



Berry Blue
creative food




THE 5TH
ENGLISH
WEDDING
AWARDS 2022
- SOUTH
REGIONAL WINNER



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WEDDING

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ABOUT US

At Berry Blue we are passionate about creating high quality, local and freshly prepared food for your wedding day. We grow fruit, vegetables and herbs on our farm in Gloucestershire which are used in our dishes where possible, along with excellent local suppliers from across the South-West.

Specialising in wedding catering, event catering and corporate catering, the key to our success is the experience and creativity of our managers and chefs, combined with the finest quality ingredients.

We have an excellent reputation for being totally flexible in order to meet clients' needs and for building strong and lasting relationships. We also allocate a dedicated manager for every event to ensure a consistently high quality of service for all our clients.

You only need to talk to us about your event to see why we are different, and whilst our menu range is extensive, we're always willing to create individual menus and specific dishes on request.

Many of our dishes can be adapted to suit different diets, we are experienced in catering for guests with dietary requirements.

We are also experienced in catering for vegan and vegetarian events in particular our pastry chef specializes in vegan desserts. Please ask for full vegan and vegetarian menus



CANAPES

Please choose a minimum of three per head, priced individually

Meat

Rich braised beef filled Yorkshire puddings and fresh horseradish

Duck spring roll, plum and hoi sin sauce

Pomeroy mustard and honey sausages

Ham hock and crushed minted pea crostini

Mini lamb kofta, mint and yoghurt sauce

Crisp belly pork, fennel, caramelised apple and crackling

Gloucester old spot pork croquettes, apple and chilli jam

Mini bacon and cheese-burger, sesame bun

Chicken and red pepper skewer with chilli and lime, sweet chilli sauce

Chicken liver parfait, puff pastry tart and red onion marmalade

Mini sirloin steak and chip, bearnaise sauce

Coronation chicken filled filo cups

Home-made Gloucester Old Spot Sausage roll, Colman's mustard

Fish

Smoked salmon topped blinis with sour cream

Tiger prawn and chorizo skewers with fresh coriander and chilli

Smoked mackerel tart with roasted beetroot and horseradish

Smoked salmon roulade with prawn mousse filling

Mini fish and chip cones

Home smoked salmon fishcake, citrus herb mayonnaise

Prawn cocktail in a cucumber cup

Crisp crab bon-bons with chilli and lime

Vegetarian

Courgette pakora, apple and chilli jam (VG)

Honey roast fig and stilton tart

Mushroom and thyme tartlet

Creamed goats' cheese and chive cone, truffle, crisp onions

Tomato, basil and bocconcini skewers, basil oil

Baked ratatouille and feta tart

Crisp halloumi bites, tomato and chilli jam

Beetroot and walnut hummus, toasted crouton (VG)

Parmesan shortbread with confit tomatoes and basil

Pea and mint bruschetta



STARTERS

**Warm breads served to the table -
with salted butter
extra virgin olive oil and balsamic vinegar**

Soup

French onion, gruyere cheese croute

Leek and potato, crispy leeks (VG)

Curried parsnip, coriander oil and onion bhaji (VG)

Roasted tomato and basil, garlic croutons (VG)

Winter squash, crème fraiche and crispy sage leaves (V *VG)

Fresh garden pea and mint (VG)

Smoked haddock and leek chowder

Roasted celeriac, celeriac crisps, green herb oil (VG)

Thai coconut broth, coriander and lime (VG)

All served with warm breads and butter



STARTERS

Option 1

Home smoked salmon and caper fishcake, tartare sauce, fresh garden rocket and burnt lemon

Terrine of ham hock with coarse grain mustard, piccalilli puree, watercress and sourdough croute

Twice baked vintage cheddar cheese souffle, cheese sauce, truffle oil and chives (V)

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

Fresh mozzarella and vine tomato salad, herb croutons and basil oil (V)

Smoked mackerel fillet, celeriac remoulade and toasted sourdough croutes

Thai BBQ chicken and mango salad with crisp shallots and soy sauce dressing (*VG with tofu)

