

Wick Farm Bath Menus 2024

At 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 on 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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Freshford Dinner Menu

Soups

A selection of Soups available for you to choose, or you are welcome to suggest your own...

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

Small Plates

Dumbleton Scotch Egg w/ Spiced Tomato Relish & Salad Leaves
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)
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
Goats Cheese Arancini w/ Arabiata Sauce & Parmesan Crisp (v)
Brixham Fishcakes w/ Homemade Tatare & Micro Greens
Grilled Halloumi w/ Dukkah Spice & Tabbouleh (v)
Home Smoked Chicken w/ Za'atar, Hummus & Coriander Oil

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

Big Plates

Chargrilled Paxcroft Chicken Supreme on a bed of Leeks & Bacon w/ Madeira Sauce
Brixham Market Fish w/ Tomato, Olive & Caper Tapenade & White Wine Jus
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 & Asian Slaw
Chargrilled Banham Farm Chicken Supreme w/ Chasseur Sauce
Trio of Old Spot Pork Sausages w/ Champ Potatoes & Rich Onion Gravy
Handmade Shortcrust Individual Chicken, Leek & Bacon Pie w/ Chive Mash (menu supplement £1.80)
Table Carved Whole Stuffed Chicken w/ Homemade Sage Stuffing & Rich Madeira Jus
Table Carved Joints of Roasted Loin of Pork w/ Homemade Stuffing, Apple Sauce & Madeira Jus

All Big Plates are accompanied by

New Potatoes w/ Herb Butter or Roast Mini Potatoes w/ Garlic & Rosemary

Please choose one of:

Fresh Seasonal Vegetables, Roasted Root Vegetables, Caramelised Roasted Carrots, or
Continental Leaf & Herb Salad

Dessert Plates

Crème Brulée (Vanilla, Seville Orange, or Raspberry) w/ Shortbread (Not available as Trio)
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
Trio of Desserts – Select 3 desserts to be served in miniature form to your guests (menu supplement £3.00)

Tea & Coffee

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

Prices, based on the number of adult guests attending.

40+ Guests £75.40	60+ Guests £68.50	80+ Guests £66.65
100+ Guests £63.20	120+ Guests £60.90	

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

Turleigh Dinner Menu

Small Plates

Sharing Antipasti 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 Antipasti on Circular Maple Board **(menu supplement £3.50 per person)**

(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 **(menu supplement £2.00 per person)**

(Pork Pie, Glazed Ham, Mature Cheddar, Pate, Pickled Onions, Braeburn Apple, Chutney & Salad Leaf Garnish)

Seared Scallops w/ Black Pudding Bonbon & Cauliflower Puree **(menu supplement £3.00 per person)**

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)**

Home Smoked Duck & Duck Liver Parfait w/ Toasted Brioche & Balsamic Jelly

Smoked Salmon Terrine w/ Lemon Gel & Ciabatta Crisp **(menu supplement £2.00)**

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

Big Plates

Prosciutto & Spinach Wrapped Pork Fillet w/ Wild Mushrooms & Sweet Madeira Jus

Seared Seabass w/ Seafood Paella & Chorizo Oil

Homemade Venison Wellington w/ Garlic Mash & Sweet Madeira Jus **(menu supplement £4.00)**

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 £3.00)**

Roast Fillet of Beef w/ Wild Mushrooms & Shiraz Jus **(menu supplement £6.00)**

Handmade Shortcrust Individual Steak & Ale Pie w/ Wholegrain Mustard Mash

Table Carved Joints of Roast Beef Sirloin w/ Homemade Yorkshire Puddings & Shiraz Reduction

All Big Plates are accompanied by a Potato Dish: Sautéed w/ Rosemary, Dauphinoise, Fondant Potatoes, Parsnip Mash, Dijon & Shallot Mash, or Truffle Potato Cake

Please choose one of:

Fresh Seasonal Vegetables, Roasted Root Vegetables, or Buttered Green Vegetables,

Add cauliflower Cheese to accompany your menu **(menu supplement £2.50 per person)** *in addition to vegetables

Dessert Plates

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)**

Chocolate & Salted Caramel Tart w/ Chantilly Cream & Honeycomb

Mango & Passionfruit Cheesecake w/ Passion Fruit Coulis

Trio of Desserts – Select 3 desserts to be served in miniature form **(menu supplement £3.00 per person)**

Tea & Coffee

Please choose a Small Plate, a Big Plate & a Dessert Plate.

