



2013 Menu Pack

Page No

Dinner

Faringdon Dinner Menu	1
Aldsworth Dinner Menu	2
Stanway Dinner Menu	3
Stow Vegetarian Menu	4

Buffet

Sherston Buffet Menu	5
Easton Grey Buffet Menu	6
Westonbirt Barbecue Menu	7
Canapé Reception Menu	8
Finger Buffet Menu	9
Evening Menu	10
Children's Dinner Menu	11

The dishes within this pack are just a small selection of the dishes Strawberry Fields can produce. We are happy to discuss exact menu requirements with clients to deliver your perfect menu.

Our menus are also divided only to give you an idea of price. You are welcome to mix between the menus if you wish.

We aim to use locally sourced produce throughout our menus where possible.

Aldsworth Dinner Menu

Small Plates

Circular Maple Board of Anti-Pasti

Cumin Seared Scallops w/ Pea & Broad Bean Fritter (menu supplement £1.00)

Crab, Smoked Salmon & Guacamole Gateaux (menu supplement £1.00)

Five Bean Salad w/ Crisp Vegetables & Pimento Tarragon Dressing (v)

Savoy Lamb Sausage w/ Lentil Mash

Smoked Belly Pork w/ Black Pudding & Smoked Vine on Tomato

Assiette of Seafood w/ Lime Dill Aioli

Tomato Jelly w/ Artichoke & Aubergine (v)

Smoked Duck w/ Rocket Salad & Balsamic

Seafood Broth

Slow Roast Yellow Pepper & Tomato Bruschetta w/ Tarragon Pesto (v)

Beetroot Gravavlax w/ Watercress Salad

All Small Plates are accompanied w/ Breads Selection & Butter

Big Plates

Pork Fillet w/ Mushrooms & Parma Ham

Barbury Duck w/ Confit Hash

Fillet of Sea Bass & Scallop w/ Pancetta

Venison Wellington w/ Madeira Sauce

Light Smoked Roasted Salmon w/ Buttered Spinach

Herb Crusted Rack of Lamb w/ Dauphinoise & Ratatouille

Carved Sirloin of Beef w/ Shiraz Reduction

Seared Rump of Lamb w/ Port & Redcurrant Jus

Fillet of Cod Wrapped in Proscuitto Ham w/ Asparagus & Vine Tomatoes

Roast Fillet of Beef w/ Caramelised Celeriac & Grain Mustard Sauce (menu supplement £2.00)

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 & Wilted Spinach or Continental Leaf Salad

Dessert Plates

Sticky Toffee Pudding w/ Butterscotch Sauce

Soufflé Crepes w/ Orange & Grand Marnier Sauce

Blackcurrant Tartlet w/ Crème Anglaise

Summer Berry Compote w/ Walnut Ice Cream

Tarte au Citron w/ Raspberry Coulis

Cherry Bakewell Tart w/ Dairy Ice Cream

Choux Pastry Swans w/ Strawberries

The Slate Cheese Selection

Warm Raisin Pancakes w/ Toasted Almonds & Maple Syrup

Mixed Berry Meringue Galette

Belgian Chocolate Pecan Tarte

Coffee & Tea

Please choose a Small Plate, a Big Plate, a Potato Dish & a Dessert Plate

Stanway Dinner Menu

Small Plates

Avocado, Tomato & Smoked Bacon Salad
Catalan Roast Vegetable Soup (v)
Chicken & Vermicelli Soup
Port Glazed Melon (v)
Roast Garlic & Mushroom (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
Griddled Pork Loin w/ Caramelised Apples
Seared Chicken w/ Provencale & Balsamic
Fillet(s) of either Mergin, Witch or Torbay Sole (Seasonal) w/ Lemon Butter

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

Dessert Plates

Apple Tarte served w/ Cream
Petit Pot du Chocolat
Homemade Carrot Cake w/ Whiskey Cream
Coffee & Hazelnut Mousse
Bread & Butter Pudding w/ Custard

Coffee & Tea

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

Stow Vegetarian Menu

Big Plates

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

Greek Style Stuffed Pepper

Spinach & Brie Crostini w/ Roasted Vine Tomatoes

Goats Cheese & Sun Blushed Tomato Crostini w/ Red Pesto & Caper Berries

Baby Spinach, Mushroom & Crème Fraiche Tagliatelle

Butternut Squash & Sage Risotto

Spinach & Ricotta Gnocchi

Moroccan Vegetable Stew w/ Herb Croute

All are accompanied by either: Red Pepper Coulis, Pesto Drizzle or Grain Mustard Sauce

