



MENU SPRING SUMMER



CANAPÈS

3 per head £6.00

4 per head £7.60

5 per head £8.85

6 per head £10.00

Meat

Yorkshire pudding, roast beef, horseradish cream

Duck spring roll, hoi sin dipping sauce

Rosemary, cheddar & ham scone, mustard mayo

Mini lamb kofta, pitta bread & baby gem lettuce

Mini pulled pork wraps, sage stuffing & crackling

Gloucester old spot pork croquettes, apple chilli jam

Mini bacon & cheese burger, sesame bun

Mini chicken satay, peanut dipping sauce

Chicken liver parfait, puff pastry tart & red onion marmalade

Mini steak & chips, bearnaise sauce

Chicken, brie & mango filo cups

Fish

Smoked salmon, rye bread, sour cream & caviar

Chilli coriander tiger prawn & chorizo skewers

Smoked trout & horseradish tart

Smoked salmon roulade with prawn mousse filling

Monkfish scampi, Cajun dipping sauce

Curried cod mini fishcake, citrus herb mayonnaise

Smoked haddock & chive tartlet

Crispy panko tiger prawns, chilli dipping sauce

Vegetarian

Courgette pakora, apple & chilli jam (VG)

Honey roast fig & stilton tart

Guinness rarebit on sourdough toast

Creamed goats' cheese & chive cone, truffle, crispy onions

Tomato, basil & bocconcini skewers, basil oil

Baked ratatouille & feta tart

Crisp halloumi bites, tomato & chilli jam

Beetroot and walnut hummus, toasted crouton (VG)



STARTERS

Soup - £7.50

Leek & potato, crispy leeks (v)

Roasted tomato & rosemary, garlic croutons (VG)

Coconut, sweetcorn & chilli, fresh coriander (VG)

Baked cauliflower cheese, bacon crumbs

Pea & ham

All served with warm breads and butter

Option 1 - £9.50

Thai BBQ chicken, mango salad with crispy shallots & soy sauce dressing

Twice-baked double Gloucester cheese soufflé, cheese & ale sauce, chives, truffle oil (V)

House smoked salmon & caper fishcakes, tartare sauce, fresh garden rocket & burnt lemon

Ham hock & mustard terrine, piccalilli purée, watercress

Breaded camembert, sticky red onion jam, rocket & pickled red onion (V)

Heritage tomato & mozzarella salad, baby gem, red onion, basil oil (V)

Chicken liver parfait, mini farmhouse loaf, bacon jam & crisp bacon bits

Option 2 - £10.50

Glazed warm goats' cheese on sour dough croute, beetroot & walnut salad, balsamic powder (V)

Aromatic duck pancakes, cucumber, leek & carrot salad with sticky plum & hoisin sauce, toasted sesame seeds

Salmon & prawn roulade, baby gem, Cajun spice, Marie rose sauce

Steamed English asparagus, crisp Parma ham & hollandaise sauce

Pan seared scallops, pea purée & crispy bacon, sauce vierge, pea shoots (Supp £3.00)

Twice baked smoked Applewood soufflé, applewood cheese sauce, apple sticks, watercress (V)

Mozzarella & chorizo arancini, slow cooked peperonata, micro basil (V)



MAINS

Option one £23.20

Pan fried chicken breast, squash pomme purée, green beans, sage & chilli jus

Slow cooked confit pork belly, bubble & squeak, buttered seasonal greens, crackling shard

Braised shin of beef, dauphinoise potato, carrot puree, buttered seasonal greens & braising jus

Honey mustard glazed ham hock, parsley mashed potato, fine green beans & vintage cheddar sauce

Roasted butternut squash stuffed with pearl cous-cous, sun blushed tomatoes & feta, herb dressing (V)

Mediterranean vegetable filled puff pastry wellington, rosemary roasted new potatoes & tomato ragu (V)

