

Midweek Package

2026

Strawberry Field Catering pride themselves on the flexibility of the event team and talented chefs. The dishes included in this package 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.*

The *Midweek Package* is available Monday – Thursday throughout 2026 (excluding Bank Holidays & 24th – 31st December).

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.*

The Package

MIDWEEK 2026

£7500

Available from Monday to Thursday, this all-inclusive package is available for parties of 50 or more. This package is not available on Bank Holidays or over the Christmas Period.

Additional adult guests are charged at £71.00 per person

Additional children are charged at £38.00 per child when having 2 course children's menu or £50.00 per person when having the same menu as adults

THIS PACKAGE INCLUDES:

- Use of both barns
- A team of amazing waiting and bar staff headed up by our experienced Front of House Managers
- A complimentary private food tasting at our 'Tasting Room' (In Keynsham)
- A glass of Bucks Fizz or Mulled Wine (in winter) during drink's reception
- A mix of wine to a third of a bottle per person (Red & White). Jugs of iced water on all tables
- White table linen
- All crockery & cutlery
- Tea and Coffee
- Table centres (Wooden Logs & Church Candles or Candelabras)
- Complimentary use of cake stand & cake knife
- A fully stock bar facility throughout the wedding (reception – midnight)

EXTRAS TO ENHANCE THE EXPERIENCE

- Canapes during your drink's reception to enjoy with your drinks & photos
- Evening catering options to keep your guests partying throughout the evening.
- There are no provisions for you to supply your own drinks with this package other than the toast drink (service charge is £4.35 per person)
- Meals for your suppliers
 - Same guest main course - £36.50 per person.
 - Same guest main & dessert courses - £43.50 per person.

DIETARY REQUIREMENTS

All dietary requirements can be taken into consideration and catered for

Wedding Breakfast

THREE COURSES

Please select one starter (or 6 canapés), one main course and one dessert from the menu below
(Please also choose a vegetarian option for starter and main if required).

Starters

AVOCADO, TOMATO + SMOKED BACON SALAD

GOAT'S CHEESE ARANCINI
with Arabiata Sauce & Parmesan Crisp (v)

CHICKEN CAESAR SALAD
with Ciabatta Croutons & Parmesan Shavings

HANDMADE WARM SCOTCH EGG
with Spiced Tomato Relish & Salad Leaves (*£3.00 supplement per person*)

THAI SPICED BUTTERNUT SQUASH SOUP
with Coconut Milk Drizzle (v)

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

SHARING ANTIPASTI

of Meats, Cheese & Roasted Cured Vegetables
served on Circular Wooden Boards
(*£5.50 supplement per person or £3.50 supplement per person
if plated*).

CANAPES

replace your starter with a selection of six canapes to
be served during your drink's reception (*£5.00
supplement per person*).

BESPOKE

create your own starter course.
Enquire for more details.



Mains

BRAISED BEEF, DUMPLING'S
with Cabernet Gravy

GRILLED PORK LOIN
with Caramelised Apple & Madeira Jus

SEARED BANHAM FARM CHICKEN
with Provençale & Balsamic

FILLET OF CORNISH WHITE FISH
on a bed of Spinach with Lemon Butter

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

SLOW COOKED SHOULDER OF LAMB
with Apricots, Preserved Lemons & Tagine Sauce
(£2.50 supplement per person)

HANDMADE SHORTCRUST INDIVIDUAL
LEEK, RED ONION & GRYERE PIE
with Red Wine Jus (v)

BUTTERNUT SQUASH RIGATONI
with Ricotta, Parmesan & Pumpkin Seeds (v)

ROASTED VEGETABLE WELLINGTON
with Parsley, Pine Nuts & Red Wine Jus (v)

OAK BOARD

TABLE CARVED/ SERVED MAIN COURSES

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

WHOLE ROASTED BALLOTINE OF LEMON CHICKEN
with Sage Stuffing & Rich Madeira Gravy

ROAST RIB OF BEEF
with Homemade Yorkshire Pudding, Horseradish & Cabernet Gravy
(£5.00 supplement per person)

BESPOKE
create your own main course.
Enquire for more details.

*All main courses are accompanied by Hot New Potatoes
with Herb Butter along with Fresh Seasonal Vegetables
(Where not mentioned on individual dishes).*



Desserts

WARM APPLE & CINNAMON SLICE
with Crème Anglaise

WARM CHOCOLATE BROWNIE
Chocolate Drizzle & Chantilly Cream

HOMEMADE CARROT CAKE
Whisky Cream

ORANGE BREAD & BUTTER PUDDING
Vanilla Custard

VANILLA CHEESECAKE
with Cassis Coulis & Chocolate Shavings

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

WARM CHERRY BAKEWELL TART
with Crème Anglaise
(£2.00 supplement per person)

THE SECRET GARDEN FLOWERPOT
of Chocolate Mousse, Edible Soil, Berry Coulis,
Raspberries & Edible Flowers *(£2.50 supplement per person)*

BESPOKE
create your own main course. Enquire for more details.

**If you would like to have ice cream with your chosen dessert £1.50 supplement per person.*



The Garden Kitchen

Our BBQ Menu can be served either in a buffet format or as a table buffet in the centre of each table.

