

# Wick Farm Menu

2026

Strawberry Field Catering pride themselves on the flexibility of the event team and talented chefs. The dishes included in this pack represent just a small selection of what can be offered.

They are always happy to discuss your exact menu requirements to help create the perfect dining experience using their existing dishes or creating something completely bespoke.\*

This package includes artisan breads and butter, tea and coffee, as well as white table linen, crockery and cutlery, waiting staff, and any catering equipment that may be required to produce and serve your chosen menu.

Locally sourced produce is used throughout the menus where possible.

*\*Some dishes may be seasonal and only available at certain times of the year. Bespoke dishes may incur an extra cost.*



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# Freshford Dinner Menu

Please choose a *Soup* or *Small Plate*, a *Big Plate* & a *Dessert Plate*.

## Soups

A selection of Soups available for you to choose, or you are welcome to suggest your own...

THAI SPICED BUTTERNUT SQUASH (V)  
with Coconut Milk Drizzle

ROAST RED PEPPER + TOMATO (V)  
with Croute

LIGHTLY CURRIED PARSNIP (V)  
with Toasted Cumin

ROAST GARLIC + MUSHROOM (V)

## Small Plates

All Small Plates are accompanied w/  
Artisan Breads Selection & Butter.

DUMBLETON SCOTCH EGG  
with Spiced Tomato Relish & Salad Leaves

HOME CURED SALMON  
with Pickled Vegetables & Dill Mayo

CARAMELISED ONION & SLOW ROASTED TOMATO TARTE  
with Basil, Rocket & Parmesan (v)

BAKED FETA & SMOKED TOMATO BRUSCHETTA  
with Rocket & Balsamic (v)

PRESSED HAM HOCK TERRINE  
with Roasted Pineapple Salsa & Black Olive Ciabatta

CHEWTON PORK & HERB SAUSAGE  
with Celeriac Mash & Caramelised Onion Gravy

GRIDDLED CHICKEN CAESAR SALAD  
with Ciabatta Croutons & Parmesan Shavings

GOATS CHEESE ARANCINI  
with Arrabbiata Sauce & Parmesan Crisp (v)

ANDALUCIAN MEAT ARANCINI  
with Arrabbiata Sauce & Parmesan Crisp

THAI STYLE FISHCAKES  
with Sweet Chilli Glaze & Mixed Leaf Salad

GRILLED HALLOUMI  
with Balsamic Red Pepper & Tabbouleh (v)

HOME SMOKED CHICKEN  
with Za'atar, Hummus & Coriander Oil

## Big Plates

All Big Plates are accompanied by: New Potatoes w/ Herb Butter or Roast Mini Potatoes w/ Garlic & Rosemary  
Plus Please choose one of: Fresh Seasonal Vegetables, Roasted Root Vegetables, Caramelised Roasted Carrots, or Continental Leaf & Herb Salad.

CHARGRILLED PAXCROFT CHICKEN SUPREME ON A BED OF LEEKS & BACON  
with Madeira Sauce

BRIXHAM MARKET FISH  
with Tomato, Olive & Caper Tapenade and White Wine Jus

CITRUS SEARED CHICKEN ON A MIXED BEAN STEW  
with Provençale & Balsamic

CONFIT LEG OF DUCK  
with Cassoulet & Madeira Jus

FALL APART ORCHARD FARM BEEF  
with Mustard Mash & Stock Pot Carrots

GLAZED BELLY PORK  
with Crackling & Five Spice Sauce

TUSCAN GRIDDLED CHICKEN  
with Sundried Tomato, Basil & Parmesan

TRIO OF OLD SPOT PORK SAUSAGES  
with Champ Potatoes & Rich Onion Gravy

HANDMADE SHORTCRUST INDIVIDUAL CHICKEN, LEEK & BACON PIE  
with Chive Mash (menu supplement £1.80)

TABLE CARVED WHOLE STUFFED CHICKEN  
with Homemade Sage Stuffing & Rich Madeira Jus

TABLE CARVED JOINTS OF ROASTED LOIN OF PORK  
with Homemade Stuffing, Apple Sauce & Madeira Jus

## Dessert Plates

CRÈME BRULÉE (VANILLA, SEVILLE ORANGE, OR RASPBERRY)  
with Shortbread (Not available as Trio)

SALTED CARAMEL CHEESECAKE  
with Caramel Anglaise & Popcorn

PROFITEROLES  
with Biscoff Crème Patisserie & Chocolate Syrup

WARM CHOCOLATE BROWNIE  
with Chocolate Drizzle & Chantilly Cream (Ice Cream supplement £1.50)

TIRAMISU  
with Chocolate Shavings & Cappuccino Swipe

BAKED CHERRY CLAFOUTIS  
with Spiced Crème Anglaise

VANILLA CHEESECAKE  
with Cassis Coulis & Chocolate Shavings

TRIO OF DESSERTS  
Select 3 desserts to be served in miniature form to your guests (menu supplement £3.00)

TEA & COFFEE



Prices, based on the number of adult guests attending.

