



Strawberry Field Catering

Menu Pack

Page No

Dinner

Small Plate Starter Menu	2
Big Plate Main Course Menu	3
Dessert Plate Menu	4
Vegetarian & Vegan Menu	5

Fork Buffet

Big Plate Buffet Menu	6
Salad & Potato Buffet Menu	7
Big Plate Barbecue Menu	8

Canapé Reception Menu	9
-----------------------	---

Evening Menu	10
Strawberry Street Shack	11
Strawberry Field's Grazing Tables	12
Children's Dinner Menu	13

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:

Thai Spiced Butternut w/ Coconut Milk (v)
Roast Red Pepper & Tomato w/ Croute (v)
Roast Garlic & Mushroom (v)
Lightly Curried Parsnip w/ Toasted Cumin (v)

Small Plates

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

Dumbleton Scotch Egg w/ Spiced Tomato Relish & Salad Leaves
Pressed Ham Hock Terrine w/ Roasted Pineapple Salsa & Black Olive Ciabatta
Chewton Pork & Herb Sausage w/ Celeriac Mash & Caramelised Onion Gravy
Griddled Chicken Caesar Salad w/ Ciabatta Croutons & Parmesan Shavings
Home Smoked Chicken w/ Za'atar, Hummus & Coriander Oil
Home Smoked Duck & Duck Liver Parfait w/ Toasted Brioche & Balsamic Jelly
Seared Scallops w/ Black Pudding Bonbon & Cauliflower Puree (menu supplement £1.50)
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 (menu supplement 1.00)
Smoked Salmon Terrine w/ Lemon Gel & Ciabatta Crisp (menu supplement £1.50)
Home Cured Salmon w/ Pickled Vegetables & Dill Mayo
Caramelised Onion & Slow Roasted Tomato Tarte w/ Basil, Rocket & Parmesan (v)
Baked Feta & Smoked Tomato Bruschetta w/ Rocket & Balsamic (v)
Honey & Thyme Baked Fig, Walnut and Goats Cheese Salad w/ Croutons (v)
Goat's Cheese Arancini w/ Arrabbiata Sauce & Parmesan Crisp (v)
Andalucian Meat Arancini w/ Arrabbiata Sauce & Parmesan Crisp
Thai Fishcakes w/ Sweet Chilli Glaze & Mixed Leaf Salad
Grilled Halloumi w/ Balsamic Red Pepper & Tabbouleh (v)

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 (menu supplement £1.50)
(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
Brixham Market Fish w/ Tomato, Olive & Caper Tapenade & White Wine Jus
Citrus Seared Chicken on a Mixed Bean Stew w/ Provençale & Balsamic
Confit Leg of Duck w/ Cassoulet & Madeira Jus
Slow Cooked Shoulder of Lamb w/ Apricots, Preserved Lemons & Tagine Sauce
Fall Apart Orchard Farm Beef w/ Mustard Mash & Stock Pot Carrots
Glazed Belly Pork w/ Crackling & Five Spice Sauce
Tuscan Griddled Chicken w/ Sundried Tomato, Basil & Parmesan
Trio of Old Spot Pork Sausages w/ Champ Potatoes & Rich Onion Gravy
Handmade Shortcrust Individual Chicken, Leek & Bacon Pie w/ Chive Mash
Prosciutto & Spinach Wrapped Pork Fillet w/ Wild Mushrooms & Sweet Madeira Jus
Seared Seabass w/ Fennel, Ginger and Lemongrass Velouté
Homemade Venison Wellington w/ Garlic Mash & Sweet Madeira Jus (menu supplement £2.50)
Home Smoked Salmon Fillet w/ Sesame Seed Crust & Celeriac Puree
Hand Carved Rib of Beef w/ Roasted Vine Tomatoes, Watercress & Malbec Jus
Seared Rump of Lamb w/ Garden Pea Puree & Port & Redcurrant Jus (menu supplement £1.50)
Roast Fillet of Beef w/ Wild Mushrooms & Shiraz Jus (menu supplement £5.00)
Handmade Shortcrust Individual Steak & Ale Pie w/ Wholegrain Mustard Mash

Table Carved Joints

Whole Stuffed Chicken w/ Homemade Sage Stuffing & Rich Madeira Jus
Roasted Loin of Pork w/ Homemade Stuffing, Apple Sauce & Madeira Jus
Roast Sirloin of Beef 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
Parsnip 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 Brulée (Vanilla, Seville Orange, or Raspberry) w/ Shortbread **(Please choose flavour)**

