

Wick Farm Bath Menus 2017

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 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
1st October-31st 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
1st October-31st 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
1st October-31st 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
1st October-31st 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
1st October-31st 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

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1st October-31st 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