Prices, based on the number of adult guests attending.

40+ Guests £79.60

60+ Guests £73.70

80+ Guests £70.20

100+ Guests £66.10

120+ Guests £63.80

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Westwood Vegetarian & Vegan Menu

Small Plates

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

Baked Feta & Smoked Tomato Bruschetta w/ Rocket & Balsamic

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/ Dukkah Spice & Tabbouleh

Big Plates

Tomato & Aubergine Gateaux w/ Balsamic & Pesto Drizzle

Roasted Vegetable Wellington w/ Parsley, Pine Nuts & 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 Spinach & Ricotta Gnocchi w/ Tomato & Parmesan

Handmade Shortcrust Individual Leek, Red Onion Gruyere Pie w/ Red Wine Jus

Please choose a single version 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.

St. Phillip Fork Buffet Menu

(Buffet Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

A Chef's Selection of 3 Canapés on Arrival

Main Courses

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)

Salads

English Green Salad w/ Vinaigrette
Homemade Chunky Slaw
Greek Salad of Cucumber, Tomato, Feta & Home Marinated Olives
Chilli, Roast Garlic & Vegetable Pasta
Caesar Salad w/ Croutons & Parmesan Shavings
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
Moroccan Giant Couscous w/ Tarragon

Hot New Potatoes w/ Herb Butter
Roast Mini Potatoes w/ Garlic & Rosemary
Griddled Sweet Potato w/ Olive Oil
Selection of Breads w/ Butter

Dessert Plates

Crème Brulee (Vanilla, Seville Orange, or Raspberry) w/ Shortbread (not available as Trio)
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
Trio of Desserts – Select 3 desserts to be served in miniature form (menu supplement £3.00 per person)

Tea & Coffee

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

Prices, based on the number of adult guests attending.

40+ Guests £66.70	60+ Guests £61.70	80+ Guests £57.30
100+ Guests £55.00	120+ Guests £52.70	

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

(Buffet Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

A Chef's Selection of 3 Canapés on Arrival

Main Courses

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 Goat's 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 Boards 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)

Salads

Rocket Salad w/ Parmesan Shavings & Balsamic
Bulgar Wheat Salad w/ Lemon, Peas & Mint
Heritage Tomato Salad w/ Crumbled Goat's 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

Hot New Potatoes w/ Herb Butter
Roast Mini Potatoes w/ Garlic & Rosemary
Griddled Sweet Potato w/ Olive Oil
Smoked Cheese Stuffed Potatoes
Selection of Breads w/ Butter

Dessert Plates

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)**
Chocolate & Salted Caramel Tart w/ Chantilly Cream & Honeycomb
Mango & Passionfruit Cheesecake w/ Passion Fruit Coulis
Trio of Desserts – Select 3 desserts to be served in miniature form **(menu supplement £3.00 per person)**

Tea & Coffee

Please choose Three Main Courses OR a Family sharing main, Three Salads, One Potato Dish & Two Dessert Plates

Prices, based on the number of adult guests attending.

40+ Guests £70.20	60+ Guests £65.60	80+ Guests £63.20
100+ Guests £60.90	120+ Guests £58.40	

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

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Charterhouse Barbecue Menu

(Barbeque Menus can either be served at buffet stations OR as a grazing menu to your guest's tables)

Main Courses

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
100% Handmade Beef Burgers
Smoked N' Seared Salmon Fillet
(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

Dessert Plates

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)
Chocolate & Salted Caramel Tart w/ Chantilly Cream & Honeycomb
Mango & Passionfruit Cheesecake w/ Passion Fruit Coulis
Trio of Desserts – Select 3 desserts to be served in miniature form (menu supplement £3.00 per person)
Tea & Coffee

Please choose Three Main Dishes, Three Salads a Potato Dish & Bread, along w/ Two Dessert Plates

Prices, based on the number of adult guests attending.

