



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
Caramelised Onion & Tomato Tarte w/ Basil, Rocket & Parmesan (v)
Baked Goats Cheese & Walnuts w/ Pimento & Tarragon Dressing (v)
Wiltshire Ham Hock Terrine w/ Homemade Picalilli
Smoked Trout and Avocado Salad w/ Horseradish
Goats Cheese & Sun Blushed Tomato Crostini w/ Green Pesto & Caper Berries (v)
Smoked Haddock w/ Pea & Broad Bean Risotto
Beef Tomato & Mozzarella w/ Lemon Oil, Balsamic & Baby Capers (v)
Pork & Herb Sausage w/ Celeriac Mash & Red Eye Gravy
Cornish Fishcakes w/ Chilli Salsa
Home smoked Chicken w/ Apple, Celery & Crème Fraiche
Soused Fresh Mackerel Fillet on Toast (Not Smoked)
Circular Maple Board of Antipasti
Cumin Seared Scallops w/ Pea & Broad Bean Fritter (menu supplement £1.00)
Crab, Smoked Salmon & Guacamole Gateaux (menu supplement £1.00)
Five Bean Salad w/Crisp Vegetables & Pimento Tarragon Dressing (v)
Savoy Lamb Sausage w/ Lentil Mash & Minted Jus
Smoked Belly Pork w/ Black Pudding & Smoked Vine on Tomato w/ Sherry Vinegar Dressing
Assiette of Seafood w/ Lime Dill Aioli
Tomato Jelly w/ Artichoke & Aubergine (v)
Smoked Duck w/ Avocado, Artichoke & a Raspberry Vinegar Dressing
Slow Roast Yellow Pepper & Tomato Bruschetta w/ Tarragon Pesto (v)
Beetroot Gravdlax w/ a Dill Orange Dressing
All Small Plates are accompanied w/ Breads Selection & Butter

Big Plate Main Course Menu

Glazed Ham w/ Parsley Sauce
Braised Beef, Dumplings w/ Cabernet Gravy
Griddled Pork Loin w/ Caramelised Apples
Seared Chicken w/ Provencale & Balsamic
Fillet(s) of Fresh White Fish w/ Lemon Butter
Char grilled Chicken w/ Leeks, Bacon & Madeira Sauce
Baked Cod w/ Tomato Salsa and Crushed New Potatoes
Spice Rubbed Chicken w/ Hickory Smoked Sauce
Somerset Pork Rib w/ Parsnip Mash & Juniper Port Sauce
Confit of Duck w/ Puy Lentils & Creamed Potatoes
Salt Beef w/ Mash, Pickled Cabbage, Stock Pot Carrots & Warm Horseradish Sauce
Braised Belly Pork w/ Celeriac Apple Dauphinoise
Seared Chicken w/ Chorizo & Bean Cassoulet
Three Sausages w/ Champ Potatoes & 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
Home Smoked Roasted Salmon w/ Herb & Tomato Salsa
Herb Crusted Rack of Lamb w/ Dauphinoise & Ratatouille
Carved Sirloin of Beef w/ Shiraz Reduction, Lardons & Mushrooms
Seared Rump of Lamb w/ Celeriac Dauphinoise, Port & Redcurrant Jus
Fillet of Cod Wrapped in Prosciutto Ham w/ Asparagus & Vine Tomatoes
Braised Shoulder of Lamb w/ Aubergine Puree
Cumin Roasted Monkfish w/ Mild Thai Sauce
Roast Fillet of Beef w/ Caramelised Celeriac & Grain Mustard Sauce (menu supplement £2.00)

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
Parship 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
Continental Leaf Salad

Dessert Plate Menu

Warm Apple Slice w/ Cinnamon

Petit Pot du Chocolat

Homemade Carrot Cake w/ Whiskey Cream

Chocolate & Hazelnut Mousse

Bread & Butter Pudding w/ Apricot Glaze

Crème Brulee (Vanilla, Chocolate, 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 Crepes w/ Orange & Grand Marnier Sauce

Blackcurrant Tartlet w/ Crème Anglaise

Jellied Summer Berry Compote w/ Walnut Ice Cream

Tarte au Citron w/ Orange Compote

Cherry Bakewell Tart w/ Dairy Ice Cream

Key Lime Pie

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

Tuscan Vegetable Tarte w/ Tomato & Pepper Dressing

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

All are accompanied by either: Red Pepper Coulis, Pesto Drizzle or Grain Mustard Sauce

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

Fillet of Salmon w/ Lemon Dill Mayo

Smoked Chicken w/ Celeriac & Apples

Assiette of Seafood w/ Lime Aioli

Home Smoked Roasted 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)

Fish Steak w/ Jerk Dressing

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

(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

Chicken Satay
Salmon Fishcakes w/ Lime Tartar Dip
Devils on Horseback
Spring Rolls w/ Hoisin
Mini Lamb Kebabs & Tsatsiki
Griddled Lemon Chicken w/ Red Pesto
Tandoori Chicken served w/ Tsatsiki
Tijuana Tiger Prawns
Smoked Duck Crostini w/ Salsa Verde
Spiced Prawn Blinis
Pesto, Olive & Sundried Tomato Cup
Chinese Duck Pancake
Spiced Toulouse Sausages w/ Dijon Dip
Sesame Cheese Sable w/ Continental Cheeses
Field Mushrooms stuffed w/ Stilton & Garlic Butter
Beef Kofta w/ Spiced Relish
Goujons of Chicken w/ Garlic Herb Mayo
Spinach & Feta Cheese in Filo Pastry
Little Pizzas Olives & Mozzarella Cheese
Deep Fried Parmesan Risotto Balls
Beef & Horseradish Mini Yorkshires
Selection of Danish Open Sandwiches
Smoked Chicken Bouchees
Hoummus & Lemon Crostini
Smoked Chorizo & Fennel Stick
Smoked Salmon on Wholemeal w/ Dill Mustard
Goats Cheese & Red Onion Crostini
Cheese Sable w/ Smoked Salmon & Lime Ponzu
Chicken Liver Parfait with Plum Compote on Brioche
Chicken Sagwala Spoon
Sumack Salmon w/ Coriander & Pine Nut Tabbouleh
Hot & Sour Soup – Shot Glasses
Hot Watercress Soup – Shot Glasses
Chilled Gazpacho – Shot Glasses

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, 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

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

*Dry Cured Bacon Baguettes

*Warm Cheese & Red Onion Baguettes

*Sicilian Ciabatta Pizzas w/ Italian Meats, Herbs & Cheese
(Can be a mix without Italian meats for Vegetarians)

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

Carved 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.**

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

KID'S PARTY PLATE

Sandwiches

Chicken Dippers

Cheese & Onion Tartlet

Mini Pizza

Cocktail Sausages

Cheese and Pineapple

Crisps

Chocolate Brownie