Meat Mains

SKEWERED CHICKEN

Choose either: Moroccan, Tandoori, Satay OR
Sesame dressing

PRIME PORK SAUSAGE

HANDMADE BEEF BURGER

Salads

Choose Two

CONTINENTAL LEAF SALAD

with Fresh Herb Vinaigrette Dressing

CAESAR SALAD

with Croutons & Parmesan Shavings

MOROCCAN GIANT COUSCOUS

with Tarragon

CHILLI, ROAST GARLIC & VEGETABLE PASTA

TOMATO, RED ONION & BALSAMIC DRIZZLE

HOMEMADE CHUNKY SLAW

INDIAN RICE SALAD

with Sultanas & Toasted Almonds

Vegetarian Mains

Choose Two, Vegetarian Guests Only

MARINATED TURKISH HALLOUMI

BLACK BEAN BURGER

MATURE CHEDDAR & RED ONION TARTE

TOMATO & AUBERGINE GATEAUX

with Balsamic & Pesto Drizzle

Accompaniments

Choose One

HOT NEW POTATOES

with Herb Butter

ROAST MINI POTATOES

with Rosemary & Garlic

SAUTEED POTATOES

with Tomato & Basil

Canapés

Served with reception drinks (3 – 6 per person)

Three per person £6.80

Four per person £8.70

Five per person £10.40

Six per person 11.70

6 included in package if choosing a 2-course sit down Dinner menu (£5.00 supplement per person)

GRIDDLED CHICKEN STAY SKEWERS

VEGETABLE SPRING ROLLS (V)
with Hoisin Sauce

LAMB TIKKA SAMOSAS
with Tzatziki

KOREAN FRIED CHICKEN
with Yuzu Mayo

MARINATED TANDOORI CHICKEN
Mango Chutney

MINI VEGETABLE TAPENADE & PARMESAN CUPS (V)

SHOT OF SPICY BUTTERNUT SQUASH SOUP (V)

STIR FRIED CHINESE DUCK PANCAKE

RED WINE PEAR & STILTON CROSTINI (V)
with Chutney

GARDEN PEA FALAFEL (V)
with Mint Yoghurt

SMOKED TOMATO SALSA CROSTINI (V)

WILD MUSHROOM & TRUFFLE CROUSTADES (V)

GOUJONS OF CHICKEN
with Garlic Herb Mayo

SPINACH & FETA CHEESE IN FILO PASTRY (V)

PALERMO ARANCINI BALLS (V)
with Fresh Basil & Sun-Blushed Tomato

GOAT'S CHEESE CROSTINI (V)
with Red Onion Marmalade

OLIVE CROSTINI (V)
with Piri Piri Hummus

SPICED TOULOUSE SAUSAGES
with Dijon Dip

CHICKEN CURRY SPOON
with Poppadom Crisp

BITE SIZED SCONES (V)
with Clotted Cream & Conserve

WARM CHOCOLATE BROWNIE (V)
with White Choc Chips

STICKY LEMON DRIZZLE CAKE (V)



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 £38.00 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

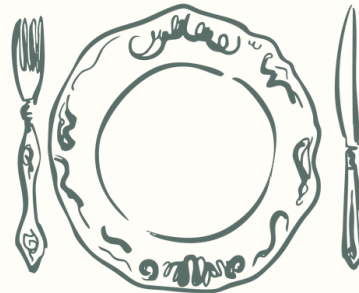
Dessert Plate

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.*



Evening

**All prices are on a per person basis. Minimum catering 75% of total evening guest numbers.*

Cheese

REGIONAL CHEESE PLATTER (V) £10.95
with Selection of Breads, Biscuits, Butter,
Celery, Grapes, Apples, Roasted Almonds,
Apricots & Homemade Chutney.

Additional Items:

Rustic Chicken Liver Pate £2.60
Home Baked & Glazed Carmarthen Ham £2.60
Warm Homemade Mini Sausage Rolls £2.60

Hot Food

THE 'COMFORT FOODIE' BAGUETTE TREBLE £10.95
Handmade Butcher Sausage Baguettes with Caramelised Onion
Dry Cured Smoked Bacon Baguettes with Red Onion Marmalade
Warm Haystack Cheddar with Caramelised Red Onion Baguettes

THE 'BEST' PORK BAPS EVER! £10.95
Hand Carved Shoulder of Pork with Soft or Ciabatta Rolls,
Crackling, Cinnamon Apple Sauce & Homemade Stuffing

THE 'BEST' BEEF BURGERS IN TOWN! £10.95
Homemade Mini Beef Burgers w/ Oak Smoked Cheddar
& Red Onion Chutney. *Add Curly Fries in Cones £4.50*

Pizza

£10.95

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

MEAT FEAST SPANISH CHORIZO, MILANO
SALAMI AND SPICY PEPPERONI

GRIDDLED CHICKEN
with Basil Pesto & Roasted Peppers

FIRE N' SMOKED (V)
Spiced Pepper, Sweet Onions, Smoked Tomatoes & Mozzarella

SOMERSET BRIE, OLIVE & GARLIC MUSHROOM (V)
with Truffle Oil

PULLED PORK
with BBQ Sauce, Dill Pickles & Chipotle

SEAFOOD
with Prawns, Mussels, Tuna & Anchovies

PIG 'N' FIG
Prosciutto & Caramelised Fig with Mozzarella

CLASSIC MARGHERITA
on a Neapolitan Base with Buffalo Mozzarella & Fresh Basil

**You can choose a selection of 3 of the above Pizzas,
to give your guests some variety.*