40+ GUESTS £77.00

100+ GUESTS £64.00

60+ GUESTS £70.00

120+ GUESTS £61.00

80+ GUESTS £67.00

# Turleigh Dinner Menu

Please choose a *Small Plate*, a *Big Plate* & a *Dessert Plate*.

## Small Plates

All Small Plates are accompanied w/ Artisan Breads Selection & Butter.

### SHARING ANTIPASTI

on Circular Maple Board with Home Marinated Olives & Basil Oil  
(Milano Salami, Prosciutto, Spanish Chorizo, Roasted Peppers, Griddled Courgettes, Feta Cheese, Pickled Mushrooms, Sun Blushed Tomatoes, Caper Berries, Rocket)

### SHARING SEAFOOD ANTIPASTI

on Circular Maple Board (menu supplement £3.50 per person)  
(Roast Smoked Salmon, Tiger Prawns, Beetroot Gravadlax, Roasted Peppers, Griddled Courgettes, Feta Cheese, Pickled Mushrooms, Sun Blushed Tomatoes, Caper Berries, Rocket)

### SHARING SOMERSET PLOUGHMAN'S

on Circular Maple Board (menu supplement £2.00 per person)  
(Pork Pie, Glazed Ham, Mature Cheddar, Pate, Pickled Onions, Braeburn Apple, Chutney & Salad Leaf Garnish)

### SEARED SCALLOPS

with Black Pudding Bonbon & Cauliflower Puree (menu supplement £3.00 per person)

### HOME SMOKED BELLY PORK

with Black Pudding, Smoked Vine Tomato & Sherry Vinegar Dressing

### ASSIETTE OF SEAFOOD

Lime Aioli (menu supplement £1.00 per person)  
(Roast Smoked Salmon, Trout Mousse, Tiger Prawns, Beetroot Gravadlax)

### HOME SMOKED DUCK & DUCK LIVER PARFAIT

with Toasted Brioche & Balsamic Jelly

### HONEY & THYME BAKED FIG, WALNUT + GOAT'S CHEESE SALAD (V)

with Croutons

### SMOKED SALMON TERRINE

with Lemon Gel & Ciabatta Crisp (menu supplement £2.00 per person)

## Big Plates

All Big Plates are accompanied by a potato dish: Sautéed w/ Rosemary, Dauphinoise, Fondant Potatoes, Parsnip Mash, Dijon & Shallot Mash, or Truffle Potato Cake. *Plus* Please choose one of: Fresh Seasonal Vegetables, Roasted Root Vegetables, or Buttered Green Vegetables. Add cauliflower Cheese to accompany your menu (\*menu supplement £2.50 per person) \*in addition to vegetables

### PROSCIUTTO & SPINACH WRAPPED PORK FILLET

with Wild Mushrooms & Sweet Madeira Jus

### SEARED SEABASS

with Fennel, Ginger and Lemongrass Velouté

### VENISON WELLINGTON

Garlic Mash & Sweet Madeira Jus (menu supplement £4.00)

### HOME SMOKED SALMON FILLET

with Sesame Seed Crust & Celeriac Puree

### SLOW COOKED SHOULDER OF LAMB

with Apricots, Preserved Lemons & Tagine Sauce

### HAND CARVED RIB OF BEEF

with Roasted Vine Tomatoes, Watercress & Malbec Jus

### SEARED RUMP OF LAMB

with Garden Pea Puree & Port & Redcurrant Jus (menu supplement £3.00)

### ROAST FILLET OF BEEF

with Wild Mushrooms & Shiraz Jus (menu supplement £5.00)

### HANDMADE SHORTCRUST INDIVIDUAL STEAK & ALE PIE

with Wholegrain Mustard Mash

### TABLE CARVED JOINTS OF ROAST BEEF SIRLOIN

with Homemade Yorkshire Puddings & Shiraz Reduction

## Dessert Plates

### STICKY TOFFEE PUDDING

with Butterscotch Sauce & Chantilly Cream (Ice Cream supplement £1.50)

### 'BLACK FOREST' DÉLICE

with Berry Coulis & Chantilly Cream

### BLOOD ORANGE CHEESECAKE

with Passion Fruit Cream

### TARTE AU CITRON

with Raspberry Coulis & Chantilly Cream (Ice Cream supplement £1.50)

### WARM CHERRY BAKEWELL TART

with Crème Anglaise (Ice Cream supplement £1.50)

### THE SECRET GARDEN FLOWERPOT OF CHOCOLATE MOUSSE

with Edible Soil, Berry Coulis, Raspberries and Edible Flowers  
(menu supplement £1.50, Not available as part of Trio of Desserts)

### MANGO & PASSIONFRUIT CHEESECAKE

with Passion Fruit Coulis

### TRIO OF DESSERTS

Select 3 desserts to be served in miniature form to your guests (menu supplement £3.00)

### TEA & COFFEE



Prices, based on the number of adult guests attending.

