

Wick Farm Bath Menus 2018

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.

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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 High Season Saturdays (Apr-Sep)/Bank Holidays. (These prices do not include Linen Napkins or Buffet Tea & Coffee)

If you would like this menu on a High Season 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

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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/ 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 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	

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

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/ 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 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

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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 Galette 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:

All prices are on a per person basis.

*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:

All prices are on a per person basis

THE SMOKEY SHACK ATTACK Home Smoked Pecan Pulled Pork Served in Ciabatta Rolls	£9.95
STIR FRY SPECIAL Stir Fried Chicken, Sesame & Noodles Hoisin Vegetables w/ Beansprouts (V)	£9.95
PAELLA PAN MAN Our Great Chicken & Chorizo Paella w/ Roasted Peppers & Onions Mixed Seafood Paella, Catalan Style Pea, Feta Beans, Red Onion & Tarragon (V)	£9.95
MUMBAI STREET CURRY Marinated and Spice Rubbed Chicken with Pilau Rice, Naan Bread, Chutneys & Raita	£9.95
KALAMATAN GREEK PITTA STAND Skewered Lamb Kebabs in Griddled Pitta Breads with Mixed Salad, Tabbouleh & Tsatsiki	£9.95
STONE BAKED PIZZAS TO GO	£9.95
<ul style="list-style-type: none">○ 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)○ Classic 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