



Berry Blue
creative food



THE 2024
WEDDING
INDUSTRY AWARDS
REGIONAL
WINNER

THE 7TH
ENGLISH
WEDDING
AWARDS 2024
FINALIST

BERRY BLUE AT MILTON END BARN

At Berry Blue we are passionate about creating high quality, local and freshly prepared food for your wedding day.

The fruit, vegetables and herbs grown on our farm in Gloucestershire are used in our dishes whenever possible, along with produce sourced from excellent local suppliers from across the South West.

We are proud to be one of Milton End Barn's preferred suppliers so have invested in building a strong relationship with the venue to enable us to deliver the very best experience on our clients' most important day.

A complimentary food tasting will be offered for the chance to try your favourite dishes before the big day and help choose between the delicious options. Please feel free to talk to us about bespoke menus as our aim is to create your perfect meal!

Our prices are fully inclusive of VAT and all formal meals include crockery, cutlery, white table linen, linen napkins, waitress service and a dedicated event manager and Berry Blue chef to be on site on your wedding day.

We can't wait to meet you!

Berry Blue Team x



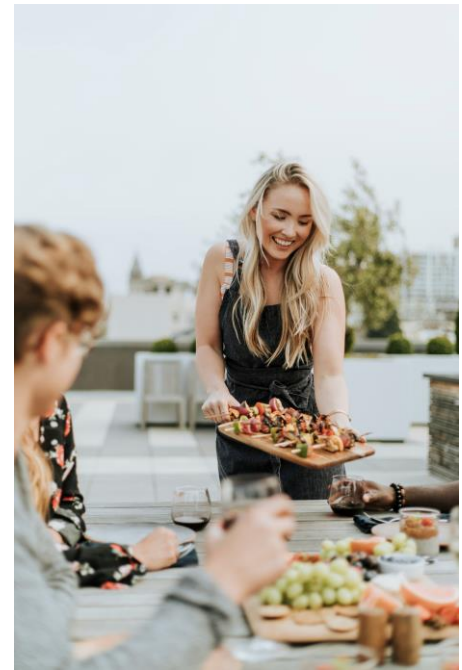
CATERING FOR YOUR LOVED ONES -ITS WHAT WE DO!

Having chosen Milton End Barn as your wedding venue and ourselves for your catering, we already know that you have great taste and want to make sure your guests have the best experience!

That's why we are so pleased to be able to offer catering on the days either side of your wedding too! This will take all the stress out of keeping your loved ones fed, so you can focus on enjoying the most important day of your life!

The catering options are so varied we are sure you will find something to suit the occasion and style that you want. Whether that be a family meal the night before the Big Day, a full English breakfast to wake up to the next morning or a chilled-out BBQ on a lazy Sunday afternoon. We can help to create those moments to remember when your nearest and dearest are close by.

We are happy to be able to offer this menu at a specially discounted price as a thank you for choosing us as your wedding caterers.



BREAKFAST

Always the most important meal of the day but on the morning after the night before this is always going to be a popular option!

minimum of 20 orders

Full English Breakfast £14.50

locally reared bacon, old spot sausage, grilled tomato, flat field mushroom, baked beans, free range fried egg

Eggs benedict £14.50

poached eggs and ham on a freshly toasted muffin

Eggs royale £14.50

poached eggs with smoked salmon on a toasted muffin

American style pancakes £10.50

fresh berries, Greek yoghurt and maple syrup

All served with fresh orange juice, freshly brewed tea, coffee and herbal infusions



SHARING BOARDS

Our sharing 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 £24**

Or informally on disposables – **select 3 items 12.00 or 6 items £19.00**

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

Char

Smoked mackerel parfait

Smoked salmon with sweet mustard and dill sauce, lemon wedges

Whole camembert: baked with rosemary and garlic

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



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- chef's hats and aprons optional!

Pork loin, crispy crackling, apple sauce, sage and onion stuffing, proper gravy £30.00

Striploin of beef, Yorkshire pudding, proper gravy and horseradish sauce £33.00

Lamb leg roasted and rolled with garlic and thyme served with redcurrant jus and mint sauce £33

Garlic and lemon roasted chicken, cranberry stuffing, pigs in blankets and chicken gravy £30.00

Boned and rolled breast of turkey, pigs in blankets, cranberry sauce, sage and onion stuffing £33.00

Salmon en croute, hollandaise sauce £33.00

Whole pies served to slice at the table:

£25.00 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

Served as buffet or to table
kids' meals half the listed price

Slow Braised Pulled Meats- £24.50 per person

Choose from below served with flatbreads and three sides

Lamb shoulder with chimichurri sauce and minted yoghurt

Smoky beef brisket with chipotle mayonnaise

Char sui pulled shoulder of pork with hoi sin sauce.

