



THE KINGSCOTE BARN 

## 2020 Winter Wedding Menu Package

**A**t Strawberry Fields we pride ourselves on the flexibility of our Event Team and Chefs. The dishes within this package 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.

All our menus include everything we standardly require to serve your chosen menu. This includes breads along with Tea & Coffee with all Dinner and Buffet menus.

We will also provide all table linen, linen napkins, crockery, and cutlery, waiting staff along with any catering equipment that may be required to produce and serve your chosen menu.

We will happily look at bespoke menus to fit your style or ideas to make your menu as individual as you are.

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

**Please select one starter, one main course and one dessert from the menu below  
(Please also choose a vegetarian option)**

## **Selection of artisan breads**

### **STARTER**

Baked Tymesboro goat's cheese & pecans encased in filo, orchard plum compote w/ salad leaves (v)

Spiced butternut squash soup finished w/ coconut milk drizzle (v)

Organic parsnip soup w/ cardamom & marjoram, topped w/ tarragon toast (v)

Home smoked N' roasted, fresh water salmon w/ tomato salsa & salad leaves

Rich roast red pepper & plum tomato soup w/ herbs (v)

The classic French onion soup w/ gruyere cheese croustade (v)

Beef kofta trio on Ciabatta Crisp w/ pickled red cabbage & red pepper drizzle

Butternut squash & sage risotto finished w/ parmesan shavings & pea tendrils (v)

Duck liver parfait w/ spiced chutney & walnut/raisin croustade

Caramelised onion & cherry tomato puff pastry tarte w/ rocket & parmesan (v)

Dumblinton warm Scotch egg salad w/ a rich spiced tomato relish & salad leaves

Lemon Thai fishcakes served warm w/ chilli drizzle & salad leaves

Mixed seafood timbale w/ avocado & horseradish

Warm Cumberland sausage w/ whole grain mustard mash & red eye gravy

Winter antipasti of meats, cheese & roasted cured vegetables served on circular wooden boards  
(£2.50 supplement per person)

Winter antipasti of seafood, cheese & roasted cured vegetables served on circular wooden boards  
(£3.50 supplement per person)

Selection of hot & cold tapas served on circular wooden boards  
(£3.50 supplement per person)

## **MAIN COURSES for 2/3 COURSE WEDDING BREAKFAST**

Old spot sausages stack w/ champ potatoes & rich onion gravy

Beef tomato & aubergine gateaux served w/ herb crust, balsamic & pesto drizzle (v)

Breast of Creedy carver duck w/ pork farce, seared peach & Cointreau glaze

Angus beef steak & ale pie w/ wholegrain mustard mash & cabernet gravy

(£2.00 supplement per person)

Chargrilled Paxcroft chicken supreme on a bed of leeks & bacon w/ Madeira sauce

Herb crusted rack of Cotswold lamb w/ dauphinoise & ratatouille

(£3.00 supplement per person)

Large Portobello mushroom stuffed w/ herbs, roasted garlic, parmesan & pine nuts (v)

Slow braised fall apart beef w/ horseradish mash, stock pot carrots & Shiraz jus

Parma ham wrapped Banham farm chicken w/ mushrooms, Madeira jus & dauphinoise

Roast vegetable & feta tarte w/ tomato & pepper dressing, balsamic drizzle & rocket (v)

Old Spot slow pork w/ dauphinoise stack, black pudding puree & seared scallop

(£2.00 supplement per person)

Homemade Venison Wellington w/ dauphinoise potato & Madeira sauce

(£3.00 supplement per person)

Baby spinach, artichoke, wild mushroom & crème fraiche Tagliatelle w/ pea tendrils (v)

Quantock pork rib on crushed Irish champs w/ smoked cherry tomatoes

Handmade Banham farm chicken & tarragon pie w/ herb mash & rich gravy

Herb crusted Shoreham cod w/ leek puree & a dill butter sauce

### **Oak Board Table Carved/Served Main Courses**

Smoked/Unsmoked Quantock pork loin w/ crackling, apple sauce & stuffing

Roast rib of Angus beef, homemade Yorkshire puddings & horseradish with cabernet gravy

(£3.00 supplement per person)

Whole roast ballotine of lemon chicken w/ stuffing, cranberry & rich Madeira gravy

Hand pulled pork, smoked over hickory & mesquite wood chips

**All main courses are accompanied by buttered mash, new potatoes or roast mini potatoes w/ garlic & rosemary along w/ roasted root or seasonal vegetables  
(Where not mentioned on individual dishes)**

## DESSERTS

Warm sticky toffee pudding w/ butterscotch sauce & Chantilly cream

Crème Brulee (vanilla, Seville orange or raspberry) served w/ buttered shortbread