Option two £25.25

Free range chicken supreme, bacon lardons, peas, roast new potatoes, parmesan cream & crumb

Honey & thyme glazed pork fillet, creamed leek mashed potato, carrots, crackling, red wine sauce

Braised lamb shoulder, pea & mint puree, fondant potato, tender stem broccoli, red wine sauce

Charred sirloin steak, twice cooked chips, roasted field mushroom & tomato, green peppercorn sauce

Pan fried fillet of seabass on a bed of warm new potatoes, green beans, Niçoise olives & sauce vierge

Risotto of sautéed wild mushroom, wilted chard, fresh summer herbs, goats' cheese & truffle oil (v)

Option three £28.25

Roasted rump of lamb, herb roasted new potatoes, sundried tomatoes & sauce vierge

Deconstructed wellington:

Fillet of beef, chicken liver pate, crisp pastry, wild mushrooms & baby onions, port reduction

Beef fillet medallions, roasted hassle back potatoes, garlic fine beans & spinach, bearnaise sauce



DESSERTS

Single Desserts £9.95

Potted citrus crunch, shortbread and meringue

Strawberry Eton mess

Pimm's jelly, cucumber & mint salad with meringue pieces *

Sticky toffee pudding, toffee sauce, banoffee fudge ice cream *

Lemon & lime posset, stem ginger shortbread, raspberry compote

Warm chocolate brownie, golden syrup marshmallow, salted caramel sauce, orange salad *

Madagascan vanilla cheesecake, fresh summer berry compote*

Raspberry Bakewell tart, clotted cream, praline crumb *

White chocolate & strawberry trifle, cocoa meringue

Glazed lemon tart, creme fraiche, raspberry compote & basil sugar *

Trio of Desserts £12.80

Dessert trios have a real wow factor, our chefs are happy to advise you on the best dishes to combine to create an amazing trio – just ask us! You can select any 3 of the starred desserts to create your perfect plate!



SHARING MEALS

Starters £10.20 per person

Served on our handmade wooden hexagon risers

Antipasti board: Selection of continental meats, olives, sundried tomatoes & feta cheese, rustic bread, extra-virgin olive oil & balsamic dipping bowls

Seafood platter: Smoked mackerel parfait, chilli and lime prawns, smoked salmon, pickled cucumbers, capers & granary bread

Vegetarian platter: Hummus, tzatziki, olives, grilled halloumi & flatbread, extra-virgin olive oil & balsamic dipping bowls

One board between two guests- Baked Camembert: served warm with red onion chutney & rustic breads

Main Courses to share

Whole joints of:

Pork loin, crackling £25.20

Striploin of beef, Yorkshire pudding £26.30

Bone in lamb leg, mint sauce £27.50

Garlic and Lemon roasted chicken, pigs in blankets served portioned from oven to table £25.20

Whole pies served to slice at the table:

£25.20 per person

Steak mushroom and real ale

Chicken and Ham

Spinach, red pepper and feta

Side dishes

please select one of the following:

Chive creamed potato

Creamed potato

Truffle roasted potatoes

Goose fat roasted potatoes

Dauphinoise potatoes

Roasted rosemary & garlic new potatoes

Roasted seasonal vegetables

Please select two of the following:

Spring greens

Buttered green beans

Honey & thyme glazed carrots

Roast parsnips

Home grown kale

Savoy cabbage & bacon lardons

Creamed leeks

Cauliflower cheese gratin

Crushed carrot & swede

Please select one:

Proper gravy

Peppercorn sauce

Bread sauce

Chicken gravy

Parsley sauce

Salsa verde



PIES

Very special range of pies packed to bursting using the finest of fresh ingredients with a unique finish to each variety: £20.85

Please choose one of the following:

Chicken gammon and leek

Chicken and mushroom

Steak and ale

Chicken Madras

Pulled pork apple and English cider

Salmon and watercress

Smoked tofu, sweet potato and spinach (VG)

Spinach red pepper and feta (V)

Served with your choice vegetables:

Honey and thyme glazed carrots

Winter greens

Roasted seasonal vegetables

Served with your choice of mash:

Whole grain mustard

Creamed leeks

Vintage cheddar cheese

Horseradish cream

And sauce.....

