



Strawberry Field Catering Menu Pack

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The dishes within this pack are just a small selection of the dishes Strawberry Fields can produce. We are happy to discuss exact menu requirements with clients to deliver your perfect menu.

Small Plate Starter Menu

Soups

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

Spicy Butternut Squash w/ Coconut Milk (v)
Roast Red Pepper & Tomato w/ Croute (v)
Roast Garlic & Mushroom Soup (v)
Lightly Curried Lentil (v)

Small Plates

(Vegetarian & Vegan Starters can be found on page 5)

Dumbleton Scotch Egg w/ Spiced Tomato Relish & Salad Leaves
Lullington Farm Pressed Ham Terrine w/ Roasted Pineapple Salsa & Black Olive Ciabatta
Home cured Salmon w/ Pickled Vegetables & Dill Mayo
Chewton Pork & Herb Sausage w/ Celeriac Mash & Red Eye Gravy
Griddled Chicken Caesar Salad w/ Ciabatta Croutons & Parmesan Shavings
Thai Style Fishcakes w/ Sweet Chilli Drizzle & Salad Leaves
Home Smoked Chicken w/ Za'atar, Hummus & Coriander Oil
Seared Scallops w/ Black Pudding Bonbon & Cauliflower Puree
Brixham Crab Cakes w/ Saffron Mayo & Salad Leaves
Home Smoked Belly Pork w/ Black Pudding, Smoked Vine Tomato & Sherry Vinegar Dressing
Assiette of Seafood (Roast Smoked Salmon, Trout Mousse, Tiger Prawns, Beetroot Gravadlax) w/ Lime Aioli
Coronation Chicken Terrine w/ Cucumber Raita & Poppadom Crisps
Home Smoked Duck & Duck Liver Parfait w/ Toasted Brioche & Balsamic Jelly
Cumin Roasted Monkfish on Sweet Potato w/ Mild Thai Sauce
Smoked Salmon Terrine w/ Tarragon Butter, Lemon Gel & Crostini

Sharing Board Starters

Sharing Anti-Pasti on Circular Maple Board w/ 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 Anti-Pasti on Circular Maple Board
(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
(Pork Pie, Glazed Ham, Mature Cheddar, Pate, Pickled Onions, Braeburn Apple, Chutney & Salad Leaf Garnish)

All Small Plates are accompanied w/ Breads Selection & Butter

Big Plate Main Course Menu

(Vegetarian & Vegan main courses can be found on page 5)

Chargrilled Paxcroft Chicken Supreme on a bed of Leeks & Bacon w/ Madeira Sauce
Seared Seabass w/ Grilled Pak Choi & White Wine Sauce
Confit Leg of Duck w/ Cassoulet & Madeira Jus
Single Bone Pork Rib on Crushed Potatoes w/ Smoked Cherry Tomatoes
Slow Cooked Shoulder of Lamb w/ apricots, Preserved Lemons & Tagine Sauce
Fall Apart Orchard Farm Beef w/ Mustard Mash & Stock Pot Carrots
Braised Belly Pork w/ Celeriac Apple Dauphinoise & Sweet Madeira Jus
Chargrilled Banham Farm Chicken Supreme w/ Chasseur Sauce
Trio of Old Spot Pork Sausages w/ Champ Potatoes & Rich Onion Gravy
Handmade Shortcrust Individual Chicken & Tarragon Pies w/ Parsnip Mash
Pork Fillet Wellington w/ Sage & Sweet Madeira Jus
Brixham Market Fish w/ Ciabatta Crumb, Seafood Paella & Chorizo Oil
Seared Guinea fowl w/ Confit Guinea Fowl Hash & Madeira Jus
Homemade Venison Wellington w/ Garlic Mash & Sweet Madeira Jus
Home Smoked Salmon Fillet w/ Sesame & Celeriac Puree
Hand Carved Rib of Beef, Café du Paris Butter & Watercress
Seared Rump of Lamb w/ Garden Pea Puree & Port & Redcurrant Jus (menu supplement £2.00 per person)
Roast Fillet of Beef w/ Wild Mushroom Ragu & Shiraz Jus (menu supplement £4.00 per person)
Handmade Shortcrust Individual Steak & Ale Pies w/ Wholegrain Mustard Mash

