



relish

GROUP

**BUSINESS EVENTS
CATERING**

ALL PRICES EXCLUSIVE VAT AT 20%

EVENT SPACE
at PAINTWORKS

BREAKFAST OPTIONS

£7.00 PER PERSON
BASED ON 100 COVERS

Fair Trade Tea & Coffee
3 Servings Luxury Biscuits
Jugs of Ice Water

EXTRAS

GRILLED BRITISH BACON

in a Hobbs House Bap
£6.50pp

ROAST FIELD MUSHROOM & FREE RANGE EGG

in a Hobbs House Bap
£5.50pp

GLOUCESTER OLD SPOT SAUSAGES

in a Hobbs House Bap
£6.50pp

BIRCHER BOWL

Thick Yoghurt, Fresh Fruit & Organic Granola
£5.00pp

MINI PASTRIES

Assorted Selection
£3.50pp

WORKING LUNCH MENUS

£13.50

PER PERSON

CLASSIC GRAZE PLATTER

- 2 Sausage Roll Bites
- 1 Slice of Quiche
- 4 Cake Bites
- 1 Round of Sandwiches

SANDWICH FILLING SELECTION

- Free Range Egg & Cress
- Tuna Mayo & Cucumber
- Chicken Caesar
- Mature Coastal Cheddar & Pickle
- Gloucester Ham

£16.50

PER PERSON

LUXURY GRAZE PLATTER

- One Sausage Roll Slice
- 1 Slice of Quiche
- 4 Cake Bites
- 1 Round of Premium Sandwiches

SANDWICH FILLING SELECTION

- Gloucester Ham & Cheese
- Coronation Chicken & Mixed Leaf
- Salmon, Lemon Aioli & Rocket
- Somerset Brie & Black Grape
- Free Range Egg Mayo & Watercress

ADDITIONS

£3.00

PER ITEM

- 2 Sausage Roll Bites
- Antipasto Veg Skewers
- Filled Tortilla Wraps
- Cake Bites
- Brownie Bites

£4.00

Fruit Bowl

(Consisting of 5 pieces of Fruit)

LUNCH OPTIONS

£15.00

PER PERSON

BUFFET OR BOXED

Choose one of the below & one vegetarian

GRILLED FREE-RANGE CHICKEN

served with Crisp Romaine Lettuce, Parmesan,
Butter Croutons & Caesar Dressing

LEMON & ROSEMARY ROAST SALMON

served with Niçoise Salad & Chicory Leaves

GRILLED HALLOUMI

with Oregano & Chilli served with Greek Salad

PROVENÇAL VEGETABLE QUICHE

served with Tabbouleh

£35.00

PER PERSON

ONE COURSE SHARING

Choose one of the below options to be served to table

BRITISH BOARD

BAKED SOMERSET BRIE, WEST COUNTRY APPLE CHUTNEY
WILD BOARD SAUSAGE ROLLS | APPLE & PORK
BELLY SCOTCH EGGS | SLICED HONEY ROAST HAM
| SMOKED TROUT PATE
Bacon, Brie & Stilton Salad | Fresh Focaccia | Sourdough
Pickles | Fruit | Figs | Piccalilli | Crudités

OR

MIDDLE EAST EATING

BAHĀRĀT PULLED LAMB SHOULDER | CHICKEN SOUVLAKI
WITH FENNEL, GARLIC & LEMON SWEET POTATO FALAFEL
Muhammara | Smoked Aubergine Baba Ganoush
Za'atar Spiced Crispy Chickpea Couscous | Feta Fattoush Salad
Grilled Fig with Honey & Molasses

MENU PRICING

£50.00

PER PERSON

3 COURSE MENU

Pick three courses from the menus attached.
Small adjustments can be made to these dishes
to suite your tastes, please just ask.

£42.00

PER PERSON

BBQ MENU

Pick two dishes from the BBQ, two sides
plus a dessert.

£42.00

PER PERSON

BUFFET MENU

Pick two hot or cold dishes and two sides,
plus a dessert.

£36.00

PER PERSON

BOWL FOOD

Choose two main dishes + veggie option.

£32.00

PER PERSON

BUDGET BUFFET MENU

Pick two cold dishes and two sides.

£31.00

PER PERSON

AFTERNOON TEA

Pick two savoury and two sweet options
with a selection of sandwiches

Dietary provisions are included in the price once you have informed us of any allergies.

If you would like a bespoke menu please contact us to begin this process and we
can put a separate quote together for you.