Mint sauce

Traditional gravy

Curry sauce

Parsley sauce



CHILDREN'S MENU

2 courses £16.50

3 courses £22.95

Starters

Half size portion of adult's starter *

Tomato and basil soup, fresh bread (V)

Melon boat (V)

Dough balls with garlic butter (V)

Vegetable crudités with hummus (V)

Mains

Half size portion of adult's meal *

Chicken goujons with chips and salad

Old Spot sausage, mashed potato and peas

Tomato penne pasta, garlic bread and cheese (V)

Homemade burger and chips, with salad

Pizza and chips (V)

Mac 'n' cheese, garlic bread (V)

Fish goujons, chips, peas and tartare sauce

Desserts

Half size portion of adult's dessert *

Banana split

Chocolate brownie sundae

Ice cream

Fresh fruit plate

* Half sizes are only available on certain dishes. Please ask our event managers



AFTERNOON TEA

A truly English classic....all served on traditional afternoon tea stands, to fully laid tables with fresh tea and coffee served to your guests throughout £30.00 per person

A selection of finger sandwiches

Please select 3 fillings:

Smoked salmon & cucumber
Egg, mayonnaise & cress (V)
Coronation Chicken
Honey roast ham, mustard mayo & rocket
Mature cheese and chutney (V)
Chicken with tarragon mayonnaise
Hummus & grated carrot (VG)
Roasted pepper & pesto (VG)
Cucumber (VG)

Savoury items – please select 3 of the following:

Herb and feta scones, rocket and cracked pepper mayonnaise (V)
Mini homemade sausage rolls
Smoked haddock & leek tart
Coronation chicken tartlet
Goats cheese mousse, beetroot chutney (V)
Prawn Marie rose vol au vents

Sweet items - please select 3 of the following:

Mini cupcakes - chocolate or salted caramel frosting
Mini fruit or plain scones with clotted cream and strawberry jam
Traditional carrot cake
Sticky chocolate cake, baileys ganache
Lemon & rosemary drizzle cake
Mini fruit tartlets with pastry cream
Raspberry Bakewell tart
Victoria sandwich slice
Passionfruit meringue tart
Mini fruit pavlova



GRAZING BOARDS

Our grazing boards allow you to create a luxurious spread of all your favourites for your guests to enjoy.

This option can either be served to full laid tables with waitress service, linen, cutlery and crockery please select 6 items £22.00

Or from a buffet station for guests to come and help themselves 3 items £10.50 or 6 items £19.00

Garnished with cherry tomatoes, salad leaves and served with a selection of homemade chutneys, pickles, and crusty bread plus of the following items of your choice:

Tomato and mozzarella skewers with basil oil (v)

Smoked salmon with blinis and sour cream

Lime marinated chicken skewers with cucumber and chilli dip

Chicken and sundried tomato skewers

Selection of mini tartlets (v)

Bruschetta with tomato and basil (VG)

Mini prawn cocktail

Parmesan and rosemary shortbread, roast cherry tomatoes and feta (v)

Cheeses: Cheddar, brie or blue vein

Mini red peppers stuffed with soft cheese (V)

Filo tartlets with crab, ginger and lime

Prawns with sweet chilli sauce

Chicken liver patè

Brussels style patè

Deep filled quiche

Traditional pork pie

Classic Scotch egg

Italian cured meats

Olives (VG)

Hummus (VG)

Crackling shards



BARBECUE

What is better than the anticipatory smell of your meal being cooked for you in the open air!

