



## Autumn/winter menu 2018

*'The quality of food was just outstanding, our guests commented it was the best wedding food they had ever had!' Martha Chapman, Kingscote Barn*



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*The food was perfect and tasted amazing! All our guests commented on how fantastic the food and service were. We wouldn't have gone with anyone else." Hayley McCullough, Eastington Park*

## Who is Berry Blue?

*"Passionate about food..."*

We live, breathe and dream delicious food. Our chefs, who have come from top kitchens across the South West, are passionate about local, seasonal, freshly prepared food. We have a farm in the heart of Gloucestershire, where we grow fruit, vegetables, herbs and edible flowers to use in our dishes. To us using and working with local suppliers is key to our business and our food. Talk to us about your perfect menu today.

*Your perfect day...*

At Berry Blue we know that planning a wedding can be a time-consuming and stressful task. That's why we're here to help, every step of the way. We can help you with menu choices, timings and event organising. We offer complimentary food tastings for weddings and large events, so that you will have peace of mind that you've chosen the right menu for your big day. Don't forget, we're always on the end of the phone if you need to speak to us.

# CANAPÉS

## Meat

Yorkshire pudding, roast beef, horseradish cream  
Pomeroiy honey mustard glazed sausages  
Hoi sin duck spring roll  
Rosemary & cheddar scone, ham & mustard  
Mimi lamb kofta  
Mini toad in the hole, red onion jam  
Pork croquettes, chilli jam  
Mini bacon & cheese burger  
Mini chicken satay  
Mini braised beef buns  
Mini steak bites

## Fish

Smoked salmon, rye bread, sour cream, caviar  
Fish & chip cones  
Lemon & coriander tempura king prawns  
Homemade crab cakes, mango salsa  
Smoked mackerel tarts  
Salt & pepper squid  
Home smoked mini fishcake, tartare sauce

## Vegetarian

Courgette pakora with apple chilli jam  
Wild mushroom tartlet  
Parmesan cookie, chive cream  
Goats cheese tart, spiced beetroot chutney  
Tomato, basil, mini bocconcini skewers, balsamic glaze  
Crostitini, roasted red pepper, feta & basil  
Mozzarella & chilli bon-bon  
Crispy halloumi bites  
Beetroot & walnut hummus, toasted ciabatta

# STARTERS

## Soup

French onion soup, gruyere cheese croute (v)

Roasted parsnip soup, garnished with an onion bhaji and curry oil (v)

Leek and potato soup, with crispy leeks (v)

Roasted pumpkin soup, crispy sage (v)

## Option 1

Home smoked haddock fishcake with creamed leeks

Creamy garlic wild mushroom on toasted brioche, rocket (v)

Smoked mackerel pate, roasted beets, granary bread, parsley, crème fraiche

Farmhouse terrine, damson chutney fresh bread

## Option 2

Twice-baked cheese soufflé, choose from smoked Applewood; blue cheese; Double Gloucester (v)

Chicken liver parfait, bacon crisps, plum compote, sourdough bread

Smoked haddock and leek tart, lambs lettuce, house dressing

Pepper terrine, beetroot jam, goats cheese mousse, cucumber ribbons (v)

Crispy pulled pork and black pudding croquettes with apple and vanilla ketchup

## Option 3

Chicken and chorizo terrine, onion chutney, farmhouse loaf

Pickled heritage beetroots, creamed goats cheese, apple sticks, toasted hazelnuts (v)

Warm fig, blue cheese and walnut salad (v)

Crispy duck salad

King prawn and monkfish skewer, chilli and coriander, couscous and coconut yoghurt

# MAIN COURSES

## Option one

Pan fried chicken breast, roasted squash pomme puree, winter greens, sage and chilli jus  
Roasted pumpkin risotto, red pepper pesto, parmesan crisp, rocket (v)  
Braised shin of beef, dauphinoise potatoes, seasonal vegetables, red wine jus  
Roast pork loin stuffed with an apricot and sage stuffing, mustard mash, seasonal vegetables, cider jus  
Spiced winter vegetable wellington, roasted new potatoes, seasonal vegetables (v)  
Braised blade of beef, pomme puree, glazed kale, braising juices

## Option two

Pork ribeye steak, celeriac puree, fondant potato, mustard braising juices  
Roast strip loin of beef, roast potatoes, roasted vegetables, Yorkshire pudding, beef jus  
Braised lamb, celeriac puree, fondant potato, buttered greens, braising juices  
Confit chicken leg, braised lentils, parmentier potatoes  
Monkfish and tiger prawn curry, saffron rice, homemade coriander naan  
Winter squash tart, with warm salad of new potatoes, green beans and sundried tomatoes (v)  
Confit pork belly, braised red cabbage, fondant potato, cider jus

