



relish

GROUP

WEDDING CATERING MENUS



Winkworth
FARM



BESPOKE CATERING JUST FOR YOU

With 25 year's experience in the catering industry here at Relish, our family grown Cotswold Company, we thrive to create beautiful and memorable dining experiences for all our guests. Using the freshest, seasonal and locally source ingredients, our team of chefs create lavish menus tailored to the individual on their special day.

We're proud of our relationship with Winkworth Farm, a striking venue situated in amongst picturesque gardens is perfect for an unforgettable scene for a wedding. Our team will create the perfect dishes for your perfect day, offering a fantastic range of options from sharing menus and buffets to barbecues and seated table dinners. We strive to create a bespoke catering service just for you, from inquiry to delivery, we will make it an outstanding experience.

With a canapé reception and three course wedding breakfast starting from £65 per person + VAT

Contact Us - Tel: 01285 658444 - Email: info@relish-group.co.uk



CANAPÉS

MEAT & FISH

SMOKED SALMON Saffron Dill Pancake	SATAY CHICKEN Peanut Chilli Dip
PINK GIN SALMON Blini, Caper Cream, Pink Onion	QUAIL SCOTCH EGG Piccalilli Purée
POPCORN CHICKEN Alabama Dipping Sauce	HONEY GLAZED SAUSAGES Rosemary and Mustard
DUCK PARFAIT Brioche, Sauternes	TERIYAKI BEEF STICK Wasabi Yuzu Dip

VEGETARIAN & VEGAN

CRISPY POLENTA Brava Aioli (v)	GOATS CHEESE MOUSSE Pumpnickel, Truffle Honey (v)
GOATS CHEESE SCONE Smoked Tomato Chutney (v)	MEZZE PINCHO Labneh, Grilled Vegetables (v)
CAPRESE SKEWER Tomato, Mozzarella, Basil (v)	PLANT TACOS Guacamole, Courgette (ve)
MUSHROOM ARANCINI Truffle Cream Dip (v)	CHICORY LEAF Hazelnut & Thyme Pesto (ve)
PEA ARANCINI Leek & Gruyère Cheese (v)	



STARTER

HOT SMOKED SALMON

Horseradish Cream, Young Leaf

CHAPPEL & SWAN SMOKED SALMON

Celeriac Remoulade, Endive

CORONATION CHICKEN

Mango Salad, Lime, Toasted Almonds

HEIRLOOM TOMATOES

Mozzarella, Pine Nut Crumble & Basil (v)

BUTTERNUT PUMPKIN SOUP

Rosemary Oil, Crispy Kale, Focaccia (ve)

BEETROOT & BUTTERNUT

Whipped Goats Curd, Rocket & Seeds (v)

BAKED CAMEMBERT

Red Onion Chutney, Focaccia (v)

FORD FARM CHEDDAR TART

Red Onion, Kale, Grilled Courgette (v)

CAPONATA VEGETABLES

Smoked Aubergine, Shoots (ve)



MAIN COURSE

FREE RANGE CHICKEN

Roasted Chicken, Vermouth & Tarragon Cream Sauce,
Thyme Roast Potatoes & Seasonal Market Vegetables

ROAST CHICKEN SUPREME

Hazelnut & Thyme Picada Crumb, Cavolo Nero,
Baby Carrots & Chicken Masala Sauce

GRILLED CHICKEN BREAST

Chorizo & Pepper Salsa, Pumpkin Polenta Bar & Green Beans

BRETON CHICKEN PIE

Olive Oil Mash, Seasonal Greens &
Thyme Roast Chicken Gravy

PORCHETTA

Slow Roasted Gloucestershire Pork, Apple & Fennel Stuffing,
Seasonal Greens, Stem Broccoli, Celeriac Mash, Cider Gravy

SLOW ROAST PORK SHOULDER

Lemon & Marjoram Herb Rub, Smashed Root Vegetables,
Spring Greens, Cider Braised Onions

RUMP FILLET OF LAMB

Roasted carrots, Savoy cabbage & Colcannon Mash,
Redcurrant Gravy (£5 Supplement)

NAVARIN OF LAMB

Minted New Potatoes, Kale, Roasted Roots, Braising Juices

BEEF BOURGUIGNON

Roast Shallot, Pancetta Lardons, Portobello Mushroom served with
Green Beans and Thyme Roast New Potatoes

BRAISED SHIN OF BEEF PIE

Shin of Hereford Beef Braised in Red Wine, Thyme and Garlic,
Mustard Mash, Seasonal Vegetables & Caramelised Onion Gravy

ROAST SIRLOIN OF BEEF

Wild Mushroom & Masala Sauce, Cabbage
& Roasted Potatoes (£8 Supplement)

ROASTED DUCK LEG

Summer Bean Cassolet & Baby Potatoes.





PLANT BASED MAIN

RED ONION TART TATIN

Vegan Puff Pastry, Roasted Heritage Beetroot
& Evesham Rocket (ve)

BBQ CAULIFLOWER

Charred Cauliflower, Cauliflower Caper Raisin Puree, Crispy
Shallots, Candy Cashews with a Curry Oil & Chilli Temper (v/ve)

MUSHROOM RISOTTO

Wild Mushrooms, Wilted Spinach, Fresh Parmesan
& Pine Nut Picada (v)

ARANCINI

Pea, Leek & Gruyère Risotto Ball, Pea Pesto, Shoots
& Aged Parmesan (v)

PUMPKIN STRUDEL

Butternut Pumpkin Strudel with Sunblush Tomato,
Cernev Ash Goat Cheese and Evesham Spinach (v)