40+ GUESTS £81.00

100+ GUESTS £68.00

60+ GUESTS £75.00

120+ GUESTS £64.00

80+ GUESTS £72.00

# Westwood Vegetarian & Vegan Dinner Menu

Please choose a single version vegetarian starter & main course to be pre-chosen by guests who require this on the day as part of their wedding breakfast.

## Small Plates

CARAMELISED ONION & SLOW ROASTED TOMATO TARTE  
with Basil, Rocket & Parmesan

BAKED FETA & SMOKED TOMATO BRUSCHETTA  
with Rocket & Balsamic

CARPACCIO OF BEETROOT  
with Goat's Cheese Cream, Balsamic Jelly & Parmesan Crisp

BUTTERNUT SQUASH, FIG AND LENTIL SALAD  
with Curry Oil

GOAT'S CHEESE ARANCINI  
with Arrabbiata Sauce & Parmesan Crisp

BEEF TOMATO & MOZZARELLA  
with Lemon Oil, Balsamic & Baby Capers

PARMESAN POLENTA CAKE  
with Basil Pesto & Smoked Vine Tomatoes

GRIDDLED HALLOUMI  
with Balsamic Red Pepper & Tabbouleh

## Big Plates

TOMATO & AUBERGINE GATEAUX  
with Balsamic & Pesto Drizzle

ROASTED VEGETABLE WELLINGTON  
with Mushroom and Parsley Duxelle & Red Wine Jus

TUSCAN VEGETABLE TARTE  
with Tomato & Pepper Dressing

WILD MUSHROOM RISOTTO  
with Parmesan Shavings & Pea Tendrils

BUTTERNUT SQUASH RIGATONI  
with Ricotta, Parmesan & Pumpkin Seeds

HANDMADE SWEET POTATO GNOCCHI  
with Mascarpone, Sage and Herbs

HANDMADE SHORTCRUST INDIVIDUAL LEEK, RED ONION GRUYERE PIE  
with Red Wine Jus

GREEK STYLE STUFFED PEPPER  
with Buck Wheat, Artichoke & Mediterranean Vegetables

ONION TART TATIN  
with Goat's Cheese Cream, Rocket & Balsamic



Most of these dishes are or can be adapted to suit a Vegan diet.

# St. Phillip Buffet Menu

Please choose Three *Main Courses*, Three *Salads*, One *Potato/Bread Dish* & Two *Dessert Plates*.  
(Buffet Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

## Canapés

A Chef's Selection of 3 Canapés on Arrival

## Main Courses

THAI CHICKEN SALAD  
with Celery, Peppers, Coriander & Lemon

ROASTED PINK TOPSIDE OF ORCHARD FARM BEEF  
with Horseradish Cream

TANDOORI MARINATED CHICKEN  
with Tzatziki

ITALIAN MEAT PLATTER  
with Pickles & Olives

QUENELLE OF SMOKED TROUT  
with Celeriac Remoulade & Baby Gem

MATURE CHEDDAR & RED ONION TARTE (V)

HOME BAKED & GLAZED CARMARTHEN HAM  
with Cloves & Demerara

TOMATO, RED PESTO & OLIVE TARTE (V)

## Potato Dishes & Breads

HOT NEW POTATOES WITH HERB BUTTER

ROAST MINI POTATOES WITH GARLIC & ROSEMARY

GRIDDLED SWEET POTATO WITH OLIVE OIL

SELECTION OF BREADS WITH BUTTER

## Salads

ENGLISH GREEN SALAD  
with Vinaigrette

HOMEMADE CHUNKY SLAW

GREEK SALAD OF CUCUMBER, TOMATO, FETA & HOME MARINATED OLIVES

CHILLI, ROAST GARLIC & VEGETABLE PASTA

CAESAR SALAD  
with Croutons & Parmesan Shavings

ROAST CHICKPEA, POMEGRANATE & ALMOND SALAD

WALDORF SALAD OF APPLE, CELERY & WALNUT

POTATO SALAD  
with Chorizo & Parsley (vegetarian option available)

INDIAN RICE SALAD  
with Sultanas & Toasted Almonds

TOMATO, RED ONION & BALSAMIC SALAD

MOROCCAN GIANT COUSCOUS  
with Tarragon

## Dessert Plates

CRÈME BRULÉE (VANILLA, SEVILLE ORANGE, OR RASPBERRY)  
with Shortbread (not available as Trio)

