



Autumn/Winter Menu 2019/2020





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

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...

When it comes to your special day we're here to assist - every step of the way. We can help you with menu choices, timings and budgeting for your big day. We offer food tastings for your wedding, 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

3 per head £5.35
4 per head £7.20
5 per head £8.85
6 per head £10.00

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
Chilli and coriander tiger prawn and chorizo skewers
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
Crostiti, roasted red pepper, feta & basil
Mozzarella & chilli bon-bon
Crispy halloumi bites
Beetroot & walnut hummus, toasted ciabatta

STARTERS

Soup - £7.00

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 - £9.20

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 - £9.50

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 - £10.30

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 - £22.50

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 - £25.25

Pork ribeye steak, celeriac puree, fondant potato, mustard braising juices
Confit duck leg, fondant potato, winter greens, pumpkin puree
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 - £29.40

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

DESSERTS

Single Desserts - £8.85

Plum Bakewell tart, plum compote, clotted cream
Honey and stem ginger crème brûlée, shortbread
Rhubarb, apple and blackberry mixed winter crumble, crème anglaise
Sticky toffee pudding, toffee sauce, banana ice-cream
Chocolate silk, honeycomb, vanilla ice-cream
Treacle sponge with custard and a pineapple and mint salad
Baileys chocolate brownie parfait
Treacle tart, clotted cream, caramelised apples
Salted chocolate tarts, caramel sauce, popping candy soil, cream
Pear and stem ginger pudding with pouring cream
Chocolate bread and butter pudding with cream or custard
Vanilla rice pudding, fruit compote
Warm winter fruit salad, honey yoghurt, toasted granola

Trio Desserts - £10.80

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 - £9.70

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 - £25.20

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 - £5.35

Seasonal soup

Prawn & crayfish cocktail

Cheese soufflé – blue, smoked or double Gloucester (v)

Smoked pork belly bon-bon, spiced apple chutney

Mini meat balls

Sorbet - £3.80

Choose from: Lemon, Raspberry, Apple or Blackcurrant

CHILDREN'S MENU

2 courses £16.55

3 courses £22.95

Starters

Tomato and basil soup, fresh bread (v)

Melon boat (v)

Dough balls with garlic butter (v)

Mozzarella fondue with cheese straws (v)

Vegetable crudités with houmous (v)

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

Afternoon tea - £23.10

A selection of bridge rolls of filled French baguettes

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

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 for £19.00

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 for £15.85 -

Tomato and mozzarella skewers with basil oil (v)
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 (v)
Vegetable pakoras (v)
Duck spring rolls with hoi sin sauce
Bruschetta with tomato and basil (v)
Mini prawn cocktail
Filo tartlets with crab, ginger and lime
Prawns with sweet chilli sauce
Parmesan and rosemary shortbread, roast cherry tomatoes and feta (v)
Roasted pumpkin and cumin seed samosa (v)

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 £20.90
Informal barbecue – served from the barbecue, on paper plates with napkins £16.90

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 – supplement £2.50

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 - £10.95 per head

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 - £22.40

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 – £6.05 per head

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

Option two – £9.70

More substantial dishes, 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

BOWL FOOD

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

Per bowl £8.75

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.