One Pot Wonders- £22.50 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, nachos and sour cream

Rich slow braised shin of beef with baby onions and bacon

Chicken tikka masala, poppadums and mango chutney

Beef bourgignon

Cottage pie

Traditional beef or vegetable lasagne with rich tomato ragu

Chicken breast in lemon and tarragon cream sauce

Thai red chicken curry, prawn crackers, sweet chilli dipping sauce

Chicken and chorizo paella



PIE AND MASH

Very special range of pies packed to bursting using the finest of fresh ingredients with a unique finish to each variety £19.95

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



BBQ

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

Minimum number of 30 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 £27.00

Informal barbecue – served from the barbecue, on paper plates with napkins £19.50

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

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 at £4.95 per item

Upgraded Main dishes – supplement £3 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 at £7.25 per item



HOG ROAST

We source the highest quality pork locally to ensure the most succulent meat and plenty of crisp crackling every time.

Min 50

Informal Menu £14.30 per head

Slow roasted pork carved by our chef and served with freshly baked bread, sage and onion stuffing, coleslaw, apple and sage sauce



SIDES

Please select your side orders from the list below when included in your chosen menu

Additional sides will be charged at £2.75 per head

Garden salad

Crunchy coleslaw

Caesar salad

Moroccan spiced couscous 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

Steamed basmati rice

Potato dishes

Potato and chive salad

Jacket potatoes

Potato wedges

Herb roasted new potatoes served warm

Spiced wedges

Skin on fries

Breads

Brioche burger buns

Ciabatta

Warm pittas

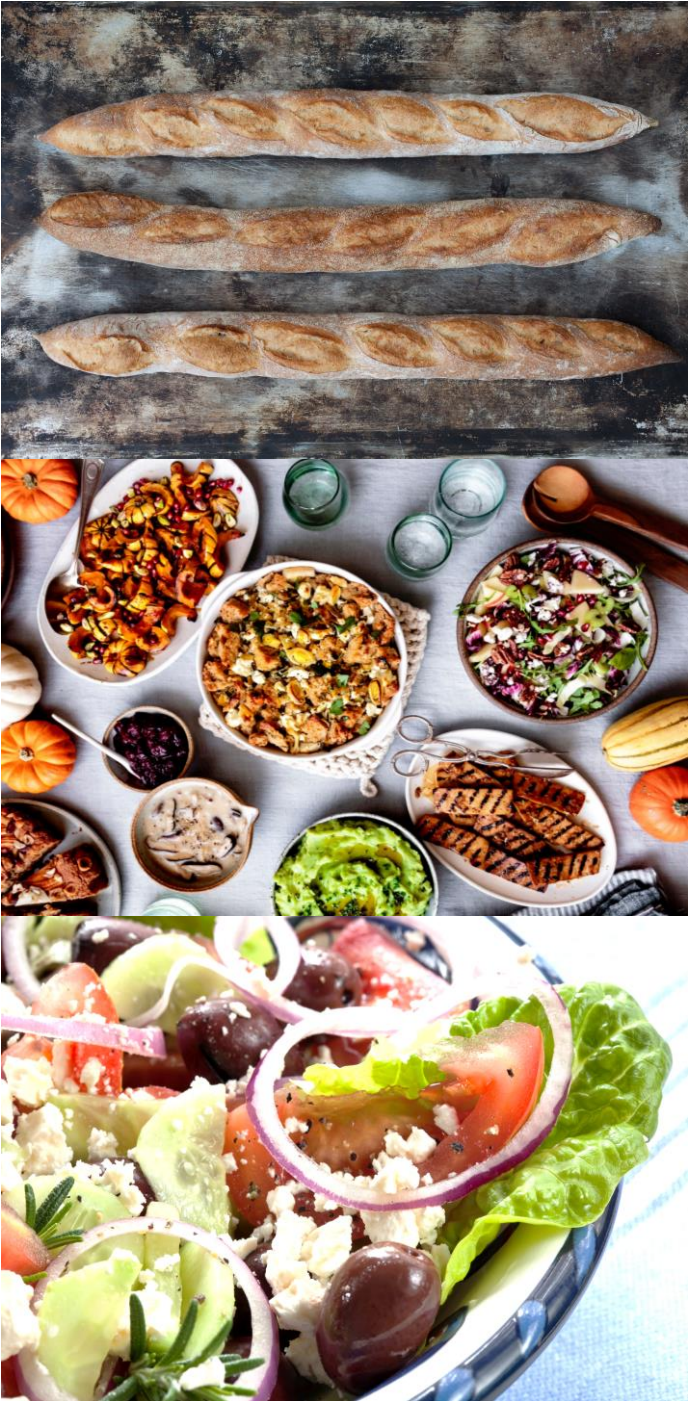
