



# 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 (v)  
Roast Red Pepper & Tomato (v)  
Catalan Roast Vegetable Soup (v)  
Roast Garlic & Mushroom Soup (v)  
Lightly Curried Parsnip (v)  
Gazpacho (v)  
Ham, Pea & Mint  
Seafood Chowder

## Small Plates

Avocado, Tomato & Smoked Bacon Salad  
Port Glazed Melon (v)  
Duck Liver Parfait w/ Spiced Chutney & Toasted Ciabatta  
Chicken Caesar Salad  
Roast Pepper Terrine w/ Parmesan Twist  
Caramelised Onion & Tomato Tarte w/ Basil, Rocket & Parmesan (v)  
Baked Goats Cheese & Pecans in Filo Pastry, Orchard Plum Compote w/ Salad Leaves (v)  
Dumbleton Scotch Egg Salad w/ Spiced Tomato Relish  
Wiltshire Ham Hock Terrine w/ Homemade Picalilli  
Goats Cheese & Sun Blushed Tomato Crostini w/ Green Pesto & Caper Berries (v)  
Butternut Squash & Sage Risotto w/ Parmesan Shavings (v)  
Beef Tomato & Mozzarella w/ Lemon Oil, Balsamic & Baby Capers (v)  
Pork & Herb Sausage w/ Celeriac Mash & Red Eye Gravy  
Lemon Thai Fishcakes w/ Chilli Drizzle & Salad  
Home Smoked Chicken w/ Apple, Celeriac & Crème Fraiche  
Circular Maple Board of Meat Antipasti **OR** Seafood Antipasti (Seafood supplement £1.50 per person)  
Cumin Seared Scallops w/ Pea & Broad Bean Fritter (supplement £1.50 per person)  
Crab, Smoked Salmon & Guacamole Gateaux (supplement £1.50 per person)  
Pear, Cashel Blue & Caramelised Pecan Salad (v)  
Mixed Seafood Timbale w/ Avocado & Horseradish  
Smoked Belly Pork w/ Black Pudding & Smoked Vine on Tomato w/ Sherry Vinegar Dressing  
Assiette of Seafood (Roast Smoked Salmon, Trout Mousse, Tiger Prawns, Beetroot Gravadlax) w/ Lime Dill Aioli  
Beef Kofta Trio on Ciabatta Crisp w/ Pickled Red Cabbage & Red Pepper Drizzle  
Smoked Duck w/ Avocado, Artichoke & a Raspberry Vinegar Dressing  
Warm Smoked N' Roasted Salmon w/ Herb & Tomato Salsa Salad  
Cumin Roasted Monkfish on Sweet Potato w/ a Mild Thai Sauce  
Home-Cured Beetroot Gravadlax w/ a Dill Orange Dressing  
Smoked Haddock w/ Pea & Broad Risotto  
**All Small Plates are accompanied w/ Breads Selection & Butter**

# Big Plate Main Course Menu

Glazed and Roast Wiltshire Ham w/ Parsley Sauce  
Braised Beef, Dumplings w/ Cabernet Gravy  
Grilled Pork Loin w/ Caramelised Apples  
Seared Banham Farm Chicken w/ Provençale & Balsamic  
Fillet(s) of Cornish White Fish w/ Lemon Butter  
Char grilled Chicken w/ Leeks, Bacon & Madeira Sauce  
Herb Crusted Cod w/ Griddled Asparagus & Dill Butter Sauce  
Spice Rubbed Chicken w/ Hickory Smoked Sauce  
Single Bone Pork Rib on Crushed Potatoes w/ Smoked Cherry Tomatoes  
Confit of Duck w/ Puy Lentils & Creamed Potatoes  
Fall Apart Orchard Farm Beef w/ Mash, Stock Pot Carrots & Warm Horseradish Cream  
Seared Banham Chicken w/ Parmesan & Pea Risotto  
Handmade Shortcrust Individual Pies w/ Choice of Fillings **(please enquire for range of fillings)**  
Braised Belly Pork w/ Celeriac Apple Dauphinoise  
Seared Chicken w/ Chorizo & Bean Cassoulet  
Seared Lemongrass Chicken w/ Peanut, Raisin Crust & Grain Mustard Sauce  
Old Spot Sausage Stack w/ Champ Potatoes & Rich Onion Gravy  
Pan Fried Pollock w/ Tiger Prawns & Vierge Sauce  
Pork Fillet w/ Mushrooms, Parma Ham & Dauphinoise  
Barbury Duck w/ Confit Hash & Sautéed Potatoes w/ Onion  
Fillet of Sea Bass & Scallop w/ Buttered Spinach  
Venison Wellington w/ Madeira Sauce  
Roasted Salmon baked in Filo Pastry w/ a Tarragon Sauce  
Herb Crusted Rack of Lamb w/ Dauphinoise & Ratatouille **(supplement £1.50 per person)**  
Carved Rib of Beef w/ Shiraz Reduction, Lardons & Mushrooms  
Breast of Creedy Carver Duck with Pork Farce, Seared Peach & Cointreau glaze  
Fillet of Cod Wrapped in Prosciutto Ham w/ Asparagus & Vine Tomatoes  
Roast Fillet of Beef w/ Caramelised Celeriac & Grain Mustard Sauce **(supplement £2.00 per person)**  
Seared Rump of Lamb w/ Smoked Aubergine Puree & Port & Redcurrant Jus