Option 2

Warm glazed goats' cheese, crisp sourdough croute, beetroot and candied hazelnut salad, aged balsamic vinegar (V)

Chicken liver parfait, mini farmhouse loaf, bacon jam and crisp bacon shard

Warm Asian duck salad, crisp noodles, plum and hoisin dressing

Smoked salmon, prawn and salmon mousse, crisp baby gem lettuce and lemon gel

Confit duck terrine, spiced damson puree, crisp leeks and toasted brioche

Pan seared scallops, pea puree, crisp bacon, sauce vierge and pea shoots (supp £3.00pp)

Mozzarella and sun-dried tomato arancini with slow cooked pepperonata and micro basil (V)

Steamed English asparagus with crisp Parma ham and hollandaise sauce (seasonal only)

Winter bubble and squeak cake, roasted squash, pancetta and a soft poached egg



MAIN COURSE

OPTION 1

Pan fried chicken breast, squash pomme puree, green beans, sage and chilli jus

Confit pork belly, mustard mash potatoes, apple and vanilla ketchup, cider sauce, crackling shard

Chargrilled cauliflower steak topped with a crisp cheese crumb, warm garlic scented butter beans and parsley oil (V,*GV)

10 hour slow braised blade of beef, creamed potatoes, savoy cabbage, pearl onions, bacon, mushrooms and braising jus

Spiced winter vegetable crumble, carrots and seasonal greens and vegetarian gravy (VG)

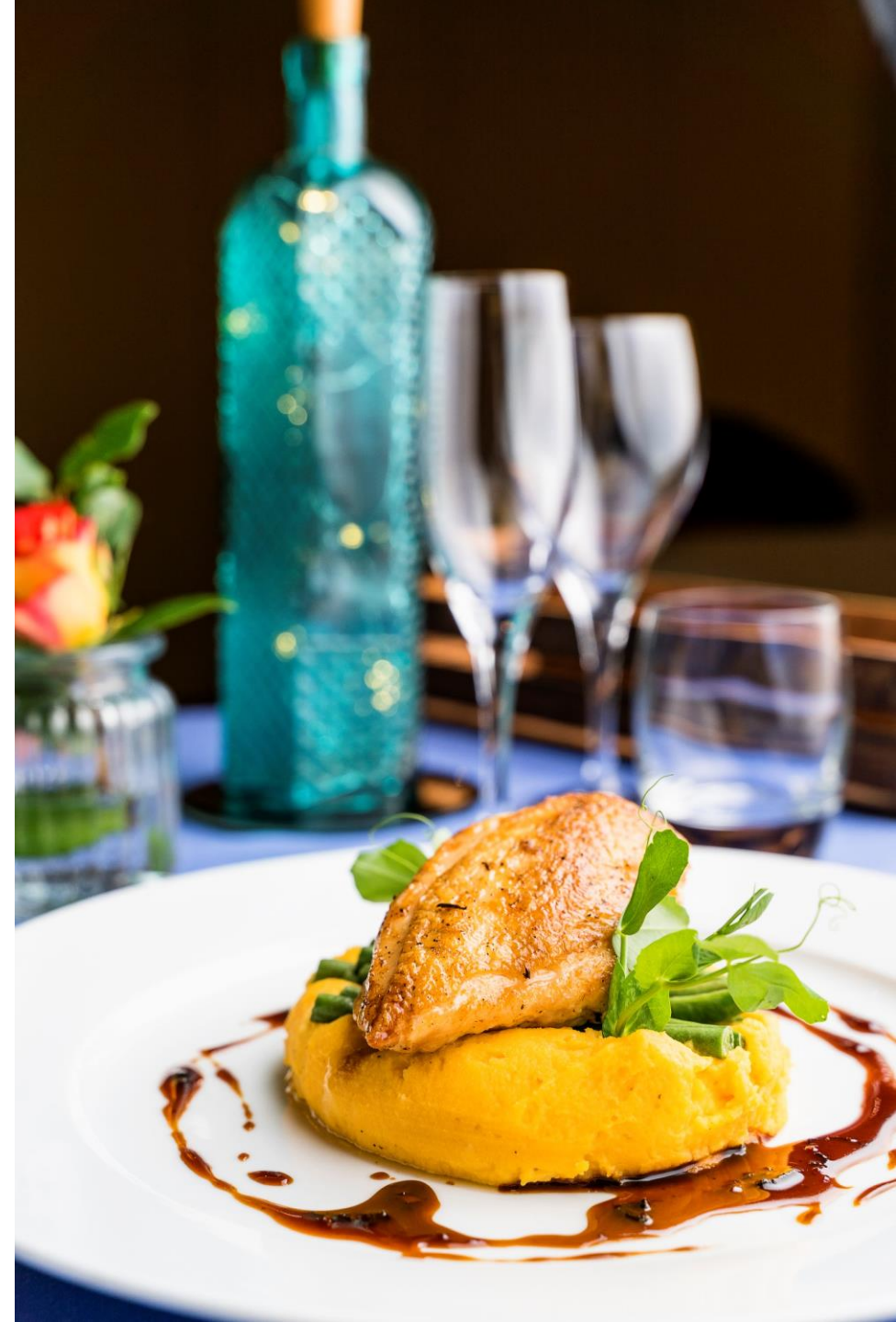
10 hour slow braised shin of beef, dauphinoise potato, carrot purée, buttered seasonal greens and braising jus