SALTED CARAMEL CHEESECAKE  
with Caramel Anglaise & Popcorn

PROFITEROLES  
with Biscoff Crème Patisserie & Chocolate Syrup

WARM CHOCOLATE BROWNIE  
with Chocolate Drizzle & Chantilly Cream (Ice Cream supplement £1.50)

TIRAMISU  
with Chocolate Shavings & Cappuccino Swipe

VANILLA CHEESECAKE  
with Cassis Coulis & Chocolate Shavings

TRIO OF DESSERTS  
Select 3 desserts to be served in miniature form to your guests (menu supplement £3.00)

TEA & COFFEE



Prices, based on the number of adult guests attending.

40+ GUESTS £67.00

100+ GUESTS £56.00

60+ GUESTS £63.00

120+ GUESTS £53.00

80+ GUESTS £59.00

# Lullington Buffet Menu

Please choose *Three Main Courses* OR a *Family Sharing Main, Three Salads, One Potato Dish/Bread & Two Dessert Plates*.

(Buffet Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

## Canapés

A Chef's Selection of 3 Canapés on Arrival

## Salads

ROMAINE & ROCKET SALAD  
with Parmesan Shavings & Balsamic

BULGAR WHEAT SALAD  
with Lemon, Peas & Mint

HERITAGE TOMATO SALAD  
with Crumbled Goat's Cheese & Basil

FRESH MANGO, RED CHILLI & BUTTERNUT SQUASH SALAD

CHERRY TOMATO, CUCUMBER & ARTICHOKE  
with Basil & Olive Oil

PASTA, FRESH SPINACH & PINE NUTS  
with Pecorino & Pesto

LEBANESE TABBOULEH  
with Lemon

## Potato Dishes & Breads

HOT NEW POTATOES WITH HERB BUTTER

ROAST MINI POTATOES WITH GARLIC & ROSEMARY

GRIDDLED SWEET POTATO WITH OLIVE OIL

SMOKED CHEESE STUFFED POTATOES

SELECTION OF BREADS WITH BUTTER

## Main Courses

MARINATED CHICKEN TIKKA  
with Mango & Mint Dressing

CARVED MEDIUM RARE ORCHARD FARM BEEF  
marinated with Roasted Garlic Aioli

ASSIETTE OF COLD SEAFOOD  
with Roasted Garlic & Lime Aioli

BARBECUED OLD SPOT PULLED PORK

HOME SMOKED N' ROASTED GLENKENS SALMON  
with Homemade Tartare Sauce

CHICKEN, SMOKED HAM & HERB TARTE

BAKED TYMSBORO GOAT'S CHEESE & CARAMELISED  
ONION TARTE (V)

## Family Sharing Main

TRADITIONAL MOROCCAN TAGINE  
with Marinated Spiced Chicken

FAMILY SHARING CHICKEN, HAM & HERB PIE

FAMILY SHARING STEAK & ALE PIE

CARIBBEAN LAMB CURRY

BRAISED QUANTOCK BEEF CASSEROLE  
with Stock Pot Carrots & Horseradish

HOMEMADE BEEF LASAGNE

SHARING SELECTION OF SPANISH TAPAS  
on Circular Maple Board or Long Slates (*Homemade Meat Balls in Tomato  
Sauce, Spicy Chorizo in Red Wine, Spiced Griddled Chicken, Spanish Tortilla,  
Sautéed Mushrooms w/Garlic, Griddled Flat Bread w/Hummus*)

## Dessert Plates

STICKY TOFFEE PUDDING  
with Butterscotch Sauce & Chantilly Cream (Ice Cream supplement £1.50)

'BLACK FOREST' DÉLICE  
with Berry Coulis & Chantilly Cream

BLOOD ORANGE CHEESECAKE  
with Passion Fruit Cream

TARTE AU CITRON  
with Raspberry Coulis & Chantilly Cream (Ice Cream supplement £1.50)

WARM CHERRY BAKEWELL TART  
with Crème Anglaise (Ice Cream supplement £1.50)

THE SECRET GARDEN FLOWERPOT OF CHOCOLATE MOUSSE  
with Edible Soil, Berry Coulis, Raspberries and Edible Flowers  
(menu supplement £1.50, Not available as part of Trio of Desserts)

MANGO & PASSIONFRUIT CHEESECAKE  
with Passion Fruit Coulis

TRIO OF DESSERTS  
Select 3 desserts to be served in miniature form to your guests (menu  
supplement £3.00)

TEA & COFFEE

Prices, based on the number of adult guests attending.