Salted Caramel Cheesecake w/ Praline Toffee Swipe & Popcorn

Profiteroles w/ Biscoff Crème Patisserie & Chocolate Syrup

Warm Chocolate Brownie w/ Chocolate Drizzle & Chantilly Cream **(Ice Cream supplement £1.50)**

Tiramisu w/ Chocolate Shavings & Cappuccino Swipe

Vanilla Cheesecake w/ Cassis Coulis & Chocolate Shavings

Sticky Toffee Pudding w/ Butterscotch Sauce & Chantilly Cream **(Ice Cream supplement £1.50)**

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

Blood Orange Cheesecake w/ Passion Fruit Cream

Tarte au Citron w/ Raspberry Coulis & Chantilly Cream **(Ice Cream supplement £1.50)**

Warm Cherry Bakewell Tart w/ Crème Anglaise **(Ice Cream supplement £1.50)**

Baked Cherry Clafoutis w/ Spiced Crème Anglaise

The Secret Garden Flowerpot of Chocolate Mousse, Edible Soil, Berry Coulis, Raspberries and Edible Flowers **(menu supplement £1.50) Not available as part of Trio of Desserts.**

Mango & Passion Fruit Cheesecake w/ Passion Fruit Coulis

Trio of Desserts – Select 3 desserts to be served in miniature form to your guests **(menu supplement £2.50)**

Vegetarian & Vegan Menu

Small Plates

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

Baked Feta & Smoked Tomato Bruschetta w/ Rocket & Balsamic

Carpaccio of Beetroot with Goats Cheese Cream, Balsamic Jelly & Parmesan Crisp

Butternut Squash, Fig and Lentil Salad with Curry Oil

Goat's Cheese Arancini w/ Arabiata Sauce & Parmesan Crisp

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

Parmesan Polenta Cake w/ Basil Pesto & Smoked Vine Tomatoes

Griddled Halloumi w/ Balsamic Red Peppers & Tabbouleh

Big Plates

Tomato & Aubergine Gateaux w/ Balsamic & Pesto Drizzle

Roasted Vegetable Wellington w/ Mushrooms and Parsley Duxelles & Red Wine Jus

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

Wild Mushroom Risotto w/ Parmesan Shavings & Pea Tendrils

Butternut Squash Rigatoni w/ Ricotta, Parmesan & Pumpkin Seeds

Handmade Sweet Potato Gnocchi, Mascarpone, Sage and Herbs

Handmade Shortcrust Individual Leek, Red Onion Gruyere 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

Quenelle of Smoked Trout w/ Celeriac Remoulade & Baby Gem

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 Orchard Farm Beef Marinated w/ Roasted Garlic Aioli

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 & Herb Tarte

Baked Tynsboro Goats Cheese & Caramelised Onion Tarte (v)

OR CHOOSE ONE FAMILY SHARING DISH

Traditional Moroccan Tagine w/ Marinated Spiced Chicken

Family Sharing Chicken, Ham & Herb Pie

Family Sharing Steak & Ale Pie

Caribbean Lamb Curry

Braised Quantock Beef Casserole w/ Stock Pot Carrots & Horseradish

Homemade Beef Lasagne

Sharing Selection of Spanish Tapas served on Circular Maple Board or Long Slates

(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 Green Salad w/ Vinaigrette

Caesar Salad w/ Croutons & Parmesan Shavings

Wild Rocket Salad w/ Parmesan Shavings & Balsamic

Homemade Chunky Slaw

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

Chilli, Roast Garlic & Vegetable 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

Bulgar Wheat Salad w/ Lemon, Peas & Mint

Heritage Tomato Salad w/ Crumbled 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

Moroccan Giant Couscous w/ Tarragon

Romaine & Rocket Salad w/ Parmesan Shavings & Balsamic

Hot New Potatoes w/ Herb Butter

Roast Mini Potatoes w/ Garlic & Rosemary

Griddled Sweet Potato w/ Olive Oil

Smoked Cheese Stuffed Potatoes

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 **or** Gloucester Old Spot Sausage

Brixham 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) Vegetarian 'Plant – Based' Burger