Formal barbecue - served on laid tables, with linen, crockery and cutlery, with waitress service £23.50

Informal barbecue - served from the barbecue, on paper plates with napkins £16.90

Choose two main courses, two salads, one potato side dish & one bread option from the options below

Main dishes:

Beef burgers:

Classic beef

Lamb & cumin

Pork & apple

Moving Mountain Vegan burger (VG)

Gloucester Old Spot sausages, caramelised onions

Chicken skewers, lemon garlic & rosemary

Lamb koftas, minted yoghurt

Halloumi & mushroom burger (V)

Roasted vegetable & tofu skewer (VG)

Upgraded Main dishes – supplement £2.00 per item

Marinated salmon fillet cooked with extra virgin olive oil, white wine & lemon

Chargrilled 6oz rump steak

Chilli & pineapple prawn skewers

Chargrilled 6 oz plant steak (VG)

Side Dishes

Fresh garden salad

Crunchy coleslaw

Herb & green olive couscous

Cucumber, watermelon, chilli & coriander salad

Cheese, walnut, apple & celery salad

Orzo pasta salad, sun dried tomatoes, roasted tomatoes & black olives

Farfalline pasta salad, spinach & basil pesto

Roasted vegetable couscous

Buttered braised vegetables

Roasted root vegetables

Green rice & lemon yoghurt, mini naan

Rice and sour cream, tortilla chips

Jasmine rice & coriander, mini naan

Potato dishes

Potato & chive salad

Jacket potato

Potato wedges

Herb roasted new potatoes

Breads

Brioche burger buns

Ciabatta

Warm pittas

Hot dog rolls

Floured baps



HOG ROASTS

We source the highest quality pork locally to ensure the most succulent meat and plenty of crisp crackling every time.

These options require a minimum number of 100 guests to go the 'whole hog'

Informal Menu £10.85 per person

Served from the hog roast in napkins by our waiting staff

Spit roasted pork carved by our chef and served with freshly baked bread, apricot, chestnut or cranberry stuffing, coleslaw, apple & sage sauce

Formal menu £25.50 per person

Served to fully laid tables, waitress service, linen crockery & cutlery included

Spit roasted pig and crackling carved by the chef

Rustic breads, balsamic vinegar & olive oil

Hot garlic & rosemary roasted new potatoes

Baby leaf salad with tomato, red onion & basil

Sundried tomato & red pepper pasta salad

Apricot, chestnut or cranberry stuffing

Apple and sage sauce

If your numbers are lower than this we can offer slow roasted pork shoulders, pulled and served with the same accompaniments: informal £ 9.85 per person, formal £25.20



LIGHT BITES

A fun and cost-effective evening food option, served on platters by our waiting staff directly to your guests.

Classics £6.20 each

Fish and chip cones – battered fish, skin on chips, tartare sauce, lemon and parsley

Breaded halloumi and skin on chips

Bacon or sausage bap

Traditional Cornish pasty

Nachos, guacamole, salsa and sour cream

Potted Mac ‘n’ cheese

Smoked BBQ pulled pork baps

Hot dogs £8.95

Traditional Gloucestershire Old Spot sausage, crispy onion, sweet mustard and ketchup

Retro hot dog, crisp onions, American mustard and ketchup

Extras £1.50

BBQ pulled pork

Chilli con carne

Fries

Wedges

Feeling Hungrier? £8.95

Pizzas 10” - choose maximum of 2 varieties

Margarita- fresh tomato & mozzarella

Spicy pepperoni

Roasted Mediterranean vegetable & goat cheese

Ham & mushroom

Red pepper, olive & feta

Fajitas- - pulled pork, chicken or beef with salsa, guacamole & sour cream

Fish and chip boxes, mushy peas, tartare sauce

Burgers £8.95

Handmade local beef burger, brioche roll, crisp lettuce, tomato & relish

The Berry Blue Burger, red onion chutney, streaky bacon, peppered cheese, crisp baby gem (£1 Supp)