Key lime pie w/ passion fruit cream

Soufflé crêpes w/ orange & grand Marnier sauce & Chantilly cream (not available as Trio)

Vanilla cheesecake w/ raspberry drizzle & chocolate shavings

Chocolate brownie w/ white chocolate chips & chocolate drizzle

Tiramisu w/ chocolate shavings & cappuccino drizzle

Mango & passionfruit cheesecake w/ passion fruit coulis

Belgium chocolate & pecan tarte w/ Chantilly cream

Somerset apple & cinnamon slice w/ crème anglaise

Cherry Bakewell tart w/ dairy ice cream

Vanilla cream profiteroles w/ chocolate honey sauce (not available as Trio)

### **Trio of Desserts –**

**Select 3 desserts to be served in miniature form to your guests (£3.00 supplement pp)**

### **Coffee & Selections of Teas**

## **HOT BUFFET MAIN COURSE FOR 2 COURSE BUFFET MENU**

Our Buffet Menus can be served either in a buffet format or as a table buffet in the centre of each guest table

### **Main Courses (choose three)**

- Braised Quaintock beef casserole w/ stock pot carrots
- Lamb tagine w/ cardamom & coriander
- Lebanese Paxcroft chicken w/ olives & red onion
- Glenkens salmon, haddock & spinach lasagne
- Caribbean lamb pepper pot w/ chick peas & puy lentils
- Home smoked N' roasted salmon w/ pimento salsa
- Barbecued old spot pulled pork
- Chicken, smoked ham & fennel tarte
  
- (v) Haystack cheddar & red onion tarte
- (v) Beef tomato & aubergine gateaux served w/ herb crust, balsamic & pesto drizzle
- (v) Moroccan vegetable & chickpea stew
- (v) Butternut squash & sage risotto finished w/ parmesan shavings & pea tendrils
- (v) Baked Tymsboro goats cheese & caramelised onion tarte w/ red pepper & balsamic

### **Salads (choose two)**

Continental leaf salad w/ a fresh herb vinaigrette dressing

Warm roasted root vegetables

A medley of hot buttered fresh seasonal vegetables

Pine nut, chilli & roast garlic pasta

Tomato, red onion & balsamic drizzle

Fresh homemade chunky coleslaw

Moroccan spiced couscous w/ fresh tarragon

Fresh mango, red chilli & butternut squash salad

### **Accompaniments (choose one)**

Hot new potatoes w/ herb butter

Roast mini potatoes w/ rosemary & garlic

Sautéed potatoes w/ tomato & basil

Griddled sweet potato w/ olive oil

Dauphinoise potatoes

Warm Indian rice salad

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Vanilla cheesecake w/ raspberry drizzle & chocolate shavings

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### **Coffee & Selections of Teas**

## **Afternoon Tea Menu**

**A selection of Afternoon Tea Sandwiches & Scones w/ Jam & Cream accompanied by 3 savoury & 2 sweet items from those listed below**

### **SELECTION OF SANDWICHES ON TRADITIONAL BREAD (FINGERS) or RUSTIC BREADS**

Home roasted beef & horseradish  
Carmarthen glazed gammon ham & dijonaise  
Home smoked chicken & cucumber  
Smoked salmon w/ cream cheese & cucumber  
Haystack mature cheddar & tomato chutney  
Homemade egg mayonnaise w/ watercress

### **Savoury**

Bath gem mini Welsh rarebit  
Smoked salmon on whole meal w/ sweet dill mustard  
Spinach & feta cheese in filo pastry parcels  
Tandoori chicken crostini served w/ tsatsiki  
Fresh home smoked & roasted salmon tartlet  
Haystack cheddar cheese, onion & dijon tartlet  
Smoked salmon & lime ponzu crostini  
Goujons of chicken w/ garlic herb mayo

### **Sweet**

Mini vanilla cream chocolate Éclairs  
Selection of French patisseries  
Zesty lemon drizzle cake  
Date & walnut cake  
Banana & pecan loaf  
Chocolate brownie w/ white chocolate chips

**All items are served on our 3 tier white china cake stands**

**Accompanied by tea & coffee**

## Optional Extras Menu

### Canapés

Served with reception drinks (3-6 per person)

3 Per person @ £5.95

4 per person @ £7.90

5 per person @ £9.80

6 per person @ £11.50

**4 canapes included in package if choosing a 2 course sit-down dinner menu (not buffet menu)**

### Served Hot

Peanut chicken satay skewers

Cashel blue chestnut mushrooms (v)

Bath Gem mini Welsh rarebit (v)

Mini pizzas w/ olives & mozzarella (v)

Tymsboro goat's cheese Crostini w/ red onion marmalade (v)