Sherston Buffet Menu

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
Fresh Salmon Mousse w/ Lemon & Prawns
Smoked Trout w/ Avocado & Black Pepper
Mature Cheddar & Red Onion Tarte (v)
Glazed Carmarthen Ham w/ Cloves & Demerara
Salmon & Shrimp Gumbo Tarte

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
Griddled Sweet Potato w/ Olive Oil
Selection of Breads w/ Butter

Dessert Plates

Crème Brulee (Vanilla, Chocolate or Raspberry)
Victoria Plum Pudding w/ Spiced Custard
Caramel Salted Cheesecake w/ Hazelnut Drizzle
Cream Profiteroles w/ Chocolate Honey Sauce
Chocolate & Raspberry Roulade w/ Crème Anglais
Warm Chocolate Pudding w/ Caramelised Orange
Strawberries & Cream (seasonal)
White Chocolate & Cassis Cheesecake

Coffee & Tea

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

Easton Grey Buffet Menu

Main Courses

Chicken w/ Boursin & Smoked Bacon
Smoked Duck w/ Pastrami & Smoked Tomatoes on Ciabatta
Carved Sirloin of Beef Marinated w/ Garlic & Harrissa
Fillet of Salmon w/ Lemon Dill Mayo
Smoked Chicken w/ Celeriac & Apples
King Prawn Assiette of Seafood w/ Roasted Garlic & Lime Aioli
Light Smoked Roasted Salmon
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 & Tsatsiki
Pasta, Fresh Spinach & Pine Nuts
Spiced Tabbouleh w/ Coriander & Lemon

Potato Dish (Dauphinoise, Buttered New or Sautéed Potato w/ Tomato & basil)
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
Summer Berry Compote w/ Walnut Ice Cream
Tarte au Citron w/ Raspberry Coulis
Cherry Bakewell Tart w/ Dairy Ice Cream
Choux Pastry Swans w/ Strawberries
Warm Raisin Pancakes w/ Toasted Almonds & Maple Syrup
Mixed Berry Meringue Galette
Belgian Chocolate Pecan Tarte

Coffee & Tea

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

Westonbirt Barbecue Menu

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
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
Summer Berry Compote w/ Walnut Ice Cream
Tarte au Citron w/ Raspberry Coulis
Cherry Bakewell Tart w/ Dairy Ice Cream
Choux Pastry Swans filled & Strawberries
Warm Raisin Pancakes w/ Toasted Almonds & Maple Syrup
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

Canapé Reception Menu

Chicken Satay
Salmon Fishcakes w/ Lime Tartar Dip
Devils on Horseback
Spring Rolls w/ Hoisin
Little Pizzas Olives & Mozzarella Cheese
Mini Lamb Kebabs & Tsatsiki
Griddled Lemon Chicken w/ Red Pesto
Tandoori Chicken served w/ Tsatsiki
Tijuana Tiger Prawns
Smoked Duck Crostini w/ Salsa Verde
Spiced Prawn Blinis
Pesto, Olive & Sundried Tomato Cup
Hot & Sour Soup – Shot Glasses
Hot Watercress Soup – Shot Glasses
Chilled Gazpacho – Shot Glasses
Chinese Duck Pancake
Spiced Toulouse Sausages w/ Dijon Dip

Sesame Cheese Sable w/ Continental Cheeses
Field Mushrooms stuffed w/ Stilton & Garlic Butter
Beef Kofta w/ Spiced Relish
Goujons of Chicken w/ Garlic Herb Mayo
Spinach & Feta Cheese in Filo Pastry
Deep Fried Parmesan Risotto Balls
Beef & Horseradish Mini Yorkshires
Selection of Danish Open Sandwiches
Smoked Chicken Bouchees
Smoked Salmon on Wholemeal w/ Dill Mustard
Goats Cheese & Red Onion Crostini
Cheese Sable w/ Smoked Salmon & Lime Ponzu
Duck Liver Parfait w/ Plum Compote on Brioche
Chicken Sagwala Spoon
Smoked Chorizo & Fennel Stick
Sumack Salmon w/ Coriander & Pine Nut Tabbouleh
Hoummus & Lemon Crostini

Reception Drinks Selection

Pimms & Lemonade

Warm Winter Pimms & Cloudy Apple Juice

Bucks Fizz

Kir Royale

Alcoholic Punch

Mulled Wine

Orange Juice

Freshly Squeezed Orange Juice

Cloudy Apple Juice

Elderflower or Cranberry Presse

Champagne

List upon request

Sparkling Wine

List upon request

Wine

List upon request