Chicken
- Whole Baked Sesame Salmon with Prawns, Roasted Courgette, Cherry Tomatoes & Lemon
- Vegetable Curry (VG)
- Chargrilled Seasonal Vegetables (V)

SIDES, SALADS & SAUCES

- Garlic & Herb Roasted Potatoes (GF)
- Buttery New Potatoes (GF)
- Jollof Rice
- Rice & Peas
- Fried Plantain
- Mediterranean Couscous
- Seasonal Roasted Vegetables
- Mixed Leaf & Heritage Tomato Salad
- Homemade Coleslaw
- Seasonal Green Salad
- Roasted Red Pepper Dressing & homemade sauces
- Rich gluten-free gravy available



Slow-roasted pork & crispy crackling



Jollof rice & plantain sharing platter



Spiced chicken, peppers & plantain

ADD DESSERT - FROM £8 PP

Sticky Toffee Pudding | Chocolate Brownie | Lemon Cheesecake | Coconut Panna Cotta | Apple Crumble

Premium dishes: Goat +£4 pp. Lamb and seafood supplements quoted where applicable.

Sharing feasts can be tailored to combine Modern British favourites with Afro-Fusion flavours - ideal for relaxed, sociable wedding dining.

RELAXED & GENEROUS

Wedding finger buffet & grazing table

Ideal for informal receptions, afternoon celebrations and day-after gatherings.



Tailored to guest numbers and menu choice

SAVOURY FAVOURITES

- Homemade Sausage Rolls
- Mini Beef Sliders
- Chicken Skewers
- Mini Quiches
- Filled Wraps
- Assorted Sandwiches
- Savoury Pastries
- Mini Vegetable Patties
- Crudités with Dips
- Seasonal Salads

ADDITIONS & LIGHTER BITES

- Fresh Fruit Platters
- Cheese & Crackers
- Vegetarian Sandwiches
- Vegan Wraps
- Falafel Bites
- Mini Tartlets
- Plantain Bites
- Coleslaw & Fresh Salads
- Dips & Relishes
- Dessert Bites on request



Homemade sausage rolls



Mini quiches & savoury bites

Nigerian wedding feast

Authentic Nigerian favourites, prepared generously for weddings, family celebrations and multicultural menus.



Party Jollof Rice



Traditional Eba with Okra Soup

MAINS, SOUPS & STARTERS

- Party Jollof Rice with Spiced Chicken
- Nigerian Chicken Stew
- Nigerian Beef Stew
- Goat Stew
- Egusi Soup with Pounded Yam
- Traditional Eba with Okra Soup
- Suya-Spiced Beef Skewers
- Steamed Moin Moin Terrine
- Akara with Fresh Pepper Sauce
- Baked Salmon with Nigerian Spices
- Vegetable Stew (VG)

RICE, SWALLOWS & SIDES

- Party Jollof Rice
- Nigerian Fried Rice
- White Rice
- Fried Plantain
- Pounded Yam
- Fufu
- Seasonal Vegetables
- Fresh Pepper Sauce
- House Salads & Coleslaw

SWEET FINISHES

- Puff Puff
- Coconut Panna Cotta
- Fresh Fruit Platters

Available buffet-style, family-style or sharing-style, and can be combined with Modern British dishes for a bespoke multicultural wedding. Halal meat available on request.

Afro-Fusion wedding feast

Bold flavours, beautifully presented.



AFRO-FUSION MAINS

- Spiced Chicken
- Nigerian Chicken Stew
- Nigerian Beef Stew
- Goat Stew
- Jerk-Style Chicken
- Suya-Spiced Beef
- Curry Goat with Rice & Peas
- Grilled Chicken with Coconut Rice
- Vegan Jollof Rice with Plantain
- Vegetable Curry (VG)

SIDES & ACCOMPANIMENTS

- Jollof Rice
- Rice & Peas
- White Rice
- Fried Plantain
- Roast Potatoes
- Seasonal Vegetables
- Seasoned Beans
- Homemade Coleslaw
- Fresh Salads
- Pepper Sauce & house sauces

Wedding buffet

Perfect for multicultural weddings, relaxed receptions and couples who want food that reflects heritage as well as familiar favourites.

MORE TO CHOOSE FROM

Wedding menu inspiration

Choose plated dining, hot buffet service, evening food or a combination designed around your celebration.



HOT BUFFET SERVICE

Available with Modern British, Afro-Fusion, Caribbean, Nigerian or bespoke mixed menus.

