

# Wick Farm Bath Menus 2018

**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.

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## Sharing Options at Wick Farm

If a sharing style of menu is what you're after, you've come to the right place! Below are 2 & 3 course options with various prices to suit your budget.

Choose One First Course, One Main Menu Style & One Dessert or alternatively One Main Menu Style & One Dessert.

### First Course

**Our Circular Raised Maple Boards are available with one of the following options:**

- Mixed Meat Antipasti w/ Vegetables & Cheeses
- Mixed Seafood Antipasti w/ Vegetables & Cheeses (£2.00 supplement per person)
- Vegetarian Antipasti w/ Vegetables & Cheeses
- Mixed Bruschetta Boards of Meats, Seafood, Cheeses & Vegetables on a range of Artisan Breads
- Our Tapas Selection of Hot & Cold Dishes w/ Artisan Breads

### Main Courses for Sharing

Please choose one main course:

#### The Farmhouse Menu

**Meats served on Wooden Boards for guests to carve (or pre-carved, as you prefer):**

- Smoked / Unsmoked Loin of Pork
- Boneless Tuscan Lemon Chicken
- Pulled Pork, Smoked Over Hickory & Mesquite Wood Chips
- Ribeye of Beef (Supplement of £4.00 per person)
- Leg of Lamb (Supplement of £4.00 per person)

**Served w/ all the accompaniments you'd expect plus...**

Roast Mini Potatoes w/ Garlic & Rosemary, Artisan Breads and either Seasonal Vegetables or Two Chef Salads

#### The Garden Kitchen Griddled BBQ Menu

**Guests will receive:**

Skewered Chicken (Choose either: Sesame/Tandoori/Lemon)

Prime Pork Sausages

Our Finest Handmade 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**

#### Individually Served Dessert Plates (Choose One)

Sticky Toffee Pudding w/ Butterscotch Sauce

Vanilla Cheesecake w/ Raspberry Drizzle

Vanilla Fresh Cream Profiteroles w/ Chocolate Honey Sauce

Strawberries, Sugar & Fresh Cream (Season Dependant)

#### Two courses

**60 plus guests £40.00**

**90 plus guest £34.00**

#### Three Course

**60 plus guests £48.00**

**90 plus guests £42.00**

**These prices are applicable every day of the week except Saturdays/Bank Holidays. (These prices do not include Linen Napkins or Buffet Tea & Coffee)**

**If you would like this menu on a Saturday or Bank Holiday there would be a supplement charge of £7.00 per person. (This supplement charge includes Linen Napkins along with Buffet Tea & Coffee)**

# 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 & Walnut/Raisin Croute  
Roast Pepper Terrine w/ Parmesan Twist  
Chicken Caesar Salad

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

## Big Plates

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

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

## Dessert Plates

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

Buffet Coffee & Tea

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

40 Guests £56.50	60 Guests £51.50	80 Guests £48.50
100 Guests £45.75	120+ Guests £44.00	

**We offer a 10% discount on this menu for weddings that take place in October, December or March**

**We offer a 20% discount on this menu for weddings that take place in November, January or February**

# 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)

Baked Goats Cheese & Pecans in Filo Pastry, Orchard Plum Compote with 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

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

## Big Plates

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 with a Choice of Fillings (please enquire as to the 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

**All Big Plates are accompanied by**

New Potatoes w/ Herb Butter or Roast Mini Potatoes w/ Garlic & Rosemary (or Bacon & Onion)

**Please choose one of:**

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

## Dessert Plates

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

Buffet 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 £59.00

60 Guests £54.50

80 Guests £52.00

100 Guests £48.25

120+ Guests £47.25

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# Turleigh Dinner Menu

## Small Plates

Circular Maple Board of Meat Antipasti **OR** Seafood Antipasti (Seafood menu supplement £2.00 per person)  
Cumin Seared Scallops w/ Pea & Broad Bean Fritter (menu supplement £1.50 per person)  
Crab, Smoked Salmon & Guacamole Gateaux (menu 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  
Seafood Chowder

**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  
Roasted Salmon baked in Filo Pastry w/ a Tarragon Sauce  
Herb Crusted Rack of Lamb w/ Dauphinoise & Ratatouille (menu supplement £2.00 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 (menu supplement £3.00 per person)  
Seared Rump of Lamb w/ Smoked Aubergine Puree & Port & Redcurrant Jus

**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:**

Seasonal Vegetables, Roasted Root Vegetables, Buttered Peas, Beans, Sugar Snaps, Mange Tout & Celery, Heritage Rainbow Carrots, Any Leaf based Salad of your choice

## Dessert Plates

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

Buffet Coffee & Tea

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

40 Guests £62.50

60 Guests £57.50

80 Guests £54.75

100 Guests £51.50

120+ Guests £49.50

**We offer a 10% discount on this menu for weddings that take place in October, December or March**

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# 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

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 & Capers

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.**

# 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, Seville Orange, 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

Buffet 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 £52.25	60 Guests £47.50	80 Guests £44.00
100 Guests £42.50	120+ Guests £41.00	

**We offer a 10% discount on this menu for weddings that take place in October, December or March**

**We offer a 20% discount on this menu for weddings that take place in November, January or February**

# 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  
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

### 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 (or Winter) Berry Compote w/ Walnut Ice Cream  
Tarte au Citron w/ Orange Compote  
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

