

# Wick Farm Bath Menus 2017

**A**t Strawberry Fields we pride ourselves on the flexibility of our Event Team and Chefs. The dishes within this pack are just a small selection of the dishes Strawberry Fields are able to produce.

We are always more than happy to discuss exact menu requirements with clients to deliver your perfect menu, whether this is using our dishes or creating your own bespoke menu.

We believe in giving you easy to follow information, which is why our menus are priced as whole menus rather than individual dishes. These menus are only designed to give you an idea of price and you are more than welcome to mix across our menus or add in your own dishes.

We will happily provide bespoke quotations based on your chosen menus or ideas to make your menu as individual as you are.

We aim to use locally sourced produce throughout our menus where possible.

# Menu Packs

Casual Dining at Wick Farm

Laverton Dinner Menu

Freshford Dinner Menu

Turleigh Dinner Menu

Westwood Vegetarian Menu

St. Phillip Fork Buffet Menu

Lullington Fork Buffet Menu

Charterhouse Barbecue Menu

Canapé Reception Menu

Reception Drinks Selection

Finger Buffet Menu

Evening Menu

Children's Dinner Menu

**All pricing within this pack is inclusive of VAT**

# Casual Dining at Wick Farm

These rustic menus with food brought to your table in sharing bowls and tagine dishes for guests to enjoy. Choose one main menu style w/ Dessert.

## The Farmhouse Menu

**Choose one main course:**

Lasagne

Chilli Con Carne

**Meats served on wooden Boards for guests to carve:**

Smoked Pork Loin

Boneless Lemon Chicken

Pulled Pork

Sirloin of Beef **(Supplement of £7.00 per person)**

Leg of Lamb **(Supplement of £7.00 per person)**

**Served with:**

Sautéed Potatoes & Artisan Breads

Seasonal Vegetables or Two Chef Salads

## The Garden Kitchen Griddled BBQ Menu

**Guests will receive:**

Sesame/Tandoori/Lemon Chicken

Local Pork Sausages

Beef Burgers

**Served with:**

Sautéed Potatoes w/ Garlic & Rosemary

Artisan Breads w/ Butter

Tomato, Red Onion & Balsamic Salad

Chunky Fresh Coleslaw

Indian Rice Salad

## The Moroccan Tagine Menu

Lemon Chicken & Olive Tagine  
Moroccan Vegetable & Chickpea Stew

### **Served with:**

Lebanese Potatoes  
Griddled Pitta Breads  
Tomato, Red Onion & Balsamic  
Savoury Couscous

(v) Option available as required for all menus

## Dessert Plates (Choose One)

Sticky Toffee Pudding w/ Butterscotch Sauce  
Vanilla Cheesecake w/ Raspberry Drizzle  
Profiteroles w/ Chocolate Sauce  
Fresh Fruit Salad (**Season Dependant**)

**60 plus guests £38.50 - 90 plus guests £32.50**

**This menu is not available on High Season Saturdays or Bank holiday weekends.**

# Laverton Dinner Menu

## Small Plates

Avocado, Tomato & Smoked Bacon Salad  
Catalan Roast Vegetable Soup (v)  
Port Glazed Melon (v)  
Roast Garlic & Mushroom Soup (v)  
Duck Liver Parfait w/ Spiced Chutney & Toasted Ciabatta  
Chicken Caesar Salad

**All Small Plates are accompanied w/ Breads Selection & Butter**

## Big Plates

Glazed Ham w/ Parsley Sauce  
Braised Beef, Dumplings w/ Cabernet Gravy  
Grilled Pork Loin w/ Caramelised Apples  
Seared Chicken w/ Provençale & Balsamic  
Fillet(s) of Fresh White Fish w/ Lemon Butter