Roast field mushroom and shallot filled puff pastry wellington, rosemary roasted new potatoes, seasonal greens and vegetarian gravy (V,*VG)

Roasted butternut squash stuffed with herb cous-cous, sun blushed tomatoes and feta, salsa verde (V,*VG)

Risotto of sauteed wild mushrooms, wilted chard, fresh summer herbs, goats' cheese and truffle oil (V)

Mediterranean vegetable filled puff pastry wellington, rosemary roasted new potatoes, seasonal greens and tomato ragu (V, *VG)



MAIN COURSE

OPTION 2

Roast strip loin of beef, crushed carrot and swede, roast potatoes, baked cauliflower cheese, Yorkshire pudding and gravy

Slow cooked confit duck leg, squash puree, thyme scented fondant potato, buttered kale and red wine jus

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

Pan roasted salmon fillet, crushed new potatoes, fine green beans, lemon and chive cream sauce

10 hour slow braised lamb shoulder, pea and mint puree, rosemary fondant potato, tender stem broccoli and red wine jus

Pan fried fillet of seabass on a Niçoise salad of warm new potatoes, fine green beans, black olives and sauce vierge

Honey and thyme glazed pork fillet wrapped in smoked bacon, braised fennel, fondant potato, cider jus

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

OPTION 3

Deconstructed beef wellington -6oz fillet of beef, chicken liver parfait, crisp pastry, caramelised baby onions, mushrooms, Chateau potatoes and port reduction

Roasted duck breast, confit leg bon-bon, fondant potato, buttered leeks, homegrown damson puree and red wine sauce

Seared venison loin, shredded sprouts, chestnuts and bacon, squash puree, dauphinoise potatoes, blackberry and a rich red wine reduction (in season only)

Charred 8oz sirloin steak, twice cooked chunky chips, roasted field mushroom, grilled tomato, beer battered onion ring and green peppercorn sauce

Beef fillet medallions, roasted hassle back potatoes, garlic fine beans, spinach, bearnaise sauce and a rich red wine reduction

Roasted rump of lamb, herb new potatoes, tenderstem broccoli, sun-dried tomatoes, salsa verde and red wine jus



DESSERT

Single Desserts

Vanilla crème brûlée, langue du chat biscuit*

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

Pineapple upside down cake, spiced rum custard and clotted cream*

Lemon and lime posset, raspberry compote and stem ginger shortbread*

Toffee cheesecake, glazed bananas and caramel shard*

Passion fruit tart, hazelnut crumb and white chocolate mousse*

Rich dark chocolate mousse, kirsch cherries and almond tuille*

Spiced apple and blackberry crumble and calvados custard

Strawberry Eton mess*

Trio Desserts

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!

