



relish

Menu Portfolio

FRESH FOOD, FRESH IDEAS

EVENT SPACE
at PAINTWORKS



FRESH FOOD, FRESH IDEAS

Relish has a long-standing reputation for creating simply stunning and delicious menus for weddings and private parties. In our Cotswold kitchen chefs design seasonal and sumptuous menus, tailored to your needs.

With 25 years in the business, we are still creating the most beautiful and memorable dining experiences, across a range of wonderful venues.

Paintworks Event Space is the perfect setting for your wedding day and night. It is modern, industrial, individual and striking. Our catering services will provide you with a personal touch from first enquiries, menu selection and customisation to outstanding delivery on the day.

We offer a fantastic range of options from canapes, sharing menus, afternoon teas and buffets to barbecues and seated table served dinners.

The following menus are a starting point, you are welcome to mix and match and we are more than happy to create new menus if you have your own specific ideas! Happy Planning!

How to contact us:

Please contact us by calling the office on 01285 658444 or emailing eve@relishmail.co.uk



PACKAGE MENUS

We have created a series of dishes that you can mix and match to create a menu to suit your big day (based on a minimum of 100 guests*). All of our prices shown include VAT.

TWO COURSE MENU 100 COVERS £48 PER PERSON

Pick two courses from the menus attached, adjustments can be made to these dishes to suit your tastes, please just ask. You are welcome to mix and match dishes.

THREE COURSE MENU 100 COVERS £54 PER PERSON

Pick three courses from the menus attached, adjustments can be made to these dishes to suit your tastes, please just ask. You are welcome to mix and match dishes.

TWO COURSE SHARING MENU (one main) 100 COVERS £44 PER PERSON

Includes 1 main and 2 sides plus a plated dessert, these menus are served family style to the table.

TWO COURSE SHARING MENU (two mains) 100 COVERS £48 PER PERSON

Includes 2 mains, 3 sides, plus a plated dessert, these menus are served family style to the table.

ONE COURSE BUFFET MENU 100 COVERS £36 PER PERSON

Pick one hot or cold dish, 3 sides or salads and a vegetarian option. This menu is based on a complete buffet style of service; other service options are available at surcharges.

TWO COURSE BUFFET MENU 100 COVERS £45 PER PERSON

Pick two hot or cold dishes, three sides, and one plated dessert. This menu is based on a complete buffet style of service; other service options are available at surcharges.

TWO COURSE BBQ MENU 100 COVERS £48 PER PERSON

Pick two dishes from the BBQ and three sides, and one plated dessert. This menu is based on a complete buffet style of service; other service options are available at surcharges.

* The price per head is dependent on number of guests and will fluctuate based on increments of 10. So if your numbers increase by 10 the price per head will decrease by £1 and if your numbers decrease by 10 then the price per head will go up by £2.50.

ADDITIONAL ITEMS

CANAPÉS 100 COVERS

£3.00 per piece, based on a minimum spend of £9.00 per person.

LATE FOOD 100 COVERS

We have a fantastic range of late food suggestions to keep your guests well fed and happy into the evening! Prices start from £7.50.

NOTES

BESPOKE MENUS

If you would like a bespoke menu please contact us with your ideas to begin this exciting process!

DIETARY REQUIREMENTS

All dietary requirements can be catered for, please contact us to discuss your guests' needs.

CHILD OPTIONS

For children of 10 years and younger, we can provide either smaller portions of your adult menu or a completely different meal. Please contact us to discuss various options and pricing.

TASTINGS

A tasting session is a great opportunity for us to meet face to face, for you to experience our lovely premises and hospitality, and most importantly for you to sample our cuisine!

The charge for a tasting is £120 per couple, if you would like to bring additional guests they are charged at £50 per person.

The charge is reflective of the staff and chef preparation, serving and meeting time involved in this service.

CANAPÉS

£3 PER PIECE, BASED ON A MINIMUM SPEND OF £9.00 PER PERSON

MEAT & FISH

WYE VALLEY SMOKED SALMON CREPE

Dill, Saffron

PINK GIN SALMON BLINI Caper Cream, Soused Onion

GOUGÈRE OF HOT SMOKED SALMON

Mustard Cress

CREVETTE COCKTAIL

Brava Aioli

CHICKEN POPS

Alabama Dip

SATAY CHICKEN

Sweet Chilli Peanut Dip

QUAIL SCOTCH EGG

Piccalilli Puree

OLD SPOT CHIPOLATAS

Cotswold Honey, Rosemary

TERIYAKI BEEF STICK

Soy, Yuzu, Wasabi

DUCK PARFAIT

Brioche, Sauternes

VEGETARIAN

CRISPY POLENTA

Brava Aioli ✓

PUMPKIN SCONE

Goats Curd, Smoked Tomato ✓

CAPRESE

Vine Tomato, Mozzarella, Basil ✓

MUSHROOM ARANCINI

Truffle Cream ✓

PEA ARANCINI

Leek, Gruyere ✓

WHIPPED GOATS CURD

*Pumpernickle, Walnut, Truffle
Honey* ✓

MEZZE PINCHO

Lebneh, Grilled Vegetables ✓

BURRATA

*Tomato Mille Feuille, Purple
Basil* ✓

CAULIFLOWER CHEESE TART

Pine Nut Crumble ✓

CARROT HALLOUMI BHAJIS

Mango Chutney ✓






STARTER

HEIRLOOM TOMATOES

Mozzarella, Pine Nut Crumble, Basil 

BEETROOT & BUTTERNUT

Whipped Goats Curd, Rocket, Seeds 


HOT SMOKED SALMON

Horseradish Cream, Young Leaf


CHAPPEL & SWAN SMOKED SALMON

Celeriac Remoulade, Endive


CAPONATA VEGETABLES

Smoked Aubergine, Shoots 

BUTTERNUT PUMPKIN SOUP

Rosemary Oil, Crispy Kale, Focaccia 

BAKED CAMEMBERT

Red Onion Chutney, Focaccia 

FORD FARM CHEDDAR TART

Red Onion, Kale, Grilled Courgette 

DUCK LIVER PARFAIT

Madeira Gel, Pickled Vegetables

CORONATION CHICKEN

Mango Salad, Lime, Toasted Almonds





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
and a Chicken Masala Sauce