**All Big Plates are accompanied by New Potatoes & Fresh Seasonal Vegetables**

## Dessert Plates

Warm Apple Slice w/ Cinnamon  
Petit Pot du Chocolat  
Homemade Carrot Cake w/ Whiskey Cream  
Chocolate & Hazelnut Mousse  
Bread & Butter Pudding w/ Apricot Glaze

Coffee & Tea

**Please choose a Small Plate, a Big Plate & a Dessert Plate  
Prices, based on the number of guests attending**

40 Guests £54.50

-

60 Guests £49.75

-

80 Guests £46.75

-

100 Guests £44.00

-

120+ Guests £42.45

**We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.**

# Freshford Dinner 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)

Gazpacho (v)

Ham, Pea & Mint

Roast Red Pepper & Tomato

Lightly Curried Parsnip (v)

## Small Plates

Caramelised Onion & Tomato Tarte w/ Basil, Rocket & Parmesan (v)

Selection of Baby Vegetables in Japanese Dressing (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)

**All Small Plates are accompanied w/ Breads Selection & Butter**

## Big Plates

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

**All Big Plates are accompanied by**  
New Potatoes w/ Herb Butter or Roast Mini Potatoes w/ Garlic  
& Rosemary (or Bacon and Onion)

### Please choose one of:

Fresh Seasonal Vegetables  
Roasted Root Vegetables  
Caramelised Roasted Carrots  
Continental Leaf Herb Salad



## Dessert Plates

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

Coffee & Tea

**Please choose a Soup or Small Plate, a Big Plate & a Dessert Plate**

**Prices, based on the number of guests attending**

40 Guests £57.00

-

60 Guests £52.50

-

80 Guests £50.00

-

100 Guests £46.50

-

120+ Guests £45.45

**We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.**

# Turleigh Dinner Menu

## Small Plates

Circular Maple Board of Antipasti

Cumin Seared Scallops w/ Pea & Broad Bean Fritter

**(menu supplement £1.50)**

Crab, Smoked Salmon & Guacamole Gateaux

**(menu supplement £1.50)**

Pear, Cashel Blue and Caramelised Pecan Salad (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

Tymsboro Goats Cheese and Basil Panna Cotta with Parmesan

Crumb and Crisp Salad (v)

Smoked Duck w/ Avocado, Artichoke & a Raspberry Vinegar

Dressing

Seafood Chowder

Slow Roast Yellow Pepper & Tomato Bruschetta w/ Tarragon

Pesto (v)

Beetroot Gravavlax w/ a Dill Orange Dressing

**All Small Plates are accompanied w/ Breads Selection &  
Butter**

## Big Plates

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

**(menu supplement £1.50)**

Carved Rib of Beef w/ Shiraz Reduction, Lardons & Mushrooms  
Breast of Creedy Carver Duck with Pork Farce, Seared Peach  
and Cointreau glaze

Seared Rump of Lamb w/ Celeriac Dauphinoise, Port &  
Redcurrant Jus

Fillet of Cod Wrapped in Prosciutto Ham w/ Asparagus & Vine  
Tomatoes

Roast Fillet of Beef w/ Caramelised Celeriac & Grain Mustard  
Sauce **(menu supplement £3.00)**

**All Big Plates are accompanied by a Potato Dish:**

Sautéed w/ Rosemary, Dauphinoise, Fondant Potatoes, Parsnip  
Mash, Dijon & Shallot Mash, Buttered New Potatoes, Truffle  
Potato Cake

**Please choose one of:**

Fresh Seasonal Vegetables

Roasted Root Vegetables

Buttered Peas, Beans, Sugar Snaps, Mange Tout & Celery

Continental Leaf Salad

## Dessert Plates

Sticky Toffee Pudding w/ Butterscotch Sauce  
Soufflé Crêpes 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