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

Madagascan vanilla cheesecake, fresh summer berry compote*

Homegrown plum Bakewell tart, plum coulis, clotted cream and praline crumb *

Dark chocolate Balthazar, salted caramel ice-cream and homemade honeycomb*

Vanilla poached pear, chocolate soil, ginger ice-cream and chocolate sauce

Lemon meringue pie

Homegrown rhubarb and ginger crumble, vanilla custard



CHILDRENS MEALS

2 courses £19.85

3 courses £27.50

Starters

Half size portion of adult's starter *

Tomato and basil soup, fresh bread (VG)

Melon boat (VG)

Dough balls with garlic butter (V, *V)

Vegetable crudité's with hummus (VG)

* Suitable for children between the ages of 3 and

10 years

Half sizes are only available on certain dishes.

Please ask our event managers

Mains

Half size portion of adult's meal *

Chicken goujons with chips and salad

Old Spot sausages, mashed potato and peas (*V. 8VG)

Tomato penne pasta, garlic bread and cheese (V, *VG)

Homemade burger and chips with salad (*V. *VG)

Pizza and chips (V. *V)

Mac 'n' cheese, garlic bread (V)

Fish goujons, chips, peas and tartare sauce

Desserts

Half size portion of adult's dessert *

Banana split (*VG)

Chocolate brownie sundae (*VG)

Ice cream (*VG)

Fresh fruit plate



SHARING STARTERS

Starters
per person

The perfect choice if you would like to start your meal off with a relaxed and beautiful feast -served on our handmade wooden hexagon risers, also suitable for banqueting style seating

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

Seafood platter: Smoked mackerel parfait, prawns with seafood sauce, smoked salmon with sweet mustard and dill sauce, lemon wedges, cornichon, capers, rustic bread and butter

Vegetarian platter: Hummus, tzatziki, roast pepper and marinated olives, falafel, grilled halloumi, pickled carrot salad and flatbreads

Whole camembert baked with rosemary and garlic served warm with red onion chutney and rustic breads - One board between two guests



SHARING MAIN COURSES

Main Courses to share, whole joints served sliced to the tables or whole to be prepared by your nominated carver at the tables- chefs hats and aprons optional!

Pork loin, crispy crackling, apple sauce, sage and onion stuffing, proper gravy

Striploin of beef, Yorkshire pudding, proper gravy and horseradish sauce

Lamb leg roasted and rolled with garlic and thyme served with redcurrant jus and mint sauce

Garlic and lemon roasted chicken, cranberry stuffing, pigs in blankets and chicken gravy

Boned and rolled breast of turkey, pigs in blankets, cranberry sauce, sage and onion stuffing

Salmon en croute, hollandaise sauce £

Whole pies served to slice at the table:

per person

Steak mushroom and real ale, proper gravy

Chicken and Ham , chicken gravy

Spinach, red pepper and feta, vegetarian gravy

Slow cooked lamb shoulder shepherd's pie

Side dishes

please select one of the following:

Chive creamed potatoes

Creamed potatoes

Beef dripping roasted potatoes

Goose fat roasted potatoes

Dauphinoise potatoes

Rosemary and garlic roasted new potatoes

Roasted seasonal vegetables

Fat cut or skin on chips

Please select two of the following:

Spring greens

Buttered green beans

Honey and thyme glazed carrots

Roast parsnips

Home grown kale

Savoy cabbage and bacon lardons

Creamed leeks

Cauliflower cheese gratin

Crushed carrot and swede



SHARING MAIN COURSES

Slow Braised Pulled Meats- per person

Choose from below served with flatbreads and three sides

Lamb shoulder with chimi-churri sauce and minted yoghurt

Smoky beef brisket with chipotle mayonnaise

Char sui pulled shoulder of pork with hoi sin sauce.

