



# Spring/Summer 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 canapes per head £5.35

4 canapes per head £7.20

5 canapes per head £8.85

6 canapes 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

Chilli and coriander tiger prawn and chorizo skewer

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

Crostini, roasted red pepper, feta & basil

Mozzarella & chilli bon-bon

Crispy halloumi bites

Beetroot & walnut hummus, toasted ciabatta

# STARTERS

## Soup - £7.00

Roast tomato & rosemary, garlic croutons (v)

Pea & ham hock

Pea & mint (v)

Roast cauliflower (v)

Broccoli & stilton (v)

Chilled melon

## Option 1 – £9.20

Chicken liver parfait, shallot chutney, farmhouse loaf

Home smoked salmon fishcake, tartare sauce, rocket

Glazed goats cheese, roasted beetroot carpaccio (v)

Basil marinade vine tomato, mozzarella salad (v)

Farmhouse terrine, chilli apple chutney, door stop bread

Panzanella (Italian bread, tomato salad) (v)

Twice baked cheddar soufflé, cheese sauce (v)

Beetroot & walnut hummus, toasted ciabatta, fresh garden leaves (v)

## Option 2 - £9.50

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 (v)

Heritage tomato, mozzarella salad (v)

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 – £10.30

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 - £22.50

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 (v)

Shallot & mushroom wellington, sweet potato mash, summer greens (v)

## Option two - £25.25

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 (v)

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 (v)

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

## Option three - £29.40

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 (v)

# DESSERTS

## Single Desserts - £8.85

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 - £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 (v)

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

Two courses £16.55

Three courses £22.95

## Starters

Tomato and basil soup, fresh bread (v)

Melon boat (v)

Dough balls with garlic butter (v)

Mozzarella fondue with bread sticks (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 per head

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

*Our versions of your favourite classics, easy to hold, fun to eat.*

Beef burgers (add bacon and cheese £1.50)

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 (v)

## Option two – £9.70

*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 £1.50)

Chicken fajitas with roasted peppers, tomato salsa, sour cream and salad

Chinese style stir fry

Chicken burritos, sour cream, salsa and salad

Pizza (v)

Potted mac 'n cheese (v)

# BOWL FOOD

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

£8.75 per bowl

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 (v)  
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 (v)

# 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 - £10.25 per head

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 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.