Table Carved Joints

Whole Ballotine of Lemon Chicken w/ Homemade Stuffing & Rich Madeira Jus
Roasted Belly Pork w/ Homemade Stuffing, Apple Sauce & Madeira Jus
Orchard Farm Beef Rib w/ Homemade Yorkshire Puddings & Shiraz Reduction

All Big Plates are accompanied by a Potato & Vegetable Dish:

Please choose one of:

New Potatoes w/ Herb Butter
Roast Mini Potatoes w/ Garlic & Rosemary
Sautéed w/ Rosemary
Dauphinoise Potato Stack
Celeriac Apple Dauphinoise Potato Stack
Fondant Potatoes
Wholegrain Mustard Mash
Garlic Mash
Parship Mash
Dijon & Shallot Mash
Truffle Potato Cake

Please choose one of:

Fresh Seasonal Vegetables
Roasted Root Vegetables
Caramelised Roasted Carrots
Buttered Green Vegetables
Cauliflower Cheese

Dessert Plate Menu

Crème Brulee (Vanilla, Seville Orange, Chocolate or Raspberry) w/ Shortbread

Salted Caramel Cheesecake w/ Praline Toffee Swipe & Popcorn

Profiteroles w/ Vanilla Cream & Chocolate Syrup

Warm Chocolate Brownie w/ Chocolate Drizzle & Chantilly Cream

Warm Chocolate Pudding w/ Rich Chocolate Syrup & Caramelised Orange & Chantilly Cream

Tiramisu w/ Chocolate Shavings & Cappuccino Swipe

Vanilla Cheesecake w/ Cassis Coulis & Chocolate Shavings

Sticky Toffee Pudding w/ Butterscotch Sauce & Chantilly Cream

'Black Forest' Delice w/ Berry Coulis & Chantilly Cream

Blood Orange Cheesecake w/ Passion Fruit Cream

Tarte au Citron w/ Raspberry Coulis & Chantilly Cream

Warm Cherry Bakewell Tart w/ Dairy Ice Cream

'Boodles' Orange Fool w/ Orange Crisp

Chocolate & Salted Caramel Tart w/ Chantilly Cream & Honeycomb

Mango & Passion Fruit Cheesecake w/ Passion Fruit Coulis

Lemon Meringue Pie w/ Blackcurrant Coulis

Trio of Desserts – Select 3 desserts to be served in miniature form to your guests

Vegetarian & Vegan Menu

Small Plates

Baked Fig & Goats Cheese Tart w/ Pomegranate Molasses (v)

Caramelised Onion & Slow Roasted Tomato Tarte w/ Basil, Rocket & Parmesan

Beetroot & Goats Cheese Cheesecake w/ Herb Pesto, Pistachio Base & Ciabatta Crisp

Tomato, Avocado & Feta Salad

Goats Cheese Arancini w/ Black Olive Tapenade & Parmesan Crisp

Beef Tomato & Mozzarella w/ Lemon Oil, Balsamic & Baby Capers

Pear, Stilton & Caramelised Pecan Salad

Beetroot Risotto w/ Ricotta, Parmesan Tuille & Micro Basil (v)