One Pot Wonders- per person

Choose three sides to accompany one of the following:-

Chicken, chorizo and butter bean cassoulet

Moroccan chicken, squash and chickpea tagine

Slow braised chunky chilli

Rich slow braised shin of beef with baby onions and bacon

Chicken and chorizo cassoulet

Moroccan squash and chickpea tagine

Sweet Potato, Roast Pepper and Spinach Curry (VG)

Side dishes

Garden salad

Crunchy coleslaw

Caesar salad

Moroccan spiced cous-cous salad with roasted vegetables and chickpeas

Cheese, walnut, apple and celery salad

Tomato and mozzarella salad with basil oil

New potato salad, chives and crème fraiche

Roasted beetroot and red onion salad

Greek salad, tomato, feta and olives

Potato salad with shallots and parsley

Asian slaw

Baby herb roasted new potatoes (warm)

Buttered new potatoes (warm)

Bulgur wheat tabbouleh with pomegranate

White bean salad with red onions, tomato, parsley and sumac

Shredded red cabbage slaw with preserved lemon and yoghurt

Chargrilled broccoli salad, chilli and garlic dressing, toasted almonds

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

Farfalline pasta salad, spinach and basil pesto

Green rice and lemon yoghurt, mini naan



PIE AND MASH

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

Please choose one of the following:

Chicken gammon and leek

Chicken and mushroom

Steak and ale

Chicken Madras

Pulled pork apple and English cider

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

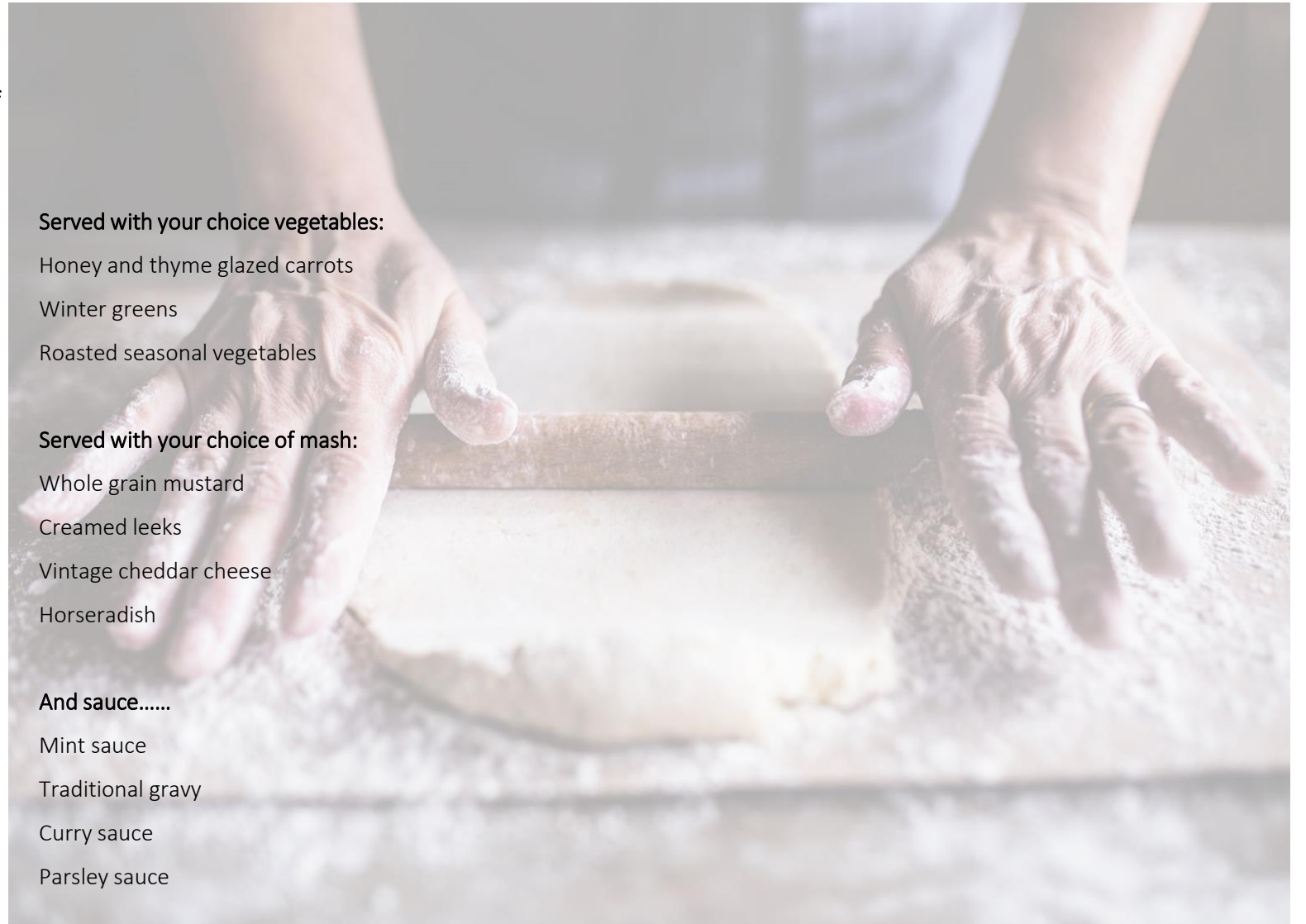
And sauce.....