40+ Guests £79.60	60+ Guests £72.60	80+ Guests £67.80
100+ Guests £64.30	120+ Guests £62.00	

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

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Wingfield Sharing Menu

If a sharing style of menu is what you're after, you've come to the right place!

Below are 2 course options with various prices to suit your budget.

Choose One Main Menu Style & One Dessert or alternatively

Choose One Main Menu Style & One Dessert and add One Starter from Our Dinner Menus.

Main Courses for Sharing

Please choose one main menu style:

The Farmhouse Menu

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

- Smoked or Unsmoked Loin of Pork
- Boneless Tuscan Lemon Chicken
- Ribeye of Beef (Supplement of £5.00 per person)
- Leg of Lamb (Supplement of £5.00 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: Moroccan, Tandoori, Satay or Sesame)

Prime Pork Sausage

Our Finest Handmade Beef Burger

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 & Chantilly Cream

Vanilla Cheesecake w/ Raspberry Drizzle

Carrot Cake w/ Whiskey Cream

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

These prices are applicable Sunday to Friday

Two courses

40 plus adult guests £60.90

80 plus adult guests £50.40

60 plus guests £55.20

100 plus adult guest £48.30

These prices are applicable on Saturdays & Bank Holidays

Two courses

40 plus adult guests £66.20

80 plus adult guests £55.70

60 plus adult guests £60.40

100 plus adult guests £53.60

Add a Starter Course from

- Freshford Dinner Menu – additional £8.00 per person
- Turleigh Dinner Menu – additional £9.00 per person

To add Linen Napkins & Tea & Coffee - £4.50 per person will apply.

Canapé Reception Menu

3 per person - £6.80

4 per person - £8.70

5 per person - £10.40

6 per person - £11.70

Chicken Peanut Satay Skewers
Smoked Haddock, Pea & Caper Fishcakes
Devils on Horseback
Vegetable Spring Roll w/ Hoisin (V)
Lamb Tikka Samosas w/ Tzatziki
Mini West Country Lamb Kebabs & 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)
Stir Fried Chinese Duck Pancake
Red Wine, Pear & Stilton Crostini w/ Chutney (V)
Garden Pea Falafel w/ Mint Yogurt (V)
Smoked Tomato Salsa Crostini (V)

Bite sized Scones w/ Clotted Cream & Conserve
Warm Cherry Bakewell Tarte

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)
Palermo Arancini Balls w/ Fresh Basil & Sun-
Blushed Tomato (V)
Mini Yorkshire Pudding w/ Rare Beef & Horseradish
Tymbsboro Goats Cheese Crostini w/ Red Onion
Marmalade (V)
Olive Crostini w/ Piri Piri Hummus (V)
Spiced Beetroot Crostini w/ Goat's Cheese (V)
Cheese Sable w/ Smoked Salmon & Lime Ponzu
Parmesan Polenta Cake w/ Tomato Chutney (V)
Chicken Curry Spoon w/ Poppadom Crisp
Spiced Toulouse Sausages w/ Dijon Dip
Home Smoked Salmon Tartlet
Coronation Chicken Croustade Cup

Warm Chocolate Brownie w/ White Choc Chips
Sticky Lemon Drizzle Cake

Gourmet Canapes (Add £1.50 supplement per canape)

Mini Shepherd's Pie
Dumbleton Mini Scotchd Quails Egg
Big Tom Tiger Prawns w/ Cucumber
Teriyaki Salmon w/ Nori & Wasabi Mayo
BBQ Pulled Pork Brioche Slider w/ Pickles

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

Reception Drinks Selection

Pimm's & Lemonade	£5.80 per glass
Bucks Fizz	£5.40 per glass
Kir Royale	£5.90 per glass
Alcoholic Rum Punch	£5.80 per glass
Mulled Wine	£5.40 per glass
Mojito (Alcoholic cocktail)	£7.50 per glass
Mojito (non-alcoholic cocktail)	£9.95 per litre
*Order requirement in 2 litre increments	
Orange Juice	£6.40 per litre
Freshly Squeezed Orange Juice	£9.75 per litre
Cloudy Apple Juice	£9.75 per litre
Elderflower Presse or Raspberry Lemonade	£8.30 per bottle
Bottled Still & Sparkling Water	£3.45 per bottle
Orange or Blackcurrant Squash	£5.80 per 2 litre jug
Champagne/Sparkling Wine/Wine	See Wine List

Evening Menus

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

All prices are on a per person basis

Regional Cheese Platter w/ Selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Roasted Almonds, Apricots & Homemade Chutney	£12.95
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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 £9.45 per person for a minimum of 75% of your guests.