**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 (or Bacon and Onion)  
Sautéed w/ Rosemary  
Dauphinoise  
Fondant Potatoes  
Parsnip Mash  
Dijon & Shallot Mash  
Truffle Potato Cake

**Please choose one of:**

Fresh Seasonal Vegetables  
Roasted Root Vegetables  
Caramelised Roasted Carrots  
Buttered Peas, Beans, Sugar Snaps, Mange Tout & Celery  
Heritage Rainbow Carrots  
Continental Leaf Salad

# Dessert Plate Menu

Warm Apple & Cinnamon Slice w/ Crème Anglaise

Petit Pot du Chocolat

Homemade Carrot Cake w/ Whiskey Cream

Chocolate & Hazelnut Mousse

Bread & Butter Pudding w/ Apricot Glaze

Crème Brulee (Vanilla, Seville Orange, Lemon or Raspberry)

Tiramisu w/ Chocolate Shavings

Caramel Salted Cheesecake w/ a Praline Toffee Sauce

Vanilla Fresh Cream Profiteroles w/ Chocolate Honey Sauce

Chocolate & Raspberry Roulade w/ Crème Anglaise

Warm Chocolate Pudding w/ Caramelised Orange

Strawberries & Cream w/ Vanilla Sugar (seasonal)

White Chocolate Cheesecake w/ Cassis & Chocolate Shavings

Sticky Toffee Pudding w/ Butterscotch Sauce

Soufflé Crêpes w/ Orange & Grand Marnier Sauce

Blackcurrant Tartlet w/ Crème Anglaise

Jellied Summer (or Winter) Berry Compote w/ Walnut Ice Cream

Tarte au Citron w/ Raspberry Coulis

Cherry Bakewell Tart w/ Dairy Ice Cream

Key Lime Pie w/ Passion Fruit Cream

The Slate Cheese Selection

Mango & Passion Fruit Cheesecake

Mixed Berry Meringue Galette

Belgian Chocolate Pecan Tarte

# Big Plate Vegetarian Menu

Baked Goats Cheese & Red Onion Tarte

Tomato & Aubergine Gateaux

Rocket, Feta & Sun-Dried Tomato Frittata

Portobello Mushroom w/ Herb, Roast Garlic, Parmesan & Pine Nuts

Baked Marrow w/ Lebanese Tabbouleh & Raisin Bread Crisp

Aunt Blanches Cheddar & Dijon Pudding

Slow Roast Yellow Pepper & Tomato Bruschetta w/ Tarragon Pesto

Pea, Mint, Feta & Cauliflower Risotto

Tuscan Vegetable Tarte w/ Tomato & Pepper Dressing

Baked Baby Cauliflower w/ Peanut Sauce

Greek Style Stuffed Pepper

Spinach & Brie Crostini w/ Roasted Vine Tomatoes & Asparagus

Goats Cheese & Sun Blushed Tomato Crostini w/ Green Pesto & Caper Berries

Baby Spinach, Artichoke, Mushroom & Crème Fraiche Tagliatelle

Butternut Squash & Sage Risotto

Spinach & Ricotta Gnocchi

Truffle, Mushroom & Pine Kernel Risotto

**The majority of these dishes can be incorporated into all of our menus and are accompanied by either:**

**Red Pepper Coulis, Pesto Drizzle or Grain Mustard Sauce**

**Most of these dishes can also be made suitable for Vegans.**

# Big Plate Buffet Menu

Thai Chicken w/ Coriander & Lemon

Pink Topside of Beef Roasted w/ Horseradish Cream

Tandoori Chicken w/ Tsatsiki

Italian Meat Platter w/ Pickles & Olives

Lightly Curried Smoked Haddock & Mushroom Tarte

Smoked Trout w/ Avocado & Black Pepper

Mature Cheddar & Red Onion Tarte (v)

Baked & Glazed Carmarthen Ham w/ Cloves & Demerara

Walnut & Stilton Tarte (V)