Cajun spiced chicken breast, baby gem, crunchy red cabbage slaw

Moving Mountain Vegan burger, baby gem lettuce, beetroot roll (ve)

The Jack - BBQ jackfruit, crisp gem lettuce, crunchy slaw (v) (£1 Supp)

Chargrilled halloumi, avocado red cabbage slaw, brioche buns (v)



EVENING FOOD STATION

A fast a fun way to serve your hungry evening guests- our staff will man these food stations to ensure everyone is left feeling satisfied

Mac 'n' Cheese Station £8.95 per person

Pots of macaroni cheese with a choice of toppings:

Crispy bacon
Chorizo
Sundried tomato & pesto
Cumin & cauliflower
BBQ pulled pork
Parmesan crumb

Nacho bar £8.95 per person

Trays of nachos with the topping options below:

Shredded cheese
Spicy tomato salsa
Guacamole
Jalapenos
Sour cream
Chilli con carne
Pulled pork

Dirty fries £8.95 per person

Trays of fries with the topping options below:

Cheese
Chilli
Pulled pork
BBQ beans
Chorizo cassoulet

Pizza £8.95 per person

12" pizzas served in slices with the following toppings – please select a maximum of 4 varieties

Margarita- fresh tomato & mozzarella
Spicy pepperoni
Roasted Mediterranean vegetable & goat cheese
Ham & mushroom
Olives peppers & feta



BOWL FOOD

Small bowls of your favourite dishes, served with a fork, for people to eat during an evening party whilst standing or sitting £9.50

Select a maximum of three varieties:

1 portion per guest -14 cm bowl or

3 smaller portions per guest -9cm bowls

Chicken & chorizo cassoulet, roasted new potatoes

Moroccan squash and chickpea tagine, couscous (VE)

Gloucester sausages & mash potato, red wine gravy

Chicken curry with rice, mini naan & poppadum

Lamb tagine with herbed couscous, flatbread

Beef and mushroom stroganoff, rice

Chill con carne with rice, tortilla chips & sour cream

Thai green curry, chicken or vegetable (VE)

Mushroom and parmesan risotto

Fish pie, creamy potato topping

Italian meatballs, rich tomato & rosemary sauce, penne pasta

World Street Food Options

America: Buffalo wings, potato wedges, slaw

Greece: Chicken shish kebab, salad, pitta, tzatiki

Italy: Seafood linguine pasta

Thailand: Chicken and prawn Pad Thai noodles

China: Vegetable or chicken chow mein noodles

LIVE COOKING

An exciting concept to bring theatre to your event – dishes cooked live in front of your guests £12.50

Choose from:

Chicken, beef or vegetarian falafel fajitas- tortillas, sour cream, guacamole and salsa with tortilla chips

Chicken and chorizo or seafood paella

Chinese style stir fry with beef, pork, chicken or vegetables

Italian wood burning pizza oven

Equipment set up fee venue dependant plus £8.50 per pizza

Select 2 varieties

Margarita- fresh tomato & mozzarella

Spicy pepperoni

Roasted Mediterranean vegetable & goat cheese

Ham & mushroom

Olives peppers & feta



COLD FORK BUFFET

A cold, knife & fork buffet served by our chefs and waiting team- your guests can collect their choice of food from the buffet before sitting at fully laid tables
£22.50 per person

Choose three mains, three sides and two desserts from the options below:

MAIN COURSES

Slices of medium rare roast beef
Coronation chicken
Old spot pork sausage roll
Hand carved free-range ham
Smoked mackerel parfait
Slices of smoked salmon dressed, dill & lemon
Roasted tomato and sweet basil tart (V)
Smoked bacon, mushroom & west country cheddar quiche
Home-grown asparagus and parmesan tart with watercress (seasonal) (V)
Marinated tandoori style chicken with a cucumber yoghurt
Goats cheese with a sweet and sour beetroot chutney (V)

