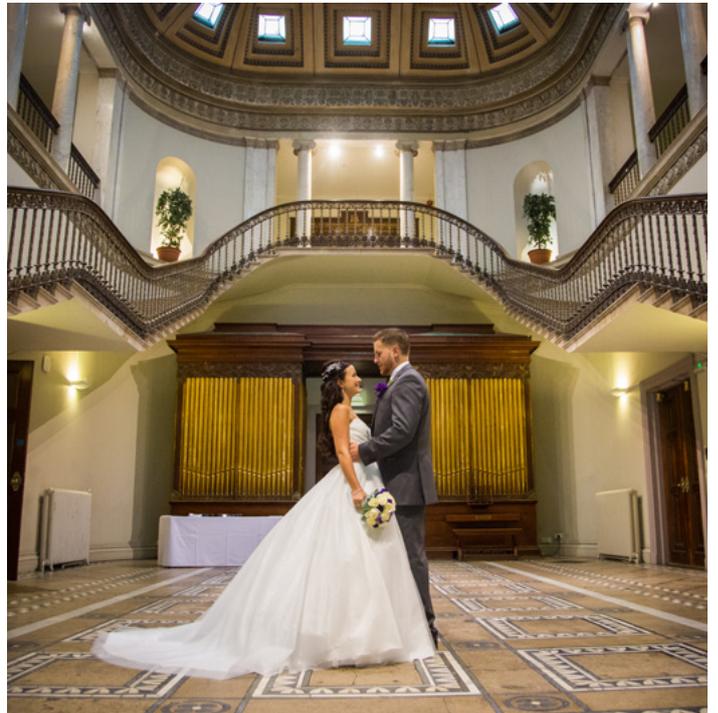


Spring / Summer Menu 2018





Who is Berry Blue?

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

- 3 canapes per person £5.35
- 4 canapes per person £7.20
- 5 canapes per person £8.85
- 6 canapes per person £10.00

Meat

- Yorkshire pudding, roast beef, horseradish cream
- Pomeroiy honey mustard glazed sausages
- Hoi sin duck spring roll
- Rosemary and cheddar scone, ham and mustard
- Mimi lamb kofta
- Mini toad in the hole, red onion jam
- Pork croquettes, chilli jam
- Mini bacon and 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 and chip cones
Lemon and coriander tempura king prawns
Homemade crab cakes, mango salsa
Smoked mackerel tarts
Salt and 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 and basil
Mozzarella and chilli bon-bon
Crispy halloumi bites
Beetroot and walnut hummus, toasted ciabatta



Starters

Soup - £7.00

Roast tomato and rosemary, garlic croutons

Pea and ham hock

Pea and mint

Roast cauliflower

Broccoli and stilton

Chilled melon

Option one - £9.20

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 and walnut hummus, toasted ciabatta, fresh garden leaves



Option two - £9.50

Ham hock and 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 and horseradish salad, rocket

BBQ pulled chicken pots, red cabbage slaw, flatbread

Pork croquettes, BBQ slaw, garden salad

Option three - £10.30

Asparagus wrapped Parma ham, crispy hens egg

Potted shrimps, granary bread

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

Lobster salad (supplement)

King scallop, crispy pork, apple ketchup

Confit duck leg, salad, blood orange and 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 and mustard glazed ham hock, parsley creamed potato, buttered cabbage, cheese sauce
Pork belly, chickpea and bean cassoulet
Chickpea, pepper, spinach, sweet potato curry, coriander rice
Shallot and mushroom wellington, sweet potato mash, summer greens

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
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 - £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 and hollandaise
Asparagus tart, buttered new potatoes and salad



Desserts

Single Desserts - £8.85

Seasonal fruit crunch

Eton mess

Pimms jelly, cucumber and mint salsa, mini meringue

Cookies and cream cheesecake

Peanut butter and 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 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 and feta cheese, rustic bread, extra-virgin olive oil and balsamic dipping bowls

Seafood platter

Smoked mackerel parfait, chilli and lime prawns, smoked salmon, pickled cucumbers, capers and granary bread

Vegetarian platter

Vegetable terrine, hummus, tzatziki, olives, grilled halloumi and flatbread

Baked Camembert with red onion chutney and 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 and 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 and crayfish cocktail
Cheese soufflé – blue, smoked or double Gloucester
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

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.

Afternoon tea - £23.10

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 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
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 - £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 and cumin or pork and apple

Free range Gloucester Old Spot sausages with caramelised onions

Skewered lemon, garlic and 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 and lemon

6oz rump steak served with rosemary roasted kebab of mushroom, tomato and onion

Chilli and pineapple prawn skewers

(Vegetarians and vegans can be catered for. A full vegetarian menu is available on request)

Salads

Garden salad

Crunchy coleslaw

Herb and green olive couscous

Potato and chive salad

Cucumber, watermelon, chilli and coriander salad

Cheese, walnut, apple and celery salad

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

Farfalline pasta salad with spinach and 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 person

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 person

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 - £6.05

- 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 - £9.70

- 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. £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 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. £10.25 per person. 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.