PLATED DINING

- Slow-Cooked Beef in Red Wine
- Herb-Roasted Chicken Supreme
- Baked Salmon
- Slow-Roasted Pork
- Roast Sirloin of Beef
- Vegetarian mains available

HOT BUFFET

- Modern British favourites
- Afro-Fusion menus
- Caribbean-inspired menus
- Nigerian menus
- Vegetarian & vegan options
- Bespoke mixed menus

SERVICE STYLE

Professional chafing-dish setup with hot food served generously and kept ready for your guests.

EVENING & DESSERTS

- Yorkshire Roast Bowls
- Curry Goat Bowls
- Jollof Rice Bowls
- Gourmet Burgers
- Loaded Fries
- Street Food Wraps

SWEET FINISHES

- Sticky Toffee Pudding
- Chocolate Brownie
- Lemon Cheesecake
- Coconut Panna Cotta

Every menu can be tailored around your venue, guest list and style of celebration.

Final menu choices and service style are confirmed in your bespoke proposal.

EVENING FOOD

Evening food & mobile kitchen

Freshly cooked street food to keep the celebration going into the evening.



Afro-Fusion Jollof Wrap



Gourmet Beef Burger



Loaded Fries



Vegan Jollof, Plantain & Akara Bowl

EVENING FAVOURITES

- Gourmet Beef Burgers
- Afro-Fusion Jollof Wraps
- Loaded Fries
- Jollof Rice Bowls
- Yorkshire Roast Bowls
- Crispy Chicken Burgers
- Chicken Wings
- BBQ Pulled Pork Baps

VEGETARIAN & VEGAN

- Vegan Jollof, Plantain & Akara Bowl
- Plantain & Halloumi Wrap (V)
- Vegan Jollof Vegetable Wrap
- Vegetable Curry Bowl (VG)
- Loaded Fries with vegan toppings
- Dietary options available on request

Cooked fresh from our mobile kitchen

Our fully equipped mobile kitchen is ideal for relaxed evening service at barns, marquees, outdoor venues and festival-style weddings.

MOBILE KITCHEN SERVICE

- Freshly cooked to order
- Ideal for barns, marquees and outdoor venues
- Flexible evening service
- Vegetarian, vegan and dietary options available

Perfect for a relaxed evening reception.

Desserts & dietary care

Something delicious for every guest.



DIETARY REQUIREMENTS

- Vegetarian
- Vegan
- Gluten-free
- Dairy-free
- Nut-free requirements
- Halal on request
- Children's portions & simplified menus

DESSERT FAVOURITES

- Sticky Toffee Pudding
- Lemon Cheesecake
- Chocolate Brownie
- Coconut Panna Cotta with Puff Puff & Fresh Strawberries
- Apple Crumble
- White Chocolate & Raspberry Cheesecake
- Chocolate Fudge Cake
- Eton Mess
- Fresh Fruit Pavlova
- Seasonal Fruit Tart

CHILDREN & FAMILIES

- Children's portions available
- Simplified choices can be created for younger guests
- Dietary needs are confirmed before the wedding
- We work with the couple and venue on allergen planning

Tastings & booking

A simple route from enquiry to wedding day.

1

Enquiry & consultation

Tell us your date, venue, guest numbers and the style of food you love.

2

Bespoke proposal

We create a menu and quotation tailored to your celebration.

3

Private tasting

Taste your shortlisted dishes and refine the menu together.

4

Secure your date

A 30% deposit confirms the booking. We accept one wedding per day.

5

Final details

Guest numbers, dietary needs and service details are finalised with you and your venue.

6

Wedding day

Fresh food, warm service and a team focused on making the meal run beautifully.

PRIVATE WEDDING TASTINGS

£160 for two

The full tasting fee is deducted from your final balance when you book Noba Kitchen.



Sample dishes from a recent Noba Kitchen tasting



Plantain with fresh tomato relish - tasting sample

WHAT THE TASTING GIVES YOU

- Try shortlisted dishes before the day
- Fine-tune flavours and presentation
- Discuss dietary requirements
- Finalise your menu with confidence

Balance is normally due 30 days before the wedding.

Let's create something beautiful together

Modern British • Afro-Fusion • Wedding Feasts • Street Food

From the first canapé to the last evening bite, Noba Kitchen brings generous food, thoughtful planning and warm service to your wedding day.



WHAT OUR CLIENTS SAY

"Thank you for the wonderful food that you presented to our guests on Saturday. We have had some wonderful comments from our family and friends, all of them saying that it's the best food they have ever had at a party. We will always recommend you and wish you every success going forward."

— Brett & Dawn

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Ludlow, Shropshire

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SCAN TO VISIT OUR WEBSITE

BASED IN LUDLOW - SERVING SHROPSHIRE & BEYOND

Herefordshire • Worcestershire • Gloucestershire • Staffordshire • Powys • West Midlands

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