DRINKS PACKAGES

£6.50

PER PERSON

ON ARRIVAL

Choose from a glass of sparkling wine or a simple cocktail such as Pimm's, Gin & Tonic etc.

£20.00

PER PERSON

HOUSE WINE

Bottle of house wine, we have a good list with some excellent choices.

£16.50

PER PERSON

STANDARD

Includes an arrival drink and a half bottle of wine per person.

FREE

CASH BAR

A fully stocked cash bar can be setup for free with the purchase of any of our drinks packages, otherwise a £250 setup fee applies.

BRING YOUR OWN

Corkage fee covers the cost of refrigeration, glassware, ice buckets and service staff.

£7.50

PER BOTTLE

STILL WINE CORKAGE

£12.50

PER BOTTLE

SPARKLING WINE CORKAGE

PACKAGE MENUS

CANAPÉS

£3.00

PER CANAPÉ

MINIMUM OF 3 PER PERSON

**APPLEWOOD SMOKED
CORNISH MACKEREL**

Pickled Beets, Crostini

SALT & PEPPER CHIPIRONES

Burnt Lemon, Seaweed Tartar

CRISPY PRAWN LOLLYS

Sweet Sriracha

OLD SPOT CHICHARRÓN

Smoked Apple Butter

SMOKED ALMOND CHICKEN SATAY

Chilli Peanut Dip

BUTTERMILK POPCORN CHICKEN

Burnt Lemon, Seaweed Tartar

AGED BEEF RIB ARANCINI

Truffle Madeira Mayo

**APPLE & PORK BELLY
SCOTCH EGG**

Quails Egg, Piccalilli Purée

WILD BOAR CHIPOLATAS

Cotswold Honey, Whole Grain Mustard

PIQUILLO PEPPER TOSTADA

Avocado Crema, Tajín,
Coriander Shoot (v/gf)

HONEY & STILTON

Chicory Leaf, Fresh Fig (v/gf)

GOATS CURD

Fruit Sourdough, Truffle Honey, Thyme (v)

GLAMORGAN SAUSAGES

Keen's Cheddar, Buttered Leeks, Chives (v)

3 COURSE MENU

£50.00

PER PERSON | 100 COVERS

STARTERS

SWEET POTATO & CHILLI SOUP

Coconut Milk, Ginger & Lime,
Crisp Tortillas

BAKED CAMEMBERT

Onion Chutney, Rosemary Focaccia

HEIRLOOM TOMATOES

Basil Pesto, Mozzarella, Pine Nut
Crumble, Purple Basil

CAPONATA VEGETABLES

Smoked Aubergine, Shoots (ve)

CHICKEN TACO

Crispy Corn Taco, Sobrassada,
Shredded Chicken,
Pico de Gallo, Queso Fresco

MAINS

BRAISED GLOUCESTERSHIRE PORK

Parsnip Apple Purée, Brassicas, Dunkertons Cider Sauce

ROAST CHICKEN SUPREME

Maple Bacon Picada Crumb, Thyme Roasted Cornish New
Potatoes, Market Veg, Chicken Vermouth Tarragon Cream

SHIN OF HEREFORD BEEF PIE

Wholegrain Mustard Mash, Market Veg, Beef & Ale Sauce

BEEF BOURGUIGNON

Roast Shallot , Pancetta Lardons , Portobello Mushrooms,
served with Green Beans & Thyme Roast New Potatoes

BUTTERNUT SQUASH ORZO

Parmesan, Crispy Sage, Nut Butter & Toasted Pumpkin Seeds (v)

ROAST BUTTERNUT PUMPKIN

Santa Tomato & Cerney Ash Goats Cheese Filo Strudel, Salsa
Vierge (v)

BARBECUE TAHINI BAKED AUBERGINE

Fattoush, Molasses and Tahini Sauce (v)

DESSERTS

ALMOND & APRICOT JAM TART

Toasted Almonds, Mascarpone Cream

RELISH CHOCOLATE BROWNIE

Salted Caramel Sauce,
Mascarpone Cream (gf)

BROWN BUTTER TREACLE TART

Candied Orange & Stem Ginger

STICKY TOFFEE PUDDING

Soft Date Cake, Butterscotch Sauce
& Mascarpone Cream

ETON TIDY

Raspberry Meringues, Elderflower Cream,
Fresh Berries & Berry Sauce

TORTA CAPRESE

Biscoff Cream, Burnt Orange Purée

BUFFET MENU

£42.00

PER PERSON | 100 COVERS

HOT DISHES

CHOOSE 1 MAIN WITH 2 SIDES

OX CHEEK BOURGUIGNON

Smokey Bacon, Mushroom & Grelot Onion

FREE RANGE CHICKEN PIE

Gloucester Ham & Leek

COTSWOLD LAMB

Confit Shoulder, Tzatziki

KARI AYAM

Rich Chicken Curry with Coconut Milk,
Curry Leaves & Potatoes

CORNISH FISH PIE

British Isles Seafood in a White Wine Cream Sauce
topped with Creamy Mashed Potato