SIDE DISHES

Garden salad
Crunchy coleslaw
Caesar salad
Moroccan spiced carrot salad with raisins and chickpeas
Cheese, walnut, apple and celery salad
Tomato and mozzarella salad with basil oil
Couscous salad with roasted seasonal vegetables
New potato salad, chives & crème fraiche
Beetroot, potato and dill salad
Greek salad, tomato, feta & olives
Potato salad with shallots and parsley
All comes with a basket of mixed fresh breads

DESSERT

Seasonal fruit Pavlova
Blackberry, cinnamon and almond tart
Individual fruit trifle
Vanilla cheesecake
Lemon posset with shortbread
Tarte au citron
Banoffee pie
Chocolate orange gateaux



HOT FORK BUFFET

**Choose three mains, three sides and two desserts
from the options below £22.50**

served to fully laid tables with waitress service, linen crockery & cutlery included

MAIN COURSES

Pork & bean cassoulet

Lamb & chickpea tagine

Slow cooked mustard chicken, mushrooms, leeks & crème fraîche

Gloucester old spot sausages red onion jus

Slow cooked chunky chilli con carne

Roasted vegetable & lentil curry (VG)

Marinated salmon, fennel with lemon & parsley

Thai green or red chicken curry

Baked mushroom, feta and spinach lasagne (V)

Smoked haddock and prawn fish pie

Hot roast beef, Yorkshire pudding & gravy

Roast pork loin, apple sauce, stuffing, crackling & gravy

Your choice of pies - choose from a variety of fillings

SIDES

Garden salad, garlic bread

Seasonal vegetables

Roasted vegetable couscous

Roasted new potatoes

Buttered braised vegetables

Roasted root vegetables

Wholegrain mustard mash

Green rice and lemon yoghurt, mini naan

Rice and sour cream, tortilla chips

Jasmine rice & coriander , mini naan

DESSERTS:

Summer fruit Pavlova

Blackberry, cinnamon & almond tart

Individual fruit trifle

Summer fruit cheesecake

Bread and butter pudding, cream

Lemon posset with shortbread

Tarte au citron

Seasonal fruit crumble

Sticky toffee pudding, butterscotch sauce

Banoffee pie



ADDITIONAL ITEMS

Working with fewer suppliers can only mean less hassle for you so we do our best to provide the full catering package- please enquire for more information about the following

Wedding cakes - bespoke quotes depending on your design , please enquire for further details

Favours – macarons, biscotti, truffles!

Bride & Groom Strawberries- hand dipped chocolate covered strawberries £2.50 per pair

Cheese cakes (bespoke quotes depending on choices of cheese and number of tiers)

Picnic baskets, for picnic themed menus

Wedding cake for dessert

If you are providing your own wedding cake and would like this to be served as dessert we can plate and serve it along with softly whipped cream and fresh berries- £3.75per person ex vat

Choice Menus

You can offer your guests a choice of dishes for each course dependant on the venue facilities.

3 starters – must include a vegetarian option

3 mains – must include a vegetarian option

2 dessert options

£300 – less than 100 guests

£375 – more than 100 guests

We will need a full pre order and table plan from you 21 days ahead of the wedding

Ice-Cream Tricycle £300

Our very own Berry Blue branded tricycle serving up to 80 guests includes:

3 flavours of locally made ice-cream

Waffle cones and tubs

Sauces and a wide selection of toppings

Pick 'n' Mix Sweet Station £200

Selection of sweets presented in glass jars with tongs, scoops & sweet shop bags for up to 120 guests

Drinks and bars

We offer a range of drinks packages for your wedding from basic chill and serve to a full mobile bar.

This can be operated serving your own alcohol or a cash bar (card facilities venue dependant) please ask for further details

Equipment hire

We can offer you a full range of equipment to hire, please let us know your requirements and we can provide a quote.

Please note a surcharge may be applied dependent on your final choices and number of courses selected