Buffet 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 £55.50	60 Guests £50.50	80 Guests £49.00
100 Guests £47.50	120+ Guests £45.50	

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# Charterhouse Barbecue Menu

## Main Courses

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  
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 (or Winter) Berry Compote w/ Walnut Ice Cream  
Tarte au Citron w/ Orange Compote  
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  
  
Buffet 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 £62.25

60 Guests £56.50

80 Guests £53.50

100 Guests £51.00

120+ Guests £48.75

**We offer a 10% discount on this menu for weddings that take place in October, December or March**

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## Canapé Reception Menu

**3 per person - £5.40**

**4 per person - £7.00**

**5 per person - £8.50**

**6 per person - £9.90**

### Served Hot

Thai Chicken Satay Skewers  
Cashel Blue Chestnut Mushrooms (V)  
Bath Gem Mini Welsh Rarebit  
Beef Kofta w/ Spiced Relish  
Goats Cheese & Red Onion Marmalade Crostini (V)  
Smoked Chorizo & Fennel Puffs  
Pad Thai Chicken Curry Spoons  
Truffled Mushroom Bruschetta (V)  
Curried Parsnip Soup – Shot Glasses (V)  
Sumack Salmon w/ Coriander & Pine Nut Tabbouleh  
Spinach & Feta Cheese in Filo Pastry (V)  
Palermo Arancini Balls (V)

Salmon Fishcakes w/ Lime Tartar Dip  
Devils on Horseback  
Hot & Sour Soup – Shot Glasses (V)  
Hot Watercress Soup -Shot Glasses (V)  
Spring Roll w/ Hoisin (V)  
Spicy Butternut Squash Soup – Shot Glasses (V)  
Stir Fried Chinese Duck Cup  
Goujons of Chicken w/ Garlic Herb Mayo  
Spiced Toulouse Sausages w/ Dijon Dip  
Chicken Sagwala Spoon  
Mini Lamb Kebabs w/ Tsatsiki  
Griddled Paprika Chicken w/ Red Pesto

### Served Cold

Beef & Horseradish Mini Yorkshires  
Selection of Danish Open Sandwiches  
Smoked Chicken Bouchees  
Sesame Cheese Sable w/ Continental Cheese (V)  
Mini Vegetable & Parmesan Cups (V)  
Spiced Prawn Blinis  
Cheese Sable w/ Smoked Salmon & Lime Ponzu  
Red Wine, Pear & Stilton Crostini w/ Chutney  
Hoummus & Lemon Crostini

Tandoori Chicken served w/ Tsatsiki  
Big Tom Tiger Prawns  
Spiced Beetroot w/ Goats Cheese (V)  
Smoked Duck Crostini w/ Salsa Verde  
Smoked Salmon on Wholemeal w/ Dill Mustard  
Pesto, Olive & Sundried Tomato Cup  
Chicken Liver Parfait w/ Plum Compote on Brioche  
Chilled Gazpacho – Shot Glasses

## Reception Drinks Selection

Pimms & Lemonade	£4.30 per glass
Warm Winter Pimms & Apple Juice	£4.70 per glass
Bucks Fizz	£4.00 per glass
Kir Royale	£4.50 per glass
Alcoholic Punch	£4.30 per glass
Mulled Wine	£4.00 per glass
Stinging Nettle (non-alcoholic cocktail)	£2.95 per glass
Orange Juice	£5.00 per litre
Freshly Squeezed Orange Juice	£7.70 per litre
Cloudy Apple Juice	£7.70 per litre
Elderflower Presse or Raspberry Lemonade	£6.70 per bottle
Champagne/Sparkling Wine/Wine	See Wine List

# Finger Buffet Menu

This menu is not suitable for daytime Wedding Catering.

Salmon Fishcake w/ Lime Tartar Dip	Cashel Blue Chestnut Mushrooms (V)
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
Dijon & Onion Tarte	Spiced Chick Pea Fritters
Fresh Salmon Tarte	Selection of Cocktail Sandwiches Crusts on
Barbeque Belly Pork	Goats Cheese & Red Onion Crostini
Bath Gem Mini Welsh Rarebit	Hazelnut Gallette 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
9 Dish Menu	£24.50	£22.00	£20.00	£17.00	£16.00	£15.00
12 Dish Menu	£27.00	£25.00	£22.50	£20.00	£19.00	£18.50
15 Dish Menu	£30.00	£28.00	£25.00	£22.50	£21.00	£20.50

## Evening Menus

The following are great 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, Roasted Almonds, Apricots & Homemade Chutney	£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	£1.75
Cherry Tomatoes	£1.50
Home Marinated Olives	£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
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	£9.95
*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	£3.50

\* 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** **£9.95**

Home Smoked Pecan Pulled Pork  
Served in Ciabatta Rolls

**STIR FRY SPECIAL** **£9.95**

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

**PAELLA PAN MAN** **£9.95**

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

**MUMBAI STREET CURRY** **£9.95**

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

**KALAMATAN GREEK PITTA STAND** **£9.95**

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

**STONE BAKED PIZZAS TO GO** **£9.95**

- 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 for Children 12 and Under.

**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

**£16.50 per person**