CHILDREN'S MENU

BREADED CHICKEN GOUJONS
with Chips

FISH GOUJONS
with Chips & Peas

MINI MARGHERITA PIZZA
with Cucumber, Cherry Tomatoes &
Carrot Sticks

MACARONI CHEESE
Served in individual dishes

KIDS LUNCH BOX
Sandwich Triangles, Crudités, Selection of Dips,
Crisps, Fruit & Drink





DESSERT

LEMON TART

Fresh Raspberries, Chantilly Cream
& Raspberry Sauce

STICKY TOFFEE PUDDING

Soft Date Cake, Butterscotch Sauce
& Mascarpone Cream

RASPBERRY FRANGIPANE TART

Clotted Cream, Raspberry Sauce
& Lemon Balm

NEW YORK CHEESECAKE

Mixed Berries & Mascarpone

‘ETON TIDY’

Fresh Strawberries, Raspberries, Mini Meringues,
Elderflower Cream & Raspberry Sauce (gf)

RELISH CHOCOLATE BROWNIE

Our Award Winning Brownie with Salted Caramel
& Vanilla Bean Ice Cream (gf)

ORANGE & ALMOND CHOCOLATE TORTE

Orange Whiskey Cream & Chocolate Sauce (gf)

NECTARINE MELBA

Poached Fruit, Raspberries, Vanilla Syrup
& Coconut Yogurt (ve)



BBQ

TWO FROM THE COALS

CHURRASCAN CHICKEN KEBABS
Spicy Malagueta Sauce

LINCOLNSHIRE RING
Jesse Smith's Free Range Pork

GRASS-FED BEEF BURGER
Sesame Brioche, Salad & Pickles

LAMB KOFTAS
Spiced with Chermoula Chutney

GRILLED HALLOUMI
with Lemon & Harrisa

THREE SUPERFOOD SALADS

GREEK SALAD
Peppers, Cucumber, Cherry Tomatoes, Black Olives,
Red Onion & Dried Herbs

RED PEPPER SLAW
Red Pepper, Cabbage, Carrot, Red Onion, Nigella Seed,
Coriander & Red Mustard Dressing

CLASSIC CAESAR
Butter Croutons, Reggiano Parmesan, Anchovies

GREEN & SEEDS
Green Leaf Salad, Sprouting Seeds, Green Goddess Dressing

CORNISH POTATO SALAD
Roasted Red Onion, Celery, Mint, Gremolata





AFTERNOON TEA

SELECTION OF SANDWICHES SERVED ON MALT GRANARY OR THICK WHITE

- FREE-RANGE EGG & CRESS
with Mayonnaise &
Mustard Cress (v)
- MATURE CHEDDAR
with Branston Pickle OR
Red Onion & Mayonnaise (v)
- VEGAN LEAN MACHINE
Hummus, Carrot, Spinach, Mung Bean
Sprouts & Mustard Cress (v)
- CORONATION CHICKEN
with Dried Fruits &
Mixed Leaf

SERVED WITH:

- PORK & LEEK SAUSAGE ROLL
Gloucester Old Spot Pork & Leek
with Smokey Tomato Chutney
- TRADITIONAL SCONES
Plain Scones with Seasonal Jam
& Clotted Cream

ALONG WITH A CHOICE OF TWO SAVOURY & TWO SWEET

- | SWEET | SAVOURY | |
|-----------------------------|---------------------------------------------------------|--------------------------------------------------------|
| MACAROONS | SMOKED SALMON CREPE
Wye Valley Salmon, Dill, Saffron | GOATS CHEESE MOUSSE
Pumpernickel, Truffle Honey (v) |
| VICTORIA SPONGE
SANDWICH | CAPRESE
Vine Tomato, Mozzarella, Basil (v) | PINK GIN SALMON BLINI
Caper Cream, Soused Onion |
| CHOCOLATE BROWNIE | SATAY CHICKEN
Sweet Chilli Peanut Dip | GOATS CHEESE SCONE
Smoked Tomato Chutney (v) |
| LEMON DRIZZLE | | |



EVENING FOOD

PIT ROAST

American BBQ Style Street Food 'Deep South' style

WITH A CHOICE OF

CAROLINA PULLED PORK

Carolina Gold BBQ Sauce, Red Slaw in a Glazed Brioche Bun

OR

KANSAS END

Pulled Beef Brisket, Kansas Style Barbecue Sauce,
Mustard Slaw in a Glazed Brioche Bun

OR

LA JACKFRUIT

Pulled Jackfruit in a Vegan Brioche Bun (ve)

KEBABS

CHURRASCO KEBABS

Brazilian Style Marinated Chicken Kebabs, Shredded Lettuce
& Tomato Salsa served in a Warm Flatbread

WITH A CHOICE OF SAUCES

Spicy Malagueta | Mojo Verde

Lime & Coriander Yogurt | Malagueta Mayo

POSH TURKISH KEBABS

Lamb Kofta, Chicken Shish or Halloumi Kebabs served
with Shredded Lettuce & Turkish Pepper in a Warm Flatbread

WITH A CHOICE OF SAUCES

Hot Green Zoug | Red Harissa | Labneh Yogurt

SIMPLE COMFORTS

GOURMET SAUSAGE ROLLS

Served warm with Wiltshire Mustard Mayo & Red Onion Chutney

VEGAN CHICKPEA SAUSAGE ROLLS

Served warm with Red Onion Chutney

BACON ROLLS

SAUSAGE BAPS

NACHOS & DIPS

Guacamole | Malagueta Pepper Sauce | Sour Cream

SMORGASBORD

Artisan Cheeses and Charcuterie Meats
served with Antipasto, Deli Breads & Biscuits



FRESH FOOD, FRESH IDEAS

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