Coffee & Tea

**Please choose a Small Plate, a Big Plate, a Potato Dish & a  
Dessert Plate**

**Prices, based on the number of guests attending**

40 Guests £60.50  
-  
60 Guests £55.50  
-  
80 Guests £52.75  
-  
100 Guests £49.75  
-  
120+ Guests £48.00

**We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.**

# Westwood Vegetarian Menu

## Main Courses

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**

# St. Phillip Fork Buffet Menu

**A Chef's Selection of 3 Canapés on Arrival**

## Main Courses

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)

## Salads

Continental Leaf Salad  
Greek Salad  
Pine Nut, Chilli & Roast Garlic Pasta  
Caesar Salad  
Waldorf Salad  
Potato Salad w/ Chorizo & Parsley  
Indian Rice Salad  
Tomato, Red Onion & Balsamic  
Moroccan Couscous w/ Tarragon  
Hot New Potatoes w/ Herb Butter  
Roast Mini Potatoes w/ Garlic & Rosemary or Bacon & Onion

Griddled Sweet Potato w/ Olive Oil  
Selection of Breads w/ Butter

### **Dessert Plates**

Crème Brulee (Vanilla, Cappuccino, Lemon or Raspberry)  
Tiramisu w/ Chocolate Shavings  
Caramel Salted Cheesecake w/ a Praline Toffee Sauce  
Vanilla 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

Coffee & Tea

**Please choose Three Main Courses, Three Salads, One Potato  
Dish & Two Dessert Plates**

**Prices, based on the number of guests attending**

40 Guests £50.25  
-  
60 Guests £45.75  
-  
80 Guests £42.45  
-  
100 Guests £41.00  
-  
120+ Guests £39.45

We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.

## Lullington Fork Buffet Menu

**A Chef's Selection of 3 Canapés on Arrival**

### Main Courses

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

### Salads

English Garden Leaf Salad  
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  
Pasta, Fresh Spinach & Pine Nuts w/ Pecorino & Pesto  
Lebanese Tabbouleh w/ Lemon  
  
Potato Dish (Dauphinoise, Buttered New or Sautéed Potato w/  
Tomato & basil or Bacon & Onion)



Selection of Breads w/ Butter

### Dessert Plates

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

Coffee & Tea

**Please choose Three Main Courses, Three Salads, One Potato  
Dish & Three Dessert Plates**

*Prices, based on the number of guests attending*

40 Guests £53.25

-

60 Guests £48.45

-

80 Guests £47.00

-

100 Guests £45.50

-

120+ Guests £43.75

We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.

## Charterhouse Barbecue Menu

### Main Courses

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

### **Dessert Plates**

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  
  
Coffee & Tea

**Please choose Three Main Dishes, One Potato Dish, Three Salads, One Bread & Three Dessert Plates**

**Prices, based on the number of guests attending**

40 Guests £59.95

-

60 Guests £54.45

-

80 Guests £51.45

-

100 Guests £49.00

-

120+ Guests £47.00

**We offer a 10% discount on this menu for weddings that book  
1<sup>st</sup> October-31<sup>st</sup> March.**

# Canapé Reception Menu

Chicken Satay  
Sesame Cheese Sable w/ Continental Cheeses  
Salmon Fishcakes w/ Lime Tartar Dip  
Field Mushrooms stuffed w/ Stilton & Garlic Butter  
Devils on Horseback  
Beef Kofta w/ Spiced Relish  
Spring Rolls w/ Hoisin  
Goujons of Chicken w/ Garlic Herb Mayo  
Little Pizzas Olives & Mozzarella Cheese  
Spinach & Feta Cheese in Filo Pastry  
Mini Lamb Kebabs & Tsatsiki  
Deep Fried Parmesan Risotto Balls  
Griddled Lemon Chicken w/ Red Pesto  
Beef & Horseradish Mini Yorkshires  
Tandoori Chicken served w/ Tsatsiki  
Selection of Danish Open Sandwiches  
Tijuana Tiger Prawns  
Smoked Chicken Bouchees  
Smoked Duck Crostini w/ Salsa Verde  
Smoked Salmon on Wholemeal w/ Dill Mustard  
Spiced Prawn Blinis  
Goats Cheese & Red Onion Crostini  
Pesto, Olive & Sundried Tomato Cup  
Cheese Sable w/ Smoked Salmon & Lime Ponzu  
Hot & Sour Soup – Shot Glasses