Mint sauce

Traditional gravy

Curry sauce

Parsley sauce



HOG ROAST

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

If your numbers are lower than this we can offer slow roasted pork shoulders, pulled and served with the same accompaniments:

Informal Menu per head

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 and sage sauce

Formal menu per person

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

Spit roasted pig and crackling 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

Traditional coleslaw

Sage and onion, chestnut or cranberry stuffing

Apple sauce



BBQ

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

Minimum number of 50 guests. Less guests will carry a surcharge

Formal barbecue - Served to fully laid tables on wooden boards for guests to help themselves, waitress service, white table linen, crockery and cutlery included

Informal barbecue – served from the barbecue, on paper plates with napkins

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

Main dishes:

Classic beef burger

Lamb and cumin burger

Pork and apple burger

Moving Mountain Vegan burger (VG)

Gloucester Old Spot sausages, caramelised onions

Chicken skewers, lemon garlic and rosemary

Spiced lamb koftas, minted yoghurt

Falafels with tahini sauce

Chicken shawarma, minted yoghurt

Halloumi and mushroom burger (V)

Roasted vegetable and tofu skewer (VG)

BBQ sticky pork ribs

Aubergine steak with miso glaze

Ras el hanout chicken

Additional items charged per item

Upgraded Main dishes – supplement per item

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

Chargrilled 6oz rump steak

Chilli and pineapple prawn skewers

Chargrilled 6 oz plant steak (VG)

Stuffed aubergines with ground lamb, tomatoes and onions

Additional upgraded items charged per item



BBQ SIDES

Please choose two salads, one potato side dish and one bread option from the options below.

Additional side at per head

Garden salad

Crunchy coleslaw

Caesar salad

Moroccan spiced cous cous salad with roasted vegetables and chickpeas

Cheese, walnut, apple and celery salad

Tomato and mozzarella salad with basil oil

Roasted beetroot and red onion salad

Greek salad, tomato, feta and olives

Asian slaw

Bulgar wheat tabbouleh with pomegranate

White bean salad with red onions, tomato, parsley and sumac

Shredded red cabbage slaw with preserved lemon and yoghurt

Chargrilled broccoli and cauliflower salad, chilli and garlic dressing, toasted almonds

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

Farfalline pasta salad, spinach and basil pesto

Panzanella Salad

Shaved fennel, cucumber and radish

Potato dishes

Potato and chive salad

Jacket potatoes

Potato wedges

Herb roasted new potatoes

Spiced wedges

Skin on fries

Breads

Brioche burger buns

Ciabatta

Warm pittas

Hot dog rolls

Floured baps

Flatbreads



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 finger sandwiches

Please select 3 fillings:

Smoked salmon, cucumber and dill

Egg, mayonnaise and cress (V)

Coronation Chicken

Honey roast ham, mustard mayo and rocket

Mature cheese and chutney (V)