Additional items: -

Rustic Chicken Liver Pate	£2.35
Home Baked & Glazed Carmarthen Ham	£2.35
Heritage Cherry Tomatoes	£1.90
Home Marinated Olives	£2.20
Warm Homemade Mini Sausage Rolls (2 per portion)	£2.60

*Handmade Butcher Sausage Baguettes w/ Caramelised Onion	£11.00
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*Dry Cured Smoked Back Bacon Baguettes w/ Red Onion Marmalade	£11.00
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*Warm Haystack Cheddar Cheese w/ Caramelised Red Onion Baguettes	£11.00
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Spit Roast Pig w/ Rolls (2 per person), Crackling, Apple Sauce & Homemade Stuffing (Based on minimum of 100 guests)	£21.00
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*Hand Carved Shoulder of Pork w/ Ciabatta Rolls, Crackling, Cinnamon Apple Sauce & Homemade Stuffing	£12.95
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*Homemade Mini Beef Burgers w/ Oak Smoked Cheddar & Red Onion Chutney	£11.95
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*Sicilian Ciabatta Pizzas w/ Herbs & Cheese (These are a vegetarian alternative to accompany a Hog Roast or Pork Joints)	£11.00
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Extras

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

Selection of Nuts, Bombay Mix & Vegetable Crisps	£2.95
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Curly Fries in Cones	£4.40
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*** 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:

All prices are on a per person basis

***THE SMOKEY SHACK ATTACK** **£12.95**

Home Smoked Pecan Pulled Pork
Served in Ciabatta Rolls w/ Homemade Coleslaw

***STIR FRIED SPECIAL** **£12.95**

Stir Fried Chow Mein Style Chicken, Sesame & Noodles w/ Prawn Crackers
Hoisin Vegetables w/ Beansprouts (V)

***PAELLA PAN MAN** **£12.95**

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

***MUMBAI STREET CURRY** **£12.95**

Marinated and Spice Rubbed Butter Chicken
w/ Pilau Rice, Naan Bread, Chutneys & Raita

***KALAMATAN GREEK PITTA STAND** **£12.95**

Skewered Lamb Kebabs in Griddled Pitta Breads
w/ Leaf Salad, Tabbouleh & Tzatziki

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

STONE BAKED PIZZAS TO GO **£12.95**

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Chorizo, Salami, Pepperoni, Sundried Tomato & Oregano
- 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
- Pig 'N' Fig – Prosciutto & Caramelised Fig w/ Mozzarella
- Classic Margherita on a Neapolitan Base w/ Buffalo Mozzarella & Fresh Tomato (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 - £14.95 per person

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 - £14.95 per person

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 - £12.95 per person

Local and Continental Cheese Selection accompanied by Grapes, Celery, Apples, Chutney with Artisan Breads, Biscuits, Griddled Apricots, and Roasted Almonds.

Mini Desserts Forever - £14.95 per person

Choco Brownie, Lemon Drizzle Cake, Profiteroles, Barbados Rum Bread, Tarte au Citron, Cheesecakes, Bakewell Tarte, and Custard Slices (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 A FULL 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 the below children's menu.

(*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/ Curly Fries & Peas

Homemade Cheese Beef Burger w/ Brioche Bun, Curly Fries & Peas

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

Cod Fish Fingers w/ Curly Fries & Peas

Dessert Plate

Chocolate Brownie w/ White Choco Chips & Vanilla ice cream

Vanilla Cheesecake w/ Raspberry Drizzle

Banana Ice Cream Sundae

£24.50 per person