Chicken Liver Parfait with Plum Compote on Brioche  
Hot Watercress Soup – Shot Glasses

Chicken Sagwala Spoon  
Chilled Gazpacho – Shot Glasses  
Smoked Chorizo & Fennel Stick  
Chinese Duck Pancake  
Sumack Salmon w/ Coriander & Pine Nut Tabbouleh  
Spiced Toulouse Sausages w/ Dijon Dip  
Hoummus & Lemon Crostini

3 per person - £4.95

4 per person - £6.00

5 per person - £7.10

6 per person - £8.15

## Reception Drinks Selection

Pimms & Lemonade	£4.15 per glass
Warm Winter Pimms & Apple Juice	£4.50 per glass
Bucks Fizz	£3.80 per glass
Kir Royale	£4.30 per glass
Alcoholic Punch	£4.15 per glass
Mulled Wine	£3.80 per glass
Orange Juice	£4.75 per litre
Freshly Squeezed Orange Juice	£7.50 per litre
Cloudy Apple Juice	£7.50 per litre
Elderflower Presse or Raspberry Lemonade	£6.50 per bottle
Non-Alcoholic Fruit Punch	£5.90 per litre
Champagne	See Wine List
Sparkling Wine	See Wine List
Wine	See Wine List

## Finger Buffet Menu

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

Hazelnut Gallettes w/ Praline

Date & Walnut Cake

Chocolate Brownies

Tiny Chocolate Éclairs

French Patisserie

Lemon Drizzle Cake

Banana & Pecan Loaf

### Finger Buffet Pricing

Numbers Attending	30	50	70	90	110	130	150+
9 Dish Menu	£24.50	£22.00	£20.00	£17.00	£16.00	£15.00	£15.50
12 Dish Menu	£27.00	£25.00	£22.50	£20.00	£19.00	£18.50	£17.95
15 Dish Menu	£30.00	£28.00	£25.00	£22.50	£21.00	£20.50	£20.25

9 Dish Post Wedding

Breakfast Menu      £17.00   £16.00   £15.25   £14.50   £13.50   £12.40   £11.50

## Evening Menus

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

\*Welsh Rarebit      £8.50

Regional Cheese Platter w/ Selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Figs, Relishes & Chutneys      £9.95

### 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, making the charge £7.65 per person for a minimum of 75% of your guests.

### Additional items: -

Rustic Chicken Liver Pate	£1.75
Glazed Carmarthen Ham	£1.50
Cherry Tomatoes	£1.50
*Sausage Baguettes, w/ Caramelised Onion & Course Grain Mustard	£9.00
*Dry Cured Bacon Baguettes	£9.00
*Warm Cheese & Red Onion Baguettes	£9.00
*Sicilian Ciabatta Pizzas w/ Italian Meats, Herbs & Cheese (Can be a mix without Italian meats for Vegetarians)	£9.00
Spit Roast Pig w/ Rolls, Crackling, Apple Sauce & Stuffing (Based on minimum of 100 guests)	£13.00
Marinated Pork Joints w/ Rolls, Crackling, Apple Sauce & Stuffing	£11.00
*Mini Beef Burgers w/ Relishes	£9.00

### Extras

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

Selection of Nuts, Bombay Mix & Vegetable Crisps	£2.50
Curly Fries in Cones	£3.00

**\* 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

**£15.50 per Child**

### **KID'S PARTY PLATE**

Sandwiches  
Chicken Dippers

Cheese & Onion Tartlet  
Mini Pizza  
Cocktail Sausages  
Cheese and Pineapple  
Crisps

Chocolate Brownie

**£11.25 per Child**