Slow Roast Yellow Pepper & Tomato on Polenta w/ Tarragon Pesto

Bath Soft Cheese Crostini w/ Roasted Vine Tomatoes, Asparagus & Pesto Drizzle

Big Plates

Tomato & Aubergine Gateaux w/ Balsamic & Pesto Drizzle

Roasted Vegetable Wellington w/ Parsley, Pine Nuts & Red Wine Jus

Mumbai Potato Samosa w/ Marsala Sauce

Tuscan Vegetable Tarte w/ Tomato & Pepper Dressing

Onion Tart Tatin w/ Goats Cheese Cream, Rocket & Balsamic

Greek Style Stuffed Pepper w/ Buck Wheat, Artichoke & Mediterranean Vegetables

Handmade Shortcrust Individual Butternut Squash, Feta & Parsley Pies

Baby Spinach, Artichoke, Mushroom & Crème Fraiche Rigatoni

Butternut Squash & Sage Risotto finished w/ Parmesan Shavings & Pea Tendrils

Handmade Spinach & Ricotta Gnocchi w/ Tomato & Parmesan

Handmade Shortcrust Individual Mushroom & Chestnut Pie w/ Red Wine Jus

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

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

Big Plate Buffet Menu

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

Thai Chicken Salad w/ Celery, Peppers, Coriander & Lemon

Roasted Pink Topside of Orchard Farm Beef w/ Horseradish Cream

Tandoori Marinated Chicken w/ Tzatziki

Italian Meat Platter w/ Pickles & Olives

Lightly Curried Smoked Haddock & Mushroom Tarte

Smoked Trout w/ Avocado & Black Pepper

Mature Cheddar & Red Onion Tarte (v)

Home Baked & Glazed Carmarthen Ham w/ Cloves & Demerara

Tomato, Red Pesto & Olive Tarte (v)

Marinated Chicken Tikka w/ Mango & Mint Dressing

Carved Medium Rare Roasted Sirloin of Beef Marinated w/ Spices

Assiette of Cold Seafood w/ Roasted Garlic & Lime Aioli

Barbequed Old Spot Pulled Pork

Home Smoked N' Roasted Glenkens Salmon w/ Homemade Tartare Sauce

Chicken, Smoked Ham & Fennel Tarte

Baked Tymsboro Goats Cheese & Caramelised Onion Tarte (v)

OR CHOOSE ONE FAMILY SHARING DISH

Lamb Tagine w/ Cardamom & Coriander

Family Sharing Chicken, Ham & Tarragon Pie

Family Sharing Steak & Ale Pie

Lebanese Paxcroft Chicken Tagine w/ Olives & red Onion

Braised Quantock Beef Casserole w/ Stock Pot Carrots & Horseradish

Homemade Beef Lasagne

Sharing Selection of Spanish Tapas served on Circular Maple Board

(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)

Salad & Potato Buffet Menu

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

English Garden Leaf Salad

Continental Leaf Salad

Caesar Salad w/ Croutons & Parmesan Shavings

Wild Rocket & Parmesan Salad w/ Pine nuts & Balsamic

Homemade Chunky Slaw

Greek Salad of Cucumber, Tomato, Feta & Home Marinated Olives

Pine Nut, Chilli & Roast Garlic Pasta

Roast Chickpea, Pomegranate & Almond Salad

Waldorf Salad of Apple, Celery & Walnut

Potato Salad w/ Chorizo & Parsley (Vegetarian Option available)

Indian Rice Salad w/ Sultanas & Toasted Almonds

Tomato, Red Onion & Balsamic Salad

Moroccan Giant Couscous w/ Tarragon

Rocket Salad w/ Parmesan Shavings & Balsamic

Bulgar Wheat Salad w/ Lemon, Peas & Mint

Tourangelle – (French Beans, Peas, Mange tout & New Potatoes) bound in Herb Mayo

Heritage Tomato Salad w/ Goats Cheese & Basil

Fresh Mango, Red Chilli & Butternut Squash Salad

Cherry Tomato, Cucumber & Artichoke w/ Basil & Olive Oil

Pasta, Fresh Spinach & Pine Nuts w/ Pecorino & Pesto

Lebanese Tabbouleh w/ Lemon

Hot New Potatoes w/ Herb Butter

Roast Mini Potatoes w/ Garlic & Rosemary

Griddled Sweet Potato w/ Olive Oil

Dauphinoise Potatoes

Sautéed Potato w/ Tomato & basil

Selection of Artisan Breads w/ Butter

Big Plate Barbecue Menu

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

Handmade Lamb Seekh Kebab

Home Marinated Chicken (Your choice of Moroccan, Tandoori, Satay or Sesame)