LASAGNE PESTO

Courgette, Ricotta & Pesto Lasagne (v)

BAKED MAC & CHEESE

Fontina, Braised Leeks & Grain Mustard (v)

BOMBAY AUBERGINE

Roast Aubergine, Chana Masala, Lime Pickle (ve)

PUMPKIN & GRAIN STUFFED PEPPER

Black Bean & Sweet Potato Feijoada (ve)

BUFFET MENU

£42.00

PER PERSON | 100 COVERS

COLD DISHES

CHOOSE 2 DISHES WITH 2 SIDES

BAKED SALMON WITH DUKKAH CRUMBLE

Mild Lebanese Spices & Roasted Nuts (gf)

THYME & JUNIPER ROAST TOPSIDE OF BEEF

Juniper & Aromatic Thyme (gf)

CHERMOULA CHICKEN SKEWERS

Moroccan Spiced, Ginger, Chilli & Fresh Coriander (gf)

GLOUCESTER OLD SPOT SAUSAGE ROLL

Gloucester Old Spot pork sausage meat and herbs,
hand-wrapped in puff pastry.

QUICHE LORRAINE

French-style, Smoked Bacon Lardons, Cheddar

GLOUCESTERSHIRE HONEY GLAZED HAM

Cotswold Honey (gf)

CORONATION CHICKEN

Lime, Greek Yoghurt, Dried Fruits & Fresh Coriander (gf)

**WOODLAND MUSHROOM, LEEK &
CHESTNUT SAUSAGE ROLL**

Vegan 'sausage roll' filled with wild mushrooms, chestnut, black
beans & tarragon, hand-wrapped in vegan puff pastry.

ROASTED RED ONION, KALE & POACED QUICHE

Roasted Red Onions, Kale & Lincolnshire Poacher Cheese (v)

COURGETTE & SUNBLUSH TOMATO FRITATTA

Grilled Courgette, Sweet Sunblush Tomatoes (gf/v)

FROM THE BBQ

£42.00

PER PERSON

2 FROM THE COALS & 2 SIDES

CHURRASCO CHICKEN THIGH KEBABS

Spicy Malagueta Sauce (gf)

PORK & APPLE SAUSAGE

Wholegrain Mustard & Honey

TRI CUT BEEF BURGER

Crispy Bacon, Salad, Monterey Jack Cheese, Smoked Tomato Burger Sauce

LAMB KOFTAS

Spiced with Chermoula Chutney

GRILLED HALLOUMI

Romano Pepper, Harissa, Lemon (gf/v)

MOVING MOUNTAINS VEGAN BURGER

served in a Vegan Brioche Bun (ve)

CAULIFLOWER STEAK

Miso Butter, Chilli, Garlic & Lemon (gf/v)

SIDES

HOT SIDES

MASHED POTATOES

Butter & White Pepper (gf)

THYME ROASTED POTATOES

Cornish New Potatoes, Thyme & Sea Salt (gf/ve)

PARMENTIER POTATOES

Crispy Fried Potatoes (gf/ve)

SCENTED BASMATI RICE

Cinnamon, Star Anise & Curry Leaves (gf/ve)

SYRIAN LENTILS

Spiced Lentils, Garlic, Lemon & Coriander (gf/ve)

ROASTED ROOT VEGETABLES

Cotswold Honey & Thyme (gf/ve)

LOCAL GREENS

Buttered, Seasoned (gf)

CAULIFLOWER & LEEK GRATIN

COLD SIDES

QUINOA TABBOULEH

Roasted Carrot, Verdant Herbs, Cherry Tomato, Lemon Za'atar (ve)

NEW YORK GREEK

Peppers, Cucumber, Cherry Tomatoes, Kalamata Olives,
Roast Red Onion & Woody Herbs (gf/ve)

WILD RICE SALAD

Black Rice, Red Camargue, Grilled Vegetables, Herbs (gf/ve)

BUTTERMILK CAESAR

Croutons, Aged Parmesan, Anchovies

RELISH HOUSE SLAW

Red Cabbage, Peppers, Carrot, Red Onion, Soy Beans,
Asian Honey Soy Dressing (ve)

