

Twilight 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 *Twilight Package* is available Monday – Thursday for evening parties (*excluding Bank Holidays & 24th – 31st December*).

This package includes all necessary white table linen, crockery, cutlery, waiting staff, and any catering equipment 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

TWILIGHT 2026

£4050.00

Available from Monday to Thursday, this all-inclusive evening party package is available for parties of 50 or more. This package is not available on Fridays, Saturdays, Sundays & Bank Holidays and is subject to availability.

Additional adult guests are charged at £49.00 per person.

THIS PACKAGE INCLUDES:

- Use of both barns
- A glass of Prosecco on arrival
- Evening Buffet
- White Table Cloths

DIETARY REQUIREMENTS

All dietary requirements can be taken into consideration and catered for.

EXTRAS TO ENHANCE THE EXPERIENCE

- Canapes during your drink's reception to enjoy with your drinks & photos (from £7.50pp)
- Mini Desserts Forever Grazing Table (£15.95pp)



Evening Buffet Menu

Please select one main course option from the menu below

THE MOROCCAN TAGINE

**Lemon Chicken & Olive Tagine
& / or Moroccan Vegetable & Chickpea Stew (v)**

Served with Lebanese Potatoes, Griddled Pitta Breads, Tomato, Red Onion & Balsamic Salad & Savoury Couscous.

TRADITIONAL PIE & MASH

**Family Sharing Chicken, Ham & Herb Pie
& / or Vegetarian Alternative Available**

Served with Creamy Mash Potato, Seasonal Vegetables & Artisan Breads with Butter.

HOMEMADE BEEF LASAGNE

& / or Vegetarian Alternative Available

Served with Romaine & Rocket Salad with Parmesan Shavings & Balsamic, Homemade Chunky Coleslaw and Garlic Ciabatta Bread.

HOMEMADE BEEF BURGERS

& / or Vegetarian Alternative Available

*Served in Brioche Buns with Oak Smoked Cheddar, Red Onion Chutney & Pickles.
Accompanied with Leafy Green Salad, Homemade Chunky Coleslaw and Cajun Potato Wedges.*

PAELLA PAN MAN

& / or Vegetarian Alternative Available

*Our great Chicken & Chorizo Paella with Roasted Peppers & Onions.
Accompanied with Fresh Green Salad, Crusty Breads & Patatas Bravas.*



Canapés

Served with reception drinks (3 – 6 per person)

Three per person £7.50

Four per person £9.60

Five per person £11.50

Six per person 12.90

GRIDDLED CHICKEN SATAY SKEWERS

VEGETABLE SPRING ROLLS (V)

with Hoisin Sauce

LAMB TIKKA SAMOSAS

with Tzatziki

KOREAN FRIED CHICKEN

with Yuzu Mayo

MARINATED TANDOORI CHICKEN

with 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)



Mini Desserts Forever

Indulge in Mini Desserts Forever. Served after the main buffet on grazing table.

£15.95 per person.

A selection of...

CHOCOLATE BROWNIE

LEMON DRIZZLE CAKE

PROFITEROLES

BARBADOS RUM BREAD

TARTE AU CITRON

CHEESECAKES

BAKEWELL TART

EGG CUSTARD TART