Chicken Tikka w/ Mango & Mint

Smoked Duck w/ Pastrami & Smoked Tomatoes on Ciabatta

Carved Medium Rare Roast Beef Marinated w/ Spices

Poached Fillet of Salmon w/ Lemon Dill Mayo

Pan Fried Mixed Seafood

Smoked Chicken w/ Celeriac & Apples

Assiette of Cold Seafood w/ Lime Aioli

Home Smoked N' Roasted Warm Salmon w/ Tomato Salsa

Chicken, Smoked Ham & Fennel Tarte

Portobello Mushroom w/ Herbs, Roast Garlic, Parmesan & Pine nuts (v)

Tuscan Vegetable Tarte (v)

Seared Smoked Loin of Pork w/ Spiced Apple Chutney

Filo Pastry Parcels of Spinach, Roasted Garlic & Feta Cheese (v)

Artichoke Heart & slow Roast Tomatoes w/ Parmesan & Thyme (v)

Goats Cheese & Sun Blushed Tomato Crostini w/ Red Pesto & Caper Berries (v)

# Salad & Potato Buffet Menu

English Garden Leaf Salad  
Continental Leaf Salad  
Caesar Salad  
Wild Rocket & Parmesan Salad w/ Pine nuts & Balsamic

Salade Nicoise  
Tourangelle - French Beans, Peas, Mange tout & Potatoes bound in Herb Mayo  
Mango, Red Chilli & Butternut Squash Salad  
Green Bean, Mushroom & Peppers  
Cherry Tomato, Cucumber & Artichoke w/ Basil & Olive Oil  
Greek Salad  
Waldorf Salad  
Tomato, Red Onion & Balsamic  
Homemade Crunchy Coleslaw

Potato Salad w/ Chorizo & Parsley  
Pasta, Fresh Spinach & Pine Nuts w/ Pecorino & Pesto  
Lebanese Tabbouleh w/ Lemon  
Pine Nut, Chilli & Roast Garlic Pasta  
Indian Rice Salad  
Moroccan Couscous w/ Tarragon  
Roasted Vine Tomatoes w/ Black Wild Rice  
Moroccan Rice w/ Dried Apricots & Roasted Nuts  
Pasta Salad w/ Fennel, Mushroom & Mustard Seeds

Hot New Potatoes w/ Herb Butter  
Roast Mini Potatoes w/ Garlic & Rosemary or Bacon & Onion  
Griddled Sweet Potato w/ Olive Oil  
Dauphinoise Potatoes  
Sautéed Potato w/ Tomato & basil (or Bacon & Onion)

Selection of Breads w/ Butter

# Big Plate Barbecue Menu

Lamb Seekh Kebab

Chinese Chicken w/ Honey

Moroccan Chicken Kebabs

Selection of Sausages (please enquire of range)

Swordfish Steak w/ Jerk Dressing

Tuna Steak Aussie Style

Chicken Satay Kebabs

Marinated Sirloin Steak

Marinated Lamb Kebabs

Louisiana Salted Pork Ribs

Zingy Salmon Fillets w/ Lime & Lemon

100% Beef Burgers

Tandoori or Plain Chicken

Smoked N' Seared Salmon Fillet

(V) Marinated Turkish Halloumi

(V) Greek Skewered Aubergine w/ Feta

(V) Rocket, Feta & Sun Dried Tomato Frittata

(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 or 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 Breads w/ Butter

Garlic Herb Bread

Selection of Ciabatta

Buttered French Bread



# Canapé Reception Menu

## Minimum of 3 per person

Thai Chicken Satay Skewers  
Salmon Fishcakes w/ Lime Tartar Dip  
Cashel Blue Chestnut Mushrooms (V)  
Devils on Horseback  
Bath Gem Mini Welsh Rarebit  
Hot & Sour Soup – Shot Glasses (V)  
Beef Kofta w/ Spiced Relish  
Hot Watercress Soup -Shot Glasses (V)  
Goats Cheese & Red Onion Marmalade Crostini (V)  
Spring Roll w/ Hoisin (V)  
Smoked Chorizo & Fennel Puffs  
Spicy Butternut Squash Soup – Shot Glasses (V)  
Pad Thai Chicken Curry Spoons  
Stir Fried Chinese Duck Cup  
Truffled Mushroom Bruschetta (V)  
Goujons of Chicken w/ Garlic Herb Mayo  
Curried Parsnip Soup – Shot Glasses (V)  
Spiced Toulouse Sausages w/ Dijon Dip  
Sumack Salmon w/ Coriander & Pine Nut Tabbouleh  
Chicken Sagwala Spoon  
Spinach & Feta Cheese in Filo Pastry (V)  
Mini Lamb Kebabs w/ Tsatsiki  
Palermo Arancini Balls (V)  
Griddled Paprika Chicken w/ Red Pesto  
Beef & Horseradish Mini Yorkshires  
Tandoori Chicken served w/ Tsatsiki  
Selection of Danish Open Sandwiches  
Big Tom Tiger Prawns  
Smoked Chicken Bouchees  
Spiced Beetroot w/ Goats Cheese (V)  
Sesame Cheese Sable w/ Continental Cheese (V)  
Smoked Duck Crostini w/ Salsa Verde  
Mini Vegetable & Parmesan Cups (V)  
Smoked Salmon on Wholemeal w/ Dill Mustard  
Spiced Prawn Blinis  
Pesto, Olive & Sundried Tomato Cup  
Cheese Sable w/ Smoked Salmon & Lime Ponzu  
Chicken Liver Parfait w/ Plum Compote on Brioche  
Red Wine, Pear & Stilton Crostini w/ Chutney  
Chilled Gazpacho – Shot Glasses  
Hoummus & Lemon Crostini