40+ GUESTS £71.00

100+ GUESTS £61.00

60+ GUESTS £67.00

120+ GUESTS £59.00

80+ GUESTS £64.00

# Charterhouse Barbecue Menu

Please choose Three Main Courses, Three Salads, One Potato Dish/Bread & Two Dessert Plates.  
(Barbecue Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

## Main Courses

HANDMADE LAMB SEEKH KEBAB

HOME MARINATED CHICKEN  
Your choice of Moroccan, Tandoori, Satay or Sesame

BRATWURST OR GLOUCESTER OLD SPOT SAUSAGE

BRIXHAM FISH STEAK WITH JERK DRESSING

CAJUN SPICED SIRLOIN STEAK

LOUISIANA SPICE RUBBED BELLY PORK

100% HANDMADE BEEF BURGERS

SMOKED N' SEARED SALMON FILLET

MARINATED TURKISH HALLOUMI (V)

VEGETARIAN 'PLANT-BASED' BURGER (V)

BLACK BEAN BURGER (V)

PORTOBELLO MUSHROOM W/ MISO GLAZE (V)

CELERIAC STEAK (V)

VEGETARIAN 'PLANT-BASED' SAUSAGE (V)

MARINATED VEGETABLE KEBABS (V)

## Potato Dishes & Breads

HOT NEW POTATOES WITH HERB BUTTER

SAUTÉED POTATOES WITH GARLIC & ROSEMARY

SMOKED CHEDDAR STUFFED JACKET POTATOES

CAJUN SWEET POTATOES

## Salads

ENGLISH GREEN SALAD  
with Vinaigrette

HOMEMADE CHUNKY SLAW

GREEK SALAD OF CUCUMBER, TOMATO, FETA & HOME MARINATED OLIVES

CHILLI, ROAST GARLIC & VEGETABLE PASTA

CAESAR SALAD  
with Croutons & Parmesan Shavings

ROAST CHICKPEA, POMEGRANATE & ALMOND SALAD

WALDORF SALAD OF APPLE, CELERY & WALNUT

POTATO SALAD  
with Chorizo & Parsley (vegetarian option available)

INDIAN RICE SALAD  
with Sultanas & Toasted Almonds

TOMATO, RED ONION & BALSAMIC SALAD

MOROCCAN GIANT COUSCOUS  
with Tarragon

ROMAINE & ROCKET SALAD  
with Parmesan Shavings & Balsamic

BULGAR WHEAT SALAD  
with Lemon, Peas & Mint

HERITAGE TOMATO SALAD  
with Crumbled Goat's Cheese & Basil

FRESH MANGO, RED CHILLI & BUTTERNUT SQUASH SALAD

CHERRY TOMATO, CUCUMBER & ARTICHOKE  
with Basil & Olive Oil

PASTA, FRESH SPINACH & PINE NUTS  
with Pecorino & Pesto

## Dessert Plates

STICKY TOFFEE PUDDING  
with Butterscotch Sauce & Chantilly Cream (Ice Cream supplement £1.50)

'BLACK FOREST' DÉLICE  
with Berry Coulis & Chantilly Cream

BLOOD ORANGE CHEESECAKE  
with Passion Fruit Cream

TARTE AU CITRON  
with Raspberry Coulis & Chantilly Cream (Ice Cream supplement £1.50)

WARM CHERRY BAKEWELL TART  
with Crème Anglaise (Ice Cream supplement £1.50)

THE SECRET GARDEN FLOWERPOT OF CHOCOLATE MOUSSE  
with Edible Soil, Berry Coulis, Raspberries and Edible Flowers  
(menu supplement £1.50, Not available as part of Trio of Desserts)

MANGO & PASSIONFRUIT CHEESECAKE  
with Passion Fruit Coulis

TRIO OF DESSERTS  
Select 3 desserts to be served in miniature form to your guests (menu supplement £3.00)

TEA & COFFEE

Prices, based on the number of adult guests attending.

40+ GUESTS £80.00	100+ GUESTS £66.00
60+ GUESTS £74.00	120+ GUESTS £63.00
80+ GUESTS £69.00	

# Wingfield Sharing menu

If a sharing style of menu is what you're after, you've come to the right place!

Below are 2 course options with various prices to suit your budget.

Choose One Main Menu Style & One Dessert or alternatively

Choose One Main Menu Style & One Dessert and add One Starter from Our Dinner Menus.

Please choose one main menu style.

(v) Option available as required for all menus

## The Farmhouse Menu

Meats served on Wooden Boards for guests to carve (or pre-carved, as you prefer):

SMOKED OR UNSMOKED LOIN OF PORK

BONELESS TUSCAN LEMON CHICKEN

RIBEYE OF BEEF (Supplement of £5.00 per person)

LEG OF LAMB (Supplement of £5.00 per person)

Served with all the accompaniments you'd expect plus...