## Option three

Duo of rabbit; pancetta wrapped loin and slow braised leg, with celeriac puree, winter cabbage, and braising jus  
Duo of pheasant; roast breast and confit leg bon-bon, cavolo nero, celeriac puree, pancetta crisp  
6oz fillet steak, Jerusalem artichoke puree, caramelised baby onions, wild mushrooms, Duchess potatoes  
Salmon en croute, crushed new potatoes, white wine and crayfish sauce  
Braised lamb shank, boulangere potatoes (or mashed potatoes), buttered savoy cabbage, redcurrant and rosemary jus  
Saddle of venison, celeriac mash, winter cabbage, red wine jus  
Braised short ribs, parmesan mash, glazed carrots, braising juices  
Confit duck leg, fondant potato, winter greens, pumpkin puree

# DESSERTS

## Single Desserts

Plum bakewell tart, plum compote, clotted cream  
Honey and stem ginger crème brûlée  
Rhubarb, apple and blackberry mixed winter crumble, crème anglaise  
Sticky toffee pudding, toffee sauce, banana ice-cream  
Chocolate and orange silk, honeycomb, vanilla ice-cream  
Treacle sponge with custard  
Spotted dick pudding, crème anglaise  
Baileys chocolate brownie sundae  
Treacle tart, clotted cream  
Salted chocolate tarts  
Pear and stem ginger pudding with pouring cream  
Chocolate bread and butter pudding  
Vanilla rice pudding, fruit compote

## Trio Desserts

We can mix any combination of the above desserts to suit your taste, to create a trio of mini desserts. Dessert trios have the real wow factor. You can ask our chefs for good taste partnerships and what will work best.

# SHARING MEALS

## Starters

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: Vegetable terrine, hummus, tzatziki, olives, grilled halloumi & flatbread • Baked

Camembert with red onion chutney & warm breads (one board between two guests)

## Main Courses

Roast loin of pork or striploin of beef carved at the table and served with seasonal vegetables, roast potatoes, Yorkshire puddings & gravy

Mezze or Tapas sharing meals available on request (speak to one of our event managers for further details)

Also, see our fantastic barbeque and hog roast options available as informal replacement to the traditional sit down meal.

# LITTLE EXTRAS...

## Amuse Bouche

Seasonal soup

Prawn & crayfish cocktail

Cheese soufflé – blue, smoked or double Gloucester

Smoked pork belly bon-bon, spiced apple chutney

Mini meat balls

## Sorbet

Choose from: Lemon, Raspberry, Apple or Blackcurrant

# CHILDREN'S MENU

## Starters

Tomato and basil soup, fresh bread  
Melon boat  
Dough balls with garlic butter (v)  
Mozzarella fondue with bread sticks (v)  
Vegetable crudités with houmous

## Mains

Half size portion of adult's meal  
Chicken goujons with chips and salad  
Old Spot sausage and mashed potato  
Tomato penne pasta, garlic bread and cheese (v)  
Homemade burger and chips, with salad

## Desserts

Banana split  
Chocolate brownie sundae  
Ice cream  
Fresh fruit plate

# AFTERNOON TEA

*A truly English classic...all served on traditional afternoon tea stands, with fresh tea and coffee served to the table*

A selection of bridge rolls of filled French baguettes

Smoked salmon and cucumber  
Egg, mayonnaise and cress  
Honey roast ham and rocket mayo  
Cucumber

## Savoury items

Herb and feta scones, pepper mayonnaise (v)  
Black olive and goats cheese puff pastry tartlet (v)  
Mini sausage rolls

## Sweet items

A choice of three of the following:

Mini cupcakes (choose from either chocolate, mint, lemon or berry icing)  
Mini fruit scones with homemade jam and cream  
Carrot cake  
Mini fruit Pavlova  
Chocolate éclairs  
Blackcurrant, cinnamon and almond cake  
Coffee and walnut cake or Victoria Sponge  
Lemon and rosemary drizzle cake  
Chocolate brownie  
Lemon tartlet  
Mini fruit tartlets.

# PLOUGHMAN'S BUFFET

The Ploughman's buffet comprises three cheeses (a Cheddar, a soft cheese and a blue veined cheese) served with a selection of homemade chutneys, pickles, and crusty bread.