(V) Black Bean Burger

(V) Portobello Mushroom w/ Miso Glaze

(V) Celeriac Steak

(V) Vegetarian 'Plant – Based' Sausage

(V) Marinated Vegetable Kebabs

Potato Dishes & Breads

Hot New Potatoes w/ Herb Butter

Sautéed Potatoes w/ Garlic & Rosemary

Smoked Cheddar Stuffed Jacket Potatoes

Cajun Sweet Potatoes

Selection of Three Salads – see Buffet Menus

Selection of Artisan Breads w/ Butter

Canapé Reception Menu

Minimum of 3 per person

Griddled Chicken Satay Skewers
Smoked Haddock, Pea & Caper Fishcakes
Devils on Horseback
Lamb Tikka Samosas w/ Tzatziki
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
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)
Garden Pea Falafel w/ Mint Yogurt (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 Salsa 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
Smoked Mackerel & Horseradish Mousse on Rye
Palermo Arancini Balls w/ Fresh Basil & Sun-Blushed Tomato (V)
Cheese Sable w/ Smoked Salmon & Lime Ponzu
Coronation Chicken Croustade Cup
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 £1.20 supplement per canapes)

Mini Shepherd's Pie
Dumbleton Mini Scotched Quails Egg
Big Tom Spicy Tiger Prawns w/ Cucumber
Teriyaki Salmon w/ Nori & Wasabi Mayo
BBQ Pulled Pork Brioche Slider w/ Pickles
The Best Handmade Sausage Rolls
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:

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

Home Baked Glazed Carmarthen Ham

Heritage Cherry Tomatoes

Home Marinated Olives

Warm Homemade Mini Sausage Rolls (2 per portion)

*Handmade Butcher Sausage Baguettes, w/ Caramelised Onion

*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)

*Hand Carved Shoulder of Pork w/ Ciabatta Rolls, Crackling,
Cinnamon Apple Sauce & Homemade Stuffing

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

*Sicilian Ciabatta Pizzas w/ Herbs & Cheese

(These are a vegetarian alternative to accompany a Hog Roast or Pork Joints)

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 w/ Homemade Coleslaw

***KATSU CHICKEN STAND**

Chicken in Panko Breadcrumbs served w/ Rice & Katsu Curry Sauce

***PAELLA PAN MAN**

Our Great Chicken & Chorizo Paella w/ Roasted Peppers & Onions

Pea, Feta Beans, Red Onion & Tarragon (V)

***MUMBAI STREET CURRY**

Marinated and Spice Rubbed Butter Chicken

w/ Pilau Rice, Naan Bread, Chutneys & Raita

***KALAMATAN GREEK PITTA STAND**

Skewered Lamb Kebabs in Griddled Flat Breads

w/ Leaf Salad, Tabbouleh & Tzatziki

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

STONE BAKED PIZZAS TO GO

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Meat Feast Spanish Chorizo, Milano Salami and Spicy Pepperoni
- Griddled Chicken w/ Basil Pesto & Roasted Peppers
- Fire N' Smoked – Spiced Pepper, Sweet Onions, Smoked Tomatoes & Mozzarella (v)
- Somerset Brie, Olive & Garlic Mushroom w/ Truffle Oil (v)
- Pulled Pork w/ BBQ Sauce, Dill Pickles & Chipotle
- Seafood w/ Prawns, Mussels, Tuna & Anchovies
- Pig 'N' Fig – Prosciutto & Caramelised Fig w/ Mozzarella
- Classic Margherita on a Neapolitan Base w/ Buffalo Mozzarella & Fresh Basil (v)

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

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 & Sun-blushed Tomatoes with Grissini's, Artisan Breads (herb butter), Houmous, Pesto, and Pickled Mushrooms.

Gloucestershire Style

Homemade Pate, Smoked Meats, Pork Pies, Scotch Eggs and Cheeses with 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 with 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 Egg Custard Tarte.

*(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.

(*Children are aged 12 years of age or younger)

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 (v)

Breaded Paxcroft Chicken Goujons w/ Chips & Peas

Homemade Cheese Beef Burger w/ Brioche Bun, Chips & Peas

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

Cod Fish Fingers w/ Chips & Peas

Dessert Plate

Chocolate Brownies w/ White Choco Chips & Vanilla Ice Cream

Vanilla Cheesecake w/ Raspberry Drizzle

Banana Ice Cream Sundae