Bratwurst

Fish Steak w/ Jerk Dressing

Cajun Spiced Sirloin Steak

Louisiana Spice Rubbed Belly Pork

Smoked N' Seared Salmon Fillet

100% Handmade Beef Burgers

(V) Marinated Turkish Halloumi

(V) Greek Skewered Aubergine w/ Feta

(V) Black Bean Burger

(V) Portobello Mushroom w/ Miso Glaze

(V) Celeriac Steak

(V) Corn on the Cob 'Mexican Street Style'

(V) Marinated Vegetable Kebabs

Potato Dishes & Breads

Hot New Potatoes w/ a choice of butters:

Mint, Parsley, Rosemary, Basil or Mixed Herbs

Sautéed Potatoes w/ Garlic & Rosemary (r Bacon & Onion)

Diced Potatoes w/ Garlic & Tomatoes

Jacket Potatoes w/ Butter

Stuffed Jacket Potatoes w/ Nutmeg & Natural Yoghurt

Cajun Sweet Potatoes

Selection of Three Salads – see Buffet Menus

Relishes & Dips

Selection of Artisan Breads w/ Butter

Garlic Herb Bread

Selection of Ciabatta

Buttered French Bread

Canapé Reception Menu

Minimum of 3 per person

Chicken Peanut Satay Skewers
Smoked Haddock, Pea & Caper Fishcakes
Devils on Horseback
Lamb Tikka Samosas
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)
Vegetable Spring Roll w/ Hoisin (V)
Stir Fried Chinese Duck Pancake
Tymbsboro Goats Cheese Crostini w/ Red Onion Marmalade (V)
Chicken Curry Spoon w/ Poppadom Crisp
Home Smoked Salmon Tartlet
Spiced Beetroot Crostini w/ Goat's Cheese (V)
Olive Crostini w/ Piri Piri Hummus (V)
Mini Yorkshire Pudding w/ Rare Beef & Horseradish Red Wine,
Pear & Stilton Crostini w/ Chutney (V)
Smoked Tomato on Black Olive Confit 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)
Spiced Toulouse Sausages w/ Dijon Dip
Mini West Country Lamb Kebabs & Tzatziki
Palermo Arancini Balls w/ Fresh Basil & Sun-Blushed Tomato (V)
Cheese Sable w/ Smoked Salmon & Lime Ponzu
Parmesan Polenta Cake w/ Tomato Chutney (V)

Bite sized Scones w/ Clotted Cream & Conserve
Warm Cherry Bakewell Tarte

Warm Chocolate Brownie w/ White Choc Chips
Sticky Lemon Drizzle Cake

Gourmet Canapés (Add £1.00 supplement per canapes)

Mini Shepherd's Pie
Dumbleton Mini Scotched Quails Egg
Big Tom Spicy Tiger Prawns w/ Cucumber
Baked Salmon w/ Nori & Wasabi Mayo
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 w/ Smoked Fish, Meats & Vegetables

Mini Lemon Tarte au Citron

Macaron w/ Raspberry Dust & Cream

Evening Menu

The following are alternative options to the traditional Wedding Evening Finger Buffet, & are available in addition to Dinner or Buffet Menus:

*Welsh Rarebit made w/ Bath Ales Gem on Ciabatta

Regional Cheese Platter w/ Selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Figs, Relishes & Chutneys

Cheese Wedding Cake

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.

Additional items: -

Rustic Chicken Liver Pate

Glazed Carmarthen Ham

Cherry Tomatoes

Home Marinated Olives

Warm Homemade Mini Sausage Rolls (2 per portion)

*Handmade Butcher Sausage Baguettes, w/ Caramelised Onion & Coarse Grain Mustard

*Dry Cured Smoked Bacon Baguettes w/ Red Onion Marmalade

*Warm Haystack Cheddar Cheese w/ Caramelised Red Onion Baguettes

Spit Roast Pig w/ Ciabatta Rolls, Crackling, Apple Sauce & Stuffing
(Based on minimum of 100 guests)

Marinated Pork Joints w/ Ciabatta Rolls, Crackling, Apple Sauce & Stuffing

*Homemade Mini Beef Burgers w/ Oak Smoked Cheddar & Red Onion Chutney

Extras

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

Selection of Nuts, Bombay Mix & Vegetable Crisps

Curly Fries in Cones

*** 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.**

Welcome To Strawberry Street!