ROAST MINI POTATOES WITH GARLIC & ROSEMARY

SEASONAL VEGETABLES OR TWO CHEF SALADS

## The Moroccan Tagine Menu

LEMON CHICKEN & OLIVE TAGINE

MOROCCAN VEGETABLE & CHICKPEA STEW

Served with...

LEBANESE POTATOES

GRIDDLED PITTA BREADS

TOMATO, RED ONION & BALSAMIC & SAVOURY COUSCOUS

## The Garden Kitchen Griddled BBQ Menu

Guests will receive:

SKEWERED CHICKEN

Your choice of Moroccan, Tandoori, Satay or Sesame

PRIME PORK SAUSAGE

OUR FINEST HANDMADE BEEF BURGER

Served with...

ROAST MINI POTATOES WITH GARLIC & ROSEMARY

ARTISAN BREADS WITH BUTTER

TOMATO, RED ONION & BALSAMIC SALAD

CHUNKY FRESH COLESLAW

INDIAN RICE SALAD

Please choose one Dessert Plate

## Individually Served Dessert Plates

STICKY TOFFEE PUDDING  
with Butterscotch Sauce & Chantilly Cream

VANILLA CHEESECAKE  
with Raspberry Drizzle

CARROT CAKE  
Whiskey Cream

WARM CHOCOLATE BROWNIE  
Chocolate Drizzle & Chantilly Cream (Ice Cream supplement £1.50)

These prices are applicable  
Sunday to Friday  
Two courses

40+ GUESTS £62.00  
60+ GUESTS £57.00  
80+ GUESTS £52.00  
100+ GUESTS £49.00

These prices are applicable  
Saturdays & Bank Holidays  
Two courses

40+ GUESTS £67.00  
60+ GUESTS £62.00  
80+ GUESTS £57.00  
100+ GUESTS £54.00

Add a Starter Course from

FRESHFORD DINNER MENU (Supplement of £8.00 per person)

TURLEIGH DINNER MENU (Supplement of £9.00 per person)

To add Linen Napkins & Tea & Coffee - £4.50 per person will apply.

# Canapé Reception Menu

Three per person £6.80

Four per person £8.70

Five per person £10.40

Six per person 11.70

## Savoury

GRIDDLED CHICKEN STAY SKEWERS  
SMOKED HADDOCK, PEA & CAPER FISHCAKES  
DEVILS ON HORSEBACK  
VEGETABLE SPRING ROLL W/ HOISIN (V)  
LAMB TIKKA SAMOSAS W/ TZATZIKI  
MINI WEST COUNTRY LAMB KEBABS & TZATZIKI  
KOREAN FRIED CHICKEN W/ YUZU MAYO  
MARINATED TANDOORI CHICKEN W/ MANGO CHUTNEY  
SMOKED SALMON ON WHOLEMEAL W/ DILL MUSTARD  
HOME SMOKED DUCK CROSTINI W/ SALSA VERDE  
MINI VEGETABLE TAPENADE & PARMESAN CUPS (V)  
SPICY BUTTERNUT SQUASH SOUP – SHOT GLASSES (V)  
CURRIED PARSNIP SOUP – SHOT GLASSES (V)  
STIR FRIED CHINESE DUCK PANCAKE  
RED WINE PEAR & STILTON CROSTINI W/ CHUTNEY (V)  
GARDEN PEA FALAFEL W/ MINT YOGURT (V)  
SMOKED TOMATO SALSA CROSTINI (V)  
WILD MUSHROOM & TRUFFLE CROUSTADES (V)  
BEEF KOFTA W/ SPICED TOMATO RELISH  
GOUJONS OF CHICKEN W/ GARLIC HERB MAYO  
SPINACH & FETA CHEESE IN FILO PASTRY (V)  
PALERMO ARANCINI BALLS W/ FRESH BASIL & SUN-BLUSHED TOMATO (V)  
SMOKED MACKEREL & HORSERADISH MOUSSE ON RYE

CHEESE SABLE W/ SMOKED SALMON & LIME PONZU  
PARMESAN POLENTA CAKE W/ TOMATO CHUTNEY (V)  
CHICKEN CURRY SPOON W/ POPPADOM CRISP  
SPICED TOULOUSE SAUSAGES W/ DIJON DIP  
HOME SMOKED SALMON TARTLET  
CORONATION CHICKEN CROUSTADE CUP  
MINI YORKSHIRE PUDDING W/ RARE BEEF & HORSERADISH  
GOATS CHEESE CROSTINI W/ RED ONION MARMALADE (V)  
OLIVE CROSTINI W/ PIRI PIRI HUMMUS (V)  
SPICED BEETROOT CROSTINI W/ GOAT'S CHEESE (V)