Plus, any three of the following:

- Chicken liver patè
- Brussels style patè
- Deep filled quiche
- Traditional pork pie
- Classic Scotch egg
- Hand-carved British ham
- Sausage rolls

# FINGER BUFFET

The finger buffet comprises a platter of freshly made bridge rolls, or fresh French baguettes, with a variety of fillings and kettle chips, plus any five of the following:

- Tomato and mozzarella skewers with basil oil
- Dill scone with hot smoked salmon and cream cheese
- Lime marinated chicken skewers with cucumber and chilli dip
- Chicken and sundried tomato skewers
- Selection of mini tartlets
- Vegetable pakoras
- Duck spring rolls with hoi sin sauce
- Bruschetta with tomato and basil
- Mini prawn cocktail
- Filo tartlets with crab, ginger and lime
- Prawns with sweet chilli sauce
- Parmesan and rosemary shortbread, roast cherry tomatoes and feta
- Roasted pumpkin and cumin seed samosa

# BBQ MENU

Choose any two of the following main courses, plus two salads and one potato dish  
Formal barbecue - served on laid tables, with crockery and cutlery, with waitress service  
Informal barbecue – served from the barbecue, on paper plates with napkins

## Main dishes

Berry Blue burger; choose from classic beef, lamb & cumin or pork & apple  
Free range Gloucester Old Spot sausages with caramelised onions  
Skewered lemon, garlic & rosemary chicken  
Lamb koftas served in warm pitas with minted yoghurt

## Upgraded Main dishes

Marinated salmon fillet cooked with extra virgin olive oil, white wine & lemon  
6oz rump steak served with rosemary roasted kebab of mushroom, tomato & onion  
Chilli and pineapple prawn skewers  
*(Vegetarians & vegans can be catered for. A full vegetarian menu is available on request)*

## Salads

Garden salad  
Crunchy coleslaw  
Herb & green olive couscous  
Potato & chive salad  
Cucumber, watermelon, chilli and coriander salad  
Cheese, walnut, apple & celery salad  
Orzo pasta salad with sun dried tomatoes, roasted tomatoes & black olives  
Farfalline pasta salad with spinach & basil pesto  
Corn on the cob with garlic butter

# HOG ROASTS

These options require a minimum number of 80 guests for a whole hog.

## Informal Menu

Served from the hog roast in napkins

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

## Formal menu

Served to fully laid tables, waitress service, crockery and cutlery included

Spit roasted pig carved by the chef  
Rustic breads, balsamic vinegar and olive oil  
Hot garlic and rosemary roasted new potatoes  
Baby leaf salad with tomato, red onion and basil  
Sundried tomato and red pepper pasta salad  
Cucumber, crème fraiche and mint  
Apricot and herb stuffing  
Apple and sage sauce

# LIGHT BITES

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

Option one – small versions of your favourite classics

- Beef burgers
- Fish and chip cones
- Retro hot dogs
- Bacon sandwiches
- Gloucestershire sausage sandwiches
- Nachos with cheese and salsa (v)
- Homemade croque-monsieur
- Homemade sausage rolls
- Cornish pasties

Option two – more substantial dishes

- Baked potato with chilli con carne
- Fish and chips box
- BBQ pulled pork shoulder with coleslaw
- Beef burger and fries
- Chicken fajitas with roasted peppers, tomato salsa, sour cream and salad
- Chinese style stir fry
- Chicken burritos, sour cream, salsa and salad
- Pizza

# BOWL FOOD

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

Chicken and chorizo cassoulet, roasted new potatoes  
Traditional beef goulash, fresh herbed spaetzle  
Moroccan chicken, squash and chickpea tagine, couscous  
Gloucester sausages and mash in red wine gravy  
Chicken curry with rice, mini naan and poppadom  
Lamb tagine with herbed couscous  
Beef and mushroom stroganoff, rice  
Chill con carne with rice, tortilla chips and sour cream  
Mushroom and parmesan risotto  
Fish pie  
Italian meatballs with rich tomato and rosemary sauce, penne pasta

## World Street Food Options

America: Buffalo wings, potato wedges, slaw  
Greece: Chicken shish kebab, salad, pitta  
Italy: Seafood linguine  
Thailand: Chicken and prawn Pad Thai  
China: Vegetable chow mein

# LIVE COOKING

An exciting concept to bring theatre to your event – dishes cooked live in front of your guests by our chefs and served to them from the cooking station

Choose from:

Chicken or beef fajitas (or vegetarian falafel), tortillas, sour cream, guacamole and salsa with tortilla chips  
Chicken and chorizo or seafood paella  
Italian wood burning oven pizzas (venue dependent)  
Chinese style stir fry

# ADDITIONAL MENU ITEMS

Please view this menu as a sample of ideas. If you haven't seen what you want, please talk to us, we can create you something bespoke that meets your needs.

Available on request: we also have the following menus:

Full vegetarian and vegan option menu

Vegan and vegetarian finger buffet

Hot fork buffet

Cold fork buffet

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

Picnic baskets, for picnic themed menus

## Drinks and bars

We offer a range of drinks packages for your wedding

We can also set up and operate a mobile bar from most venues. In instances where there is power and phoneline or WiFi access we can offer CHIP and PIN to your guests. For marquee wedding without this, we can offer a cash bar.

## Equipment hire

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