# Finger Buffet Menu

Finger Buffets are normally served as 9, 12 or 15 Dish menus

Salmon Fishcake w/ Lime Tartar Dip  
Field Mushrooms stuffed w/stilton & Garlic Butter  
Spring Rolls w/ Hoisin  
Tiny Pizzas Olives & Mozzarella Cheese  
Miniature Lamb Kebabs & Tsatsiki  
Crudités w/ Dips  
Tandoori Chicken w/ Tsatsiki  
Selection of Danish Open Sandwiches  
Smoked Chicken Bouchees  
Smoked Salmon on Wholemeal w/ Dill Mustard  
Cheese Straws w/ Guacamole & Salsa  
Filled Ciabatta Loaves  
Spiced Vegetable Samosas  
Beef Kofta w/ Spiced Relish  
Devils on Horseback  
Goujons of Chicken w/ Garlic Herb Mayo  
Spinach & Feta Cheese in Filo Pastry  
Cheese, Dijon & Onion Tarte  
Spiced Chick Pea Fritters  
Fresh Salmon Tarte  
Selection of Cocktail Sandwiches Crusts on  
Barbeque Baby Ribs  
Spiced Prawn Blinis  
Goats Cheese & Red Onion Crostini  
Chinese Style Chicken Wings  
Mini Welsh Rarebit

Tiny Chocolate Éclairs  
French Patisserie  
Lemon Drizzle Cake  
Banana & Pecan Loaf  
Hazelnut Gallettes w/ Praline  
Date & Walnut Cake  
Chocolate Brownies

## 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

Regional Cheese Platter w/ Selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Roasted Almonds, Apricots & Homemade Chutney

### 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

\*Sausage Baguettes, w/ Caramelised Onion & Course Grain Mustard

\*Dry Cured Bacon Baguettes

\*Warm Cheese & Red Onion Baguettes

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

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

\*Mini Beef Burgers w/ Relishes

### 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!

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

Please choose one of the following:

## **THE SMOKEY SHACK ATTACK**

Home Smoked Pecan Pulled Pork  
Served in Ciabatta Rolls

## **STIR FRY SPECIAL**

Stir Fried Chicken, Sesame & Noodles  
Hoisin Vegetables w/ Beansprouts (V)

## **PAELLA PAN MAN**

Our Great Chicken & Chorizo Paella w/ Roasted Peppers & Onions  
Mixed Seafood Paella, Catalan Style  
Pea, Feta Beans, Red Onion & Tarragon (V)

## **MUMBAI STREET CURRY**

Marinated and Spice Rubbed Chicken with  
Pilau Rice, Naan Bread, Chutneys & Raita

## **KALAMATAN GREEK PITTA STAND**

Skewered Lamb Kebabs in Griddled Pitta Breads with  
Mixed Salad, Tabbouleh & Tsatsiki

## **STONE BAKED PIZZAS TO GO**

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Chorizo, Salami, Pepperoni, Sundried Tomato & Oregano
- Griddled Chicken, Basil Pesto & Mushrooms
- Fire N' Smoked – Spiced Pepper, Sweet Onions, Smoked Tomatoes & Mozzarella (v)
- Spinach, Feta, Olive, Artichoke Hearts & Oregano (v)
- Pulled Pork, Chipotle Sauce & Dill Cucumber
- Quattro Formaggio – Four Cheeses on Pomodoro Base w/ Basil (v)
- Classis Margherita on a Neapolitan Base (v)

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

## **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**

Spaghetti Bolognese

Cottage Pie w/ Carrots

Vegetable Tagliatelle w/ Tomato sauce

Chicken Goujons, Potato Wedges & Green Beans

Poached Salmon, Potato Wedges & Peas

Cheese Burger, Curly Fries & Peas

Sausages w/ Mash, Carrots & Green Beans

Fish Fingers w/ Curly Fries & Peas

### **Dessert Plate**

Chocolate Brownies & Vanilla ice cream

Fresh Cream Profiteroles w/ Chocolate Honey Sauce

Banana Ice cream Sundae