## Sweet

BITE SIZED SCONES W/ CLOTTED CREAM & CONSERVE  
WARM CHERRY BAKEWELL TARTE  
WARM CHOCOLATE BROWNIE W/ WHITE CHOC CHIPS  
STICKY LEMON DRIZZLE CAKE

## Gourmet Savoury

Add £.1.50 supplement per canapé

MINI SHEPHERD'S PIE  
DUMBLETON MINI SCOTCHED QUAILS EGG  
BIG TOM TIGER PRAWNS W/ CUCUMBER  
TERIYAKI SALMON W/ NORI & WASABI MAYO  
THE BEST HANDMADE SAUSAGE ROLLS  
BBQ PULLED PORK BRIOCHE SLIDER W/ PICKLES  
BEEF BURGER SLIDER W/ APPLEWOOD CHEDDAR & RED ONION CHUTNEY  
BLACK BEAN BURGER SLIDER W/ APPLEWOOD CHEDDAR & RED ONION CHUTNEY (V)  
SELECTION OF DANISH OPEN SANDWICHES ON RYE BREAD  
(Meat/Fish/Vegetarian)  
SELECTION OF FILLED CANAPE CONES  
with Smoked Fish, Meats & Vegetables

## Gourmet Sweet

Add £.1.50 supplement per canapé

MINI LEMON TARTE AU CITRON  
MACARON W/ RASPBERRY DUST & CREAM

# Evening Menus

The following are great alternative options to the traditional Wedding Evening Buffet, & are only available at the advertised prices in addition to Dinner or Buffet Menus.

*All prices are on a per person basis*

## Cheese

REGIONAL CHEESE PLATTER £13.50

with a selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Roasted Almonds, Apricots & Homemade Chutney.

CHEESE WEDDING CAKE £9.45

With regards to a Wedding Cake made of cheese. One option for you would be to select our Regional Cheese Platter above. This is served with the above accompaniments along with plates, knives, linen, clearing away etc. We would present this throughout the day in the form of a Wedding Cake. Alternatively, if you were to provide the Cheese Wedding Cake yourselves then we would still serve it with all the accompaniments detailed above. The only difference is we would take the cost of the cheese away from our Evening Cheese price, making the charge **£9.45 per person for a minimum of 75% of your guests.**

## Additional Items

RUSTIC CHICKEN LIVER PATE £2.35

HOME BAKED & GLAZED CARMARTHEN HAM £2.35

HERITAGE CHERRY TOMATOES £1.90

HOME MARINATED OLIVES £2.20

WARM HOMEMADE MINI SAUSAGE ROLLS £2.60  
(2 per portion)

HANDMADE BUTCHER SAUSAGE BAGUETTES £11.00  
with Caramelised Onion

DRY CURED SMOKED BACK BACON BAGUETTES £11.00  
with Red Onion Marmalade

WARM HAYSTACK CHEDDAR CHEESE £11.00  
with Caramelised Red Onion Baguettes

SPIT ROAST PIG W/ ROLLS £21.00  
with Crackling, Apple Sauce & Homemade Stuffing  
(2 per person) (Based on minimum of 100 guests)

HAND CARVED SHOULDER OF PORK £13.50  
with Ciabatta Rolls, Crackling, Cinnamon Apple Sauce & Homemade Stuffing

HOMEMADE MINI BEEF BURGERS £11.95  
with Oak Smoked Cheddar & Red Onion Chutney

SICILIAN CIABATTA PIZZAS WITH HERBS & CHEESE £11.00  
(These are a vegetarian alternative to accompany a Hog Roast or Pork Joints)

## Extras

*The following items can only be chosen in addition to an evening menu:*

SELECTION OF NUTS, BOMBAY MIX & VEGETABLE CRISPS £2.95

CURLY FRIES IN CONES £4.40

*\* Denotes a portion size of 2 items per person, you may like to mix up to 3 of these items to give a varied range of dishes for your evening catering.*

# Evening Menus

The following are great alternative options to the traditional Wedding Evening Buffet, & are only available at the advertised prices in addition to Dinner or Buffet Menus.

*All prices are on a per person basis*

## Welcome to Strawberry Street!

If you're looking for something a bit different for your evening catering, look no further than our selection of street food options.