Chicken with tarragon mayonnaise

Hummus and grated carrot (VG)

Roasted pepper and 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 and leek tart

Coronation chicken tartlet

Goats cheese mousse, beetroot chutney (V)

Prawn Marie rose vol au vents

Vintage cheddar and chive quiche

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 and rosemary drizzle cake

Mini fruit tartlets with pastry cream

Raspberry Bakewell tart

Victoria sandwich slice

Passionfruit meringue tart

Mini fruit pavlovas



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 formal style to fully laid tables (guests come up table by table and help themselves from the grazing table), white table linen, cutlery and crockery - **select 6 items**

Or informally on disposables – **select 3 items or 6 items**

Both options will be garnished with cherry tomatoes, salad leaves, grapes and fruit and served with a selection of homemade chutneys, pickles, and crusty bread plus your choice 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, 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



BOWL FOOD

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

Select a maximum of three varieties:

1 portion per guest -14 cm bowl or

3 smaller portions per guest -9cm bowls

Chicken and chorizo cassoulet, roasted new potatoes

Moroccan squash and chickpea tagine, couscous (VE)

Gloucester old spot sausages and mash potato, red wine gravy

Katsu chicken, rice and pickled vegetables

Lamb tagine with herbed couscous, flatbread

Beef and mushroom stroganoff, rice

Chill con carne with rice, tortilla chips and sour cream

Thai green curry, chicken or vegetable with jasmine rice(VE)

Wild mushroom and parmesan risotto

Fish pie, creamy potato topping and peas

Italian meatballs, rich tomato and rosemary sauce, penne pasta

World Street Food Options

America: Buffalo wings, potato wedges, slaw

Greece: Chicken shish kebab, salad, pitta, tzatziki

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

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 £14.75 per 12” pizza served in individual pizza boxes

Select 2 varieties

Margarita- fresh tomato and mozzarella

Spicy pepperoni

Roasted Mediterranean vegetable and goat cheese

Ham and mushroom

Olives peppers and feta

Or pre order your own combination of any two of the above toppings or if you have a favourite please ask us. A third topping can be added for an extra £1.50 per pizza



MINI CLASSICS

A fun and cost-effective evening food option, individual portions served on platters in biodegradable disposables by our waiting staff directly to your guests so you can carry on with your party!

Classics

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 – pulled BBQ pork served in a brioche bun

Hot dogs

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

Retro hot dog, crisp onions, American mustard and ketchup

Feeling Hungrier?

Pizzas 12" - choose maximum of 2 varieties served in individual pizza box

Margarita- fresh tomato and mozzarella

Spicy pepperoni

Roasted Mediterranean vegetable and goat cheese

Ham and mushroom

Red pepper, olive and feta

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

Fish and chip boxes - battered fish, skin on chips mushy peas, tartare sauce



Burgers

Handmade local beef burger, brioche roll, crisp lettuce, tomato and 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)

Extras

BBQ pulled pork, Chilli con carne, Fries, Wedges



FOOD STATIONS

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

Dirty fries

Trays of fries with the topping options below:

- Cheese
- Chilli
- Pulled pork
- BBQ beans
- Chorizo cassoulet
- Curry sauce
- Gravy

Nacho bar

Trays of nachos with the topping options below:

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

Mac 'n' Cheese Station

Pots of macaroni cheese with a choice of toppings:

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

Pizza (approx. ½ pizza pp)

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

- Margarita- fresh tomato and mozzarella
 - Spicy pepperoni
 - Roasted Mediterranean vegetable and goat cheese
 - Ham and mushroom
 - Olives peppers and feta
- Upgrade your station to our woodfired pizza oven (cooked outside) fee applies

Churros

Crisp fried cones of churros tossed in cinnamon sugar and served with rich chocolate dipping sauce



ICE CREAM TRICYCLE

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

Select 3 flavours of delicious locally made ice-cream served by our staff with a choice of waffle cones or tubs and a range of sauces and toppings to make your teeth ache!