Hot dog rolls

Floured baps

Flatbreads

Garlic bread

Naan bread



FOOD STATIONS

A fast a fun way to serve your hungry guests- our staff will man these food stations to ensure everyone is left feeling satisfied

These casual treats will be served on biodegradable disposable plates

Dirty fries £14.75pp minimum of 30 served with your choice of two salads

Trays of fries with the topping options below:

Cheese
Chilli
Pulled pork
BBQ beans
Curry sauce
Gravy

Freshly cooked fajitas £15.75 minimum of 30

with your choice of fillings, choose from:

Chicken, beef or vegetarian falafel fajitas all served with
soft flour tortillas
sour cream
Guacamole
tomato salsa
tortilla chips

Mac 'n' Cheese Station £14.75pp minimum of 30

served with your choice of two salads Pots of macaroni cheese with a choice of toppings:

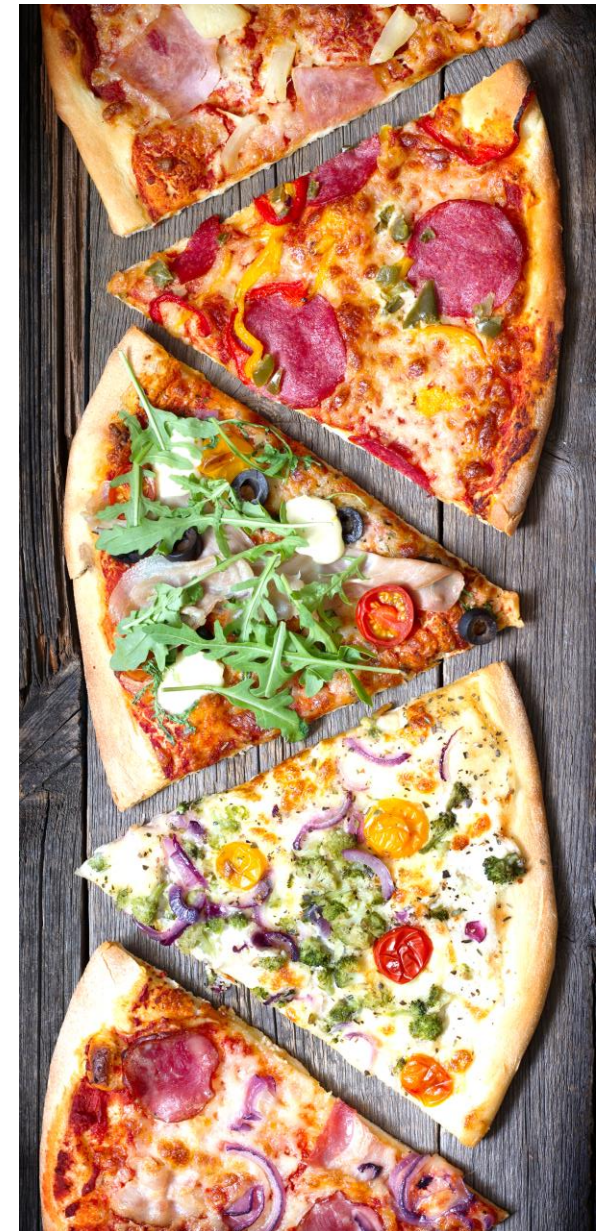
Crispy bacon
Chorizo
Sundried tomato and pesto
Cumin and cauliflower
BBQ pulled pork
Parmesan crumb
Your choice of two salads

Pizza £14.75 pp (approx. ½ pizza pp) minimum of 30

12" pizzas served in slices with the following toppings – please select a maximum of 4 varieties, served with your choice of two salads

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 **£450-** req. minimum of 80 pizza portions to be ordered



AFTERNOON TEA

A truly English classic...all served on traditional afternoon tea stands, with fresh tea and coffee served to the table - £30.00

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



CHILDRENS MEALS

2 courses £18.50

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 crudités 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



DESSERT

Single Desserts £9.95

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 £14.00

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



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

£11.95 per head

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