Stir fried Chinese duck pancake

Bermans spiced Toulouse sausages w/ Dijon dip

Vegetable spring rolls w/ hoisin dip (v)

Mini West Country lamb kebabs w/ tsatsiki dip

Palermo arancini balls (v)

Griddled lemon chicken skewers w/ red pesto

Mini Yorkshire puddings w/ rare beef & horseradish

Smoked Spanish chorizo & fennel skewers

Truffled mushroom bruschetta (v)

Little shot glasses of curried parsnip soup (v)

Little shot glasses of hot watercress soup(v)

Little shot glasses of spicy butternut squash Soup (v)

### Served Cold

Big tom tiger prawns w/ coriander

Marinated tandoori chicken crostini w/ tsatsiki

Mini olive, sundried tomato & pesto cups (v)

Smoked salmon & lime ponzu crostini

Spiced hummus & lemon crostini (v)

Chicken liver parfait w/ plum compote on brioche

Chocolate brownie

Bite sized open scones w/ clotted cream & conserve

## Evening Menu

Strip Planks of Antipasti & Cheeses

£11.40

*Regional Cheese Selection, Chorizo, Milano salami, Serrano ham, slow roasted peppers, sun blushed tomatoes, griddled courgette, giant caper berries, rocket leaves, home marinated olives, homemade basil infused oil with balsamic, Artisan Breads & Biscuits*

Handmade butcher sausage baguettes w/ caramelised onions

£7.50

Dry cured smoked back bacon baguette w/ red onion & mustard marmalade

£7.50

Warm haystack cheddar cheese w/ caramelised red onion baguettes

£7.50

Homemade mini beef burgers served in Ciabatta Rolls w/ relish

£7.80

Strip planks of regional cheeses & pate w/ a selection of breads, biscuits, celery, grapes, apples, figs, chutneys

£8.40

### To Accompany Our Region Cheese

Mini pork pies

£1.45

Glazed Carmarthen ham w/ cloves

£1.20

Home marinated olives

£1.20

Homemade mini sausage rolls

£1.45



# WELCOME TO STRAWBERRY STREET!

Live cooking/serving at our Courtyard Street Stall to give guests a really authentic experience!

## **THE SMOKEY SHACK ATTACK** **£10.00**

Home smoked pecan pulled pork  
Served in ciabatta rolls w/ homemade slaw

## **THE WOK TABLE** **£10.00**

Stir fried chicken, sesame & noodles  
Hoisin vegetables w/ beansprouts (V)

## **PAELLA PAN MAN** **£10.00**

Our great chicken & chorizo paella w/ roasted peppers & onions  
Pea, feta, beans, red onion & tarragon (V)

## **MUMBAI STREET CURRY** **£10.00**

Marinated & spice rubbed chicken  
W/ pilau rice, naan bread, chutneys & raita

## **KALAMATAN GREEK PITTA STAND** **£10.00**

Skewered lamb kebabs in griddled pitta breads w/ mixed salad, tabbouleh & tsatsiki

## **LONE STAR STATE CHILI STAND** **£10.00**

Homemade ground beef chili w/ shredded cheddar & red onion  
(Vegetarian alternative available)

## **PIZZA'S TO GO** **£9.50**

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)

## Children's Menu

Children are welcome to have the same menu as the Adults, if this is the case it will be charged at £37.50 per person Inc. VAT.

However it is important that children are served a menu they will eat, which is why we also offer the below children's menu, charged at £26.50 per person.

**Please select one Kids Plate & one Dessert Plate**

### Kids Plate

Pasta Bolognese w/ Parmesan

Cottage Pie w/ Carrots

Chunky Mediterranean Vegetable Pasta w/ Tomato sauce

Breaded Chicken Goujons, Potato Wedges & Green Beans

Poached Fillet of Salmon, New Potatoes & Peas

Cheese Burger, Curly Fries & Peas

Pork Sausages w/ Mash, Carrots & Green Beans

Fish Fingers w/ Curly Fries & Peas

### Dessert Plate

Chocolate Brownies w/ White Chocolate Chips & Vanilla Ice Cream

Vanilla Cream Profiteroles w/ Chocolate Honey Sauce

Banana Ice Cream Sundae

## Supplier Catering

If you require catering for any suppliers on the day of your wedding, Strawberry Field are able to provide various catering options to suit requirements and budgets.

Firstly, if you are engaging the services of one of our Highly Recommended Suppliers (As detailed on [www.LMAeventdesigns.co.uk](http://www.LMAeventdesigns.co.uk)) we will provide complimentary catering for these suppliers.

For all other suppliers we are able to offer catering within the following pricing dependent on menu

1 Course Menu - £14.00 - £20.00 Per Person

2 Course Menu - £22.00 - £29.00 Per Person