*includes staffing for up to 2 hours



SWEETIE STATION

LOVE IS SWEET – TAKE A TREAT!

We all know it won't just be the kids queuing up for these!

A selection of 9 pic 'n' mix sweets presented in glass jars with tongs, scoops and sweet shop bags



SWEET TREATS

A selection of sweet treats to keep your guests going into the night, displayed in an attractive rustic display from which your guests can help themselves. Select 3 cookie varieties and 3 from the treats list to be included in your late-night nibble bar.

for 50 guests

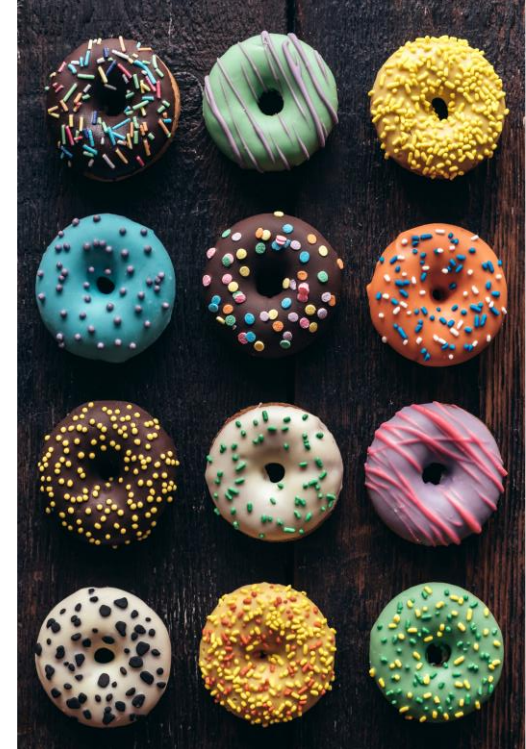
*includes set up fee (price based on 3 items per person)

COOKIES

- Dark chocolate
- White chocolate chip
- Chocolate chip
- Carnival –mini smarties
- Shortbread

TREATS

- Millionaires shortbread
- Chocolate brownies
- Rocky road
- Lemon meringue pie
- Lemon cupcake
- Chocolate cupcake
- Flapjack
- Rice crispy cakes
- Mini donuts



MINI DESSERT PLANKS

An indulgent treat for your eyes and tastebuds. A fun and less formal way to offer our delicious desserts to your guests!

Select 6 miniature desserts from the list below- each individually served in an attractive buffet display for guests to help themselves garnished with fresh fruit and chocolate pretzels

per head

minimum of 50

*based on 3 items per person

Lemon and lime posset, ginger biscuit

Chocolate brownie bites marshmallow

Fresh fruit pavlova

Tiramisu

Black forest gateaux

Madagascan vanilla cheesecake

Eton mess

Banoffee pots

Chocolate orange mousse

Cupcakes Lemon drizzle

Boozy trifle

Lemon meringue tarts

Bakewell tart

Chocolate torte

Fresh fruit tartlets

Mini donuts-chocolate dipping sauce



ADDITIONAL ITEMS

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

Wedding cakes –you can count on our cakes to be beautiful AND delicious. Quotes tailored to your unique design

Favours – an extra special touch- macarons, biscotti, handmade truffles. Priced on request

Bride and Groom Strawberries – hand dipped chocolate covered strawberries £4.00 per pair

Cheese wedding cakes – a really popular alternative to a traditional wedding cake. We source our cheeses from a local cheese-monger so we can design a cake with all your favorites- custom-made quotes depending on choices of cheese and number of tiers required

Choice menus -we know it can sometimes feel difficult to please everyone so for a one-off fee in addition to the menu price you can offer your guests a choice of dishes for each course

3 starter and 3 main courses– (must include a vegetarian option) and 2 desserts

£350 – less than 100 guests £450 – more than 100 guests

Tableware Hire-We have a range of different tableware enhancements such as:

Coloured napkins, coloured table linen, charger plates, upgraded cutlery and glassware

We will need a full pre order and table plan from you 21 days ahead of the wedding to ensure everything is seamless on the day!