Live cooking/serving at our Street Stall to give guests a really authentic experience!

****The Smokey Shack Attack**

Home Smoked Pecan Pulled Pork

Served in Ciabatta rolls w/ Homemade Slaw

****The Wok Table**

Stir Fried Chicken, Sesame & Noodles

Hoisin Vegetables w/ Beansprouts (V)

****Paella Pan Man**

Our great Chicken & Chorizo Paella w/ Roasted Peppers and Onions

Pea, Feta, beans, red onion & tarragon (V)

****Mumbai Street Curry**

Marinated & Spice Rubbed Chicken

w/ Pilau Rice, Naan Bread, Chutneys & Raita

****Kalamatan Greek Pitta Stand**

Skewered Lamb Kebabs in Griddled Pitta Breads w/ Mixed Salad,

Tabbouleh & Tsatsiki

****Lone Star State Chilli Stand**

Homemade Ground Beef Chili w/ Shredded Cheddar & Red Onion

(Vegetarian alternative available)

*****PIZZA'S TO GO (Stone Baked Pizza Base)**

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Chorizo, Salami, Pepperoni, Sundried Tomato & Oregano
- Griddled Chicken, Basil Pesto & Peppers
- Fire N' Smoked – Spiced Pepper, Sweet Onions, Smoked Tomatoes & Mozzarella (v)
- Fig & Feta w/ Oregano & Za'atar Spice (v)
- Pulled Pork w/ BBQ Sauce, Dill Pickle & Chipotle
- Jalapeno & Spicy Pepperoni
- Bacon & Mushroom w/ Gorgonzola Cheese
- Classic Margherita on a Neapolitan Base w/ Buffalo Mozzarella & Fresh Basil (v)

**** One Street Stall Option to be chosen (Vegetarian alternative will be provided)**

***** 'Pizza's to Go' – Please choose up to three toppings (one being vegetarian)**

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 and sun-blushed tomatoes w/ grissini's, artisan breads (herb butter), houmous, pesto, and pickled mushrooms.

Gloucestershire Style

Homemade pate, smoked meats, pork pies, scotch eggs and cheeses w/ pickled onion, tomatoes, Braeburn apples, slaw, and artisan breads (butter).

The Serious Cheese Table

Local and continental cheese selection accompanied by grapes, celery, apples, chutney w/ artisan breads, biscuits, griddled apricots, and roasted almonds.

Mini Desserts Forever

Choco brownie, lemon drizzle cake, profiteroles, Barbados rum bread, tarte au citron, cheesecakes, Bakewell tarte, and custard slices (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 100% OF YOUR TOTAL EVENING GUEST NUMBERS

KID'S MENU

Children are welcome to have the same menu as the Adults, if this is the case it will be charged at 70% of the adult price. However, it is important that children are served a menu they will eat, which is why Strawberry Fields also offer these children's menus.

Please select one Kids Plate & one Dessert Plate

Kids Plate

Penne Pasta Bolognese Topped w/ Cheddar Cheese

Home-made Cottage Pie w/ Carrots

Chunky Mediterranean Vegetable Penne Pasta w/ Tomato sauce & Cheddar

Breaded Paxcroft Chicken Goujons, Potato Wedges & Green Beans

Homemade Beef Burger w/ Cheddar, Curly Fries & Peas

Gloucester Old Spot Pork Sausages w/ Mash, Carrots & Green Beans

Cod Fish Fingers w/ Curly Fries & Peas

Dessert Plate

Chocolate Brownies w/ White Choco Chips & Vanilla Ice Cream

Chocolate Mousse w/ Chantilly Cream

Vanilla Cheesecake w/ Raspberry Drizzle

Banana Ice Cream Sundae