



Spring/summer 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.

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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
Chilli prawn and chorizo
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

Roast tomato & rosemary, garlic croutons

Pea & ham hock

Pea & mint

Roast cauliflower

Broccoli & stilton

Chilled melon

Option 1

Chicken liver parfait, shallot chutney, farmhouse loaf

Home smoked salmon fishcake, tartare sauce, rocket

Glazed goats cheese, roasted beetroot carpaccio

Basil marinade vine tomato, mozzarella salad

Farmhouse terrine, chilli apple chutney, door stop bread

Panzanella (Italian bread, tomato salad)

Twice baked cheddar soufflé, cheese sauce

Beetroot & walnut hummus, toasted ciabatta, fresh garden leaves

Option 2

Ham hock & mustard terrine, piccalilli puree, toasted brioche

Smoked salmon, radish, cucumber, watermelon salad

Berry blue chicken Caesar salad

Twice baked double Gloucester soufflé, watercress salad

Heritage tomato, mozzarella salad

Lamb kofta, baby gem, cucumber raita

Smoked mackerel fillet, potato & horseradish salad, rocket

BBQ pulled chicken pots, red cabbage slaw, flatbread

Pork croquettes, BBQ slaw, garden salad

Option 3

Asparagus wrapped Parma ham, crispy hens egg

Potted shrimps, granary bread

Honey glazed pork belly, oriental vegetables, pickled mushrooms, soy sauce & chilli dressing

Lobster salad (supplement)

King scallop, crispy pork, apple ketchup

Confit duck leg, salad, blood orange & mustard dressing

Tuna Nicoise

MAIN COURSES

Option one

Roasted chicken breast, parmesan cream, summer peas, bacon, crisp breadcrumbs, parmentier potatoes

Gloucester old spot sausages, creamed potato, crushed peas, onion gravy

Braised beef, dauphinoise potato, seasonal vegetables, braising jus

Honey & mustard glazed ham hock, parsley creamed potato, buttered cabbage, cheese sauce

Pork belly, chickpea & bean cassoulet

Chickpea, pepper, spinach, sweet potato curry, coriander rice

Shallot & mushroom wellington, sweet potato mash, summer greens

Option two

Roast strip loin of beef, goose fat potatoes, Yorkshire pudding, seasonal vegetables

Braised lamb, pea puree, fondant potato, rosemary jus

Rump/sirloin steak, chips, field mushroom, plum tomato (choice of peppercorn, béarnaise or blue cheese sauce)

Gnocchi with summer vegetables and butter sauce

Mozzarella, chorizo stuffed chicken wrapped in Parma ham, crushed sauté potato, spinach, basil oil, sun blushed tomato dressing

Pork chop, mustard, tarragon sauce, baby carrots, creamed potato

Pan fried pollock, crushed minted peas, chunky chips

Pan fried sea bass, fine beans, crushed new potatoes, garlic butter

Wild mushroom risotto

Pork belly, sprouting broccoli, heritage carrots, onion puree and parmentier potato

Option three

Rump of lamb, minted sautéed potatoes, buttered green beans, red wine jus

Honey, soy, ginger spiced duck breast, oriental vegetables, noodles served in a banana leaf

Pork ribeye steak, cauliflower puree, Coffman cabbage, fondant potato

Fillet steak, braised shallots, green beans, dauphinoise potato

Home smoked salmon fillet, buttered new potatoes, spinach & hollandaise

Asparagus tart, buttered new potatoes & salad

DESSERTS

Single Desserts

Seasonal fruit crunch

Eton mess

Pimms jelly, cucumber and mint salsa, mini meringue

Cookies & cream cheesecake

Peanut butter & jelly cheesecake

Summer fruit cheesecake

Chocolate brownie, golden syrup marshmallow, caramel sauce

Chocolate, beetroot brownie, beetroot puree, orange syrup

Drop scone pancakes, vanilla cream, fruit compote

Chocolate banana bread, banana ice cream

Salted chocolate tarts, caramel sauce, popping candy soil, caramel ice-cream

Bakewell tart, fruit coulis, cream

Lemon posset, raspberries, basil sugar

Baked Alaska, fruit compote

Coconut panna cotta, mango and passionfruit, toasted coconut

Chocolate silk, glazed orange, orange gel and crème fraiche

Baileys and brownie parfait

Trio of 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 – our versions of your favourite classics, easy to hold, fun to eat.

- Beef burgers (add bacon and cheese)
- 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
- Potted mac 'n cheese

Option two – a larger option, for the hungrier among you.

- Baked potato with chilli con carne
- Fish and chips box
- BBQ pulled pork shoulder with coleslaw
- Beef burger and fries (add bacon and cheese)
- Chicken fajitas with roasted peppers, tomato salsa, sour cream and salad
- Chinese style stir fry
- Chicken burritos, sour cream, salsa and salad
- Pizza
- Potted mac 'n cheese

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 poppadum
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
Sweet or savoury crepes

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 phonenumber 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.