CORNISH NEW POTATO SALAD

Roasted Red Onion, Celery, Mint & Lemon (gf)

GREENS & SEEDS

Green Leaf Salad, Toasted Seeds, French Dressing (gf/ve)

BOWL FOOD

£36.00

PER PERSON

CHOOSE 2 MAIN DISHES + VEGGIE

MEAT

BRAISED LAMB SHOULDER
SHEPHERD'S PIE

BEEF RENDANG WITH
SAFFRON RICE

SLOW COOKED PORK,
PARSNIP & APPLE PURÉE,
CAVOLO NERO

CHICKEN KATSU CURRY,
FRAGRANT RICE, PICKLED
PEPPER

CHORIZO & POTATO HASH,
PICO DE GALLO

FISH

BEER BATTERED MARKET
FISH & CHIPS, PEA PURÉE

LOBSTER MAC N' CHEESE
WITH GREMOLATA CRUMB

CORNISH FISH PIE WITH
CHEDDAR MASHED POTATO

VEGGIE | VEGAN

RED PEPPER RAGU, HARISSA
HALLOUMI (v)

3 BEAN CHILLI, SOUR
CREAM, TORTILLAS (v)

THAI GREEN PUMPKIN
CURRY, JASMINE RICE (ve)

ROAST VEGETABLE TAGINE,
COUS COUS (ve)

AFTERNOON TEA

£31.00

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

ALONG WITH A CHOICE OF TWO SAVOURY & TWO SWEET

SWEET

MACAROONS

VICTORIA SPONGE SANDWICH

CHOCOLATE BROWNIE

LEMON DRIZZLE

SCONES WITH CLOTTED
CREAM & JAM

SAVOURY

SMOKED SALMON CRÊPE

Wye Valley Salmon, Dill, Saffron

APPLE & PORK BELLY SCOTCH EGG

Quails Egg, Piccalilli Purée

SATAY CHICKEN

Chilli Peanut Dip

GLOUCESTER OLD SPOT SAUSAGE ROLL

Gloucester Old Spot pork sausage meat and herbs,
hand-wrapped in puff pastry.

GOATS CHEESE MOUSSE

Pumpernickel, Truffle Honey (v)

CAPRESE SKEWER

Vine Tomato, Mozzarella, Basil

HONEY & STILTON

Chicory Leaf, Fresh Fig (v | gf)

WOODLAND MUSHROOM, LEEK
& CHESTNUT SAUSAGE ROLL

Vegan 'sausage roll' filled with wild mushrooms,
chestnut, black beans & tarragon, hand-wrapped in
vegan puff pastry.

LATE FOOD

PLEASE ENQUIRE FOR PRICING
STARTS FROM £8.00 PER PERSON

PIT ROAST

FROM THE PIT

*Cooked over Hardwood Charcoal
House Sauces, Gherkins & Crispy Onions*

PULLED GLOUCESTERSHIRE FREE RANGE PORK

Carolina Gold Barbeque Sauce, Red Slaw,
Mark's Cotswold Bakery Brioche

KANSAS ENDS

Pulled 20 Hour Beef Brisket, Kansas Style
Barbecue Sauce, Mustard Slaw, Marks
Cotswold Bakery Brioche

PULLED JACKFRUIT

Spiced Pulled Jackfruit in a Vegan Brioche Bun
(ve)

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

KEBABS

LAMB KEBAB

Grilled Lamb Sheekh Kabab, Flatbread,
Pickled Red Onion, Mint Cucumber Labneh

FREE RANGE CHICKEN TIKKA

Chicken Thigh Shish, Flatbread, Pickle Slaw,
Mango Chutney

HALLOUMI ROMANO PEPPER STICK

Apricot Harissa, Salad, Warm Flatbread (v)

SMORGASBORD

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

SUNDRY ITEMS

£3.00

PER PIECE | MINIMUM OF 3

CANAPÉS

Fancy some delicate, delicious canapés to accompany your sparkling wine reception? Pick a selection from the attached canapés menu

FROM **£8.00**

PER PERSON

LATE FOOD

Treat your guests to a midnight feast
(see attached menu choices)

£2.50 | £4.50

PER PERSON

FORMAL SERVED TEA & COFFEE

We can either provide a self-service buffet station (£2.50pp) OR serve tea & coffee to the table (£4.50pp)

Charges vary accordingly

LINEN CHARGES

Linen is handled by the venue, please contact them for further details



FRESH FOOD, FRESH IDEAS

call: +44 (0)1285 658 444

email: info@relishgroup.co.uk

visit: www.relish-group.co.uk