



Cherry Tree Kitchen

Tapas sample menu

Dishes designed to be shared

Apple & Manchego Cheese - thin slices of apple with shaved cheese, walnuts & flower honey

Courgette Carpaccio - courgettes with tangy apple dressing & pink peppercorns

Roast Red Peppers - topped with crumbled Feta cheese & herb oil

White Bean Stew - plump butterbeans simmered in a rich tomato sauce with spinach, fresh herbs & lemon

Mini Meatballs - with pimento & tomato sauce

Grilled Chorizo - with buttery sweet potato mash

Pan Fried Chicken Livers - with sweet sherry & thyme

Eastern European Salad - traditional recipe

Suquet de Peix - Catalanian seafood stew with a tomato based sauce

Gambas al Ajillo - succulent prawns in hot garlic olive oil

Grilled Vegetables - market vegetables with green salsa verde

Baked Beef Tomatoes - with capers & anchovy

Serrano Ham - selection of traditionally aged hams

Cheeses - selection of cow, goat and sheep cheeses

Mixed Homemade Breads - with alioli



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Example Family Service Menu

*Dishes served on big platters or bowls allowing guests to help themselves,
great for lunchtime or more casual dinners.*

Served Cold

Charcuterie Board
selection of cured meats & pickles

Houmus Board
topped with mixed olives & sun dried tomatoes

Mango Chicken
light mayonnaise with mango, mint, lime, sour cherries & toasted almonds

Courgette & Cheese Frittata
Italian egg based flan

Salmon & Prawn Nicoise
crisp lettuce, green beans, soft boiled quail eggs, caper dressing

Roasted Butternut
fresh baby spinach leaves, sun blush tomatoes, Mozzarella & mixed seeds

Beetroot Carpaccio
with creamy Feta cheese

Served Warm

Mediterranean Vegetables
with lemon & garlic couscous

Baked Camembert
with crispbreads, a selection of cured meats, & pickles

Baked Red Peppers
with chorizo, chickpeas, red onion, courgettes & tomatoes

Paprika Steak
sliced on a bed of rocket, artichokes & Pimento peppers

Served Hot

Beef & Red Pepper Kebabs
charred sweetcorn, spicy potato wedges & chimichurri sauce

Savoury Basmati Rice
Asian marinated chicken thighs, aubergines, coconut cream & lime

Roast Chicken
Free range chicken, Mediterranean vegetables,
crispy paprika chickpeas & salsa verde served on a bed of rocket

Pork Fillet
on a bed of Thai style noodles

Slow Cooked Lamb
baked with white wine, leeks & butter beans

Wild Mushroom & Dolcelatte Tart
flaky pastry topped with creamy mushrooms

Dessert Plates

Cheese Board & Sweet Treat

Chocolate Brownies & Summer Berries

Fruit & Marshmallow Kebabs with chocolate dipping sauce

Fruit Platter

Rockey Road Squares



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Example Summer Three Course Menu

Starters

Roasted Sweet Potato
Layered with creamy Burrata cheese, fragrant pesto
fresh beetroot & toasted hazelnuts

Serrano Ham, Artichoke & White Beans
Paired with fresh peppery rocket & a tangy wholegrain mustard vinaigrette

Mango Prawn Pots
Succulent prawns in a light tomato salsa, coriander & avocado served with sesame crisp
breads

Mains

Cod Papillote
Loin of cod glazed with ginger & soy with pak choy & bell peppers,
alongside jasmine steamed rice

Short Beef Rib
Slow cooked in ale served with a wholegrain mustard mash & wilted seasonal greens

Grilled Breast of Chicken with Sundried Tomatoes
Served with crispy Parmenter potatoes,
sundried tomato & sour cream pesto & steamed asparagus tips

Grilled Lamb Kebabs
Diced lamb marinated in a cumin & date syrup served with
Moroccan bulgawheat & chickpea salad, tomato & mint salsa, & grilled flatbreads

Desserts

Poached Cherry Pancakes & Spiced Rum Cream

Lemon Posset

Strawberry & White Chocolate Cheesecake

Pineapple Carpaccio & Mascarpone Cream, Mint, Honey & Lime Dressing



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Example Paella Menu

Paella Choice:

Seafood
Meat
Mixed
Vegetable

Served with:

Basket of Freshly Baked Breads
Large Mixed Garden Salad
Alioli Dip

Dessert Choice:

Strawberry Cheesecake
Lemon Posset
Chocolate Cup Cake



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Delivery Service Menu

Dishes created for your convenience and ready to pop in the oven.

Summer Mains

Fish Pie

Selection of fresh fish & succulent prawns in a bechamel sauce topped with creamy mashed potatoes

Salmon & Asparagus Tart

Herby cream topped with succulent flakes of salmon & crisp asparagus on a light pastry base

Chicken Thighs

With sun dried tomato tapenade & tomato mascarpone sauce

Grilled Breast of Chicken with Pesto

Along with orzo, roasted vegetables & black olives

Prawn Curry

Creamy coconut curry served with asian spiced basmati rice, lime & corriander

Chorizo & Chickpea Tray Bake

With roasted Mediterranean vegetables

Gnocci Bake

A rich meat (or vegetable) ragu topped with cheesy bechamel sauce

Quiche;

Gorgonzola & broccoli

Smoked Bacon & cheddar cheese

Mushroom & spinach

Roasted butternut, Fetta cheese & sun dried tomato

Winter Mains

Chicken Pie

Chunks of succulent Roast chicken in a creamy sauce topped with shortcrust pastry

Beef in Beer

Beef braised in local ale with shallots & chestnut mushrooms

Pork in Cotswold Cider

Tender pork fillet simmered with apples, leeks & yellow pepper

Cottage Pie

Meat ragu topped with creamy mashed potatoes

White Bean Stew

Butterbeans & spinach simmered in a rich tomato topped with black olives

Lamb Shanks

Slow cooked in a port & redcurrant gravy

Mini Meatballs

Served with a rich tomato & cream ragu

Why not make the entire meal easy and choose salads, sides and desserts to compliment your mains. All freshly prepared on the day.

Salads

Potato salad

Mixed green salad & cruncy vegetable platter

Traditional Greek salad

Crispy crunchy coleslaw

Tomato Fetta & Mint

Tricalore (tomato, mozzarella & avocado)

Mixed beans with grilled aubergine

Moroccan bulgawheat & chickpea

Roast butternut, spinach with a walnut dressing
Rocket beatroot & Fetta
Cucumber ribbons & mint yogurt dressing

Sides

New potatoes (choice of mint, parsely or chive butter)
Dauphinoise
Mashed potato
Parmentier potatoes
Roasted vegetable couscous
Steamed rice (basmati, long grain, jasmin, coconut)
Pasta (spaghetti, linguine, tagliatelle, penne, farfalle)
Steamed seasonal vegetable seletion
Roasted Meditteranean vegetables
Green beans in garlic butter
Cauliflower cheese bake
Braised carrots
Courgettes & Peas with shallots & thyme
Garlic Bread
Basket of mixed breads
Large homemade focatta

Dessert

Chocolate Brownie, Red berry Coulis & Mascarpone Cream
Strawberry & White Chocolate Cheesecake
Lemon Posset
Tiramisu
Apple & Blackberry Crumble
Apple Flan
Fruit Platter
Selection Local Cheeses