All prices are on a per person basis. Please choose one of the following:

- |  |        |
|--|--------|
| *THE SMOKEY SHACK ATTACK<br>Home Smoked Pecan Pulled Pork<br>Served in Ciabatta Rolls w/ Homemade Coleslaw                   | £13.50 |
| *KATSU CHICKEN STAND<br>Chicken in panko breadcrumbs served with rice and katsu curry sauce                                  | £13.50 |
| *PAELLA PAN MAN<br>Our Great Chicken & Chorizo Paella w/ Roasted Peppers & Onions, Pea, Feta Beans, Red Onion & Tarragon (V) | £13.50 |
| *MUMBAI STREET CURRY<br>Marinated and Spice Rubbed Butter Chicken w/ Pilau Rice, Naan Bread, Chutneys & Raita                | £13.50 |
| *KALAMATAN GREEK PITTA STAND<br>Skewered Lamb Kebabs in Griddled Pitta Breads w/ Leaf Salad, Tabbouleh & Tzatziki            | £13.50 |
- \* One Street Stall option to be chosen (Vegetarian alternative will be provided)*



## Stonebaked Pizzas To Go

You can choose a selection of 3 of the above Pizzas, to give your guests some decisions to make!

ALL PRICED AT £13.50

GOATS CHEESE, CARAMELISED RED ONION, ROCKET & BALSAMIC (V)

'MEAT FEAST' - SPANISH CHORIZO, MILANO SALAMI AND SPICY PEPPERONI

GRIDDLED CHICKEN W/ BASIL PESTO & ROASTED PEPPERS

FIRE N' SMOKED - SPICED PEPPER, SWEET ONIONS, SMOKED TOMATOES & MOZZARELLA (V)

SOMERSET BRIE, OLIVE & GARLIC MUSHROOM W/ TRUFFLE OIL (V)

PULLED PORK W/ BBQ SAUCE, DILL PICKLES & CHIPOTLE

SEAFOOD W/ PRAWNS, MUSSELS, TUNA & ANCHOVIES

FIG 'N' FIG - PROSCIUTTO & CARAMELISED FIG W/ MOZZARELLA

CLASSIC MARGHERITA ON A NEAPOLITAN BASE W/ BUFFALO MOZZARELLA & FRESH BASIL (V)

# Evening Menus

The following are great alternative options to the traditional Wedding Evening Buffet, & are only available at the advertised prices in addition to Dinner or Buffet Menus.

*All prices are on a per person basis*

## Strawberry Fields Grazing Table

*These can be served during your drink's reception, alternative to dessert\* or as an evening option to graze upon... (\*Mini Desserts Forever Table)*

### TUSCANY & BASQUE STYLE

Home Marinated Olives, Cured Meats, Cheeses, Griddled Vegetables & Sun-blushed Tomatoes with Grissini's, Artisan Breads (herb butter), Houmous, Pesto, and Pickled Mushrooms.

£15.50

### GLOUCESTERSHIRE STYLE

Homemade Pate, Smoked Meats, Pork Pies, Scotch Eggs and Cheeses with Pickled Onion, Tomatoes, Braeburn Apples, Slaw, and Artisan Breads (butter).

£15.50

### THE SERIOUS CHEESE TABLE

Local and Continental Cheese Selection accompanied by Grapes, Celery, Apples, Chutney with Artisan Breads, Biscuits, Griddled Apricots, and Roasted Almonds.

£13.50

### MINI DESSERTS FOREVER

Choco Brownie, Lemon Drizzle Cake, Profiteroles, Barbados Rum Bread, Tarte au Citron, Cheesecakes, Bakewell Tarte, and Egg Custard Tarte.

£15.50

*\*Your sweet treat idea could join the party.*

**PLEASE NOTE: IF YOU WISH TO SELECT THE GRAZING TABLE FOR YOUR EVENING MENU YOU MUST CATER FOR A FULL 100% OF YOUR TOTAL EVENING GUEST NUMBERS.**



# Kids

Children\* are welcome to have the same menu as the Adult, if this is the case it will be charged at £49.00 per person. However, it is important that children are served a menu they will eat, which is why Strawberry Fields also offer the below children's menu.

(If in addition to package minimum numbers)

(\*Children are aged 12 years of age or younger)

*Two course child's menu £24.95 per person.*

*Please select one kid's plate & one dessert plate.*

## Kid's Plate

PENNE PASTA BOLOGNESE  
topped with Cheddar Cheese

HOMEMADE COTTAGE PIE  
with Carrots

CHUNKY MEDITERRANEAN VEGETABLE PENNE PASTA (V)  
Tomato Sauce & Cheddar

BREADED PAXCROFT CHICKEN GOUJONS  
with Chips & Peas

HOMEMADE CHEESE BEEF BURGER  
with Brioche Bun, Chips & Peas

GLOUCESTER OLD SPOT PORK SAUSAGES  
with Mash, Carrots & Green Beans

COD FISH FINGERS  
with Chips & Peas

## Dessert Plate

CHOCOLATE BROWNIE  
with White Choco Chips & Vanilla Ice Cream

VANILLA CHEESECAKE  
with Raspberry Drizzle

BANANA ICE CREAM SUNDAE

*\*Children's menu includes a glass of orange juice during  
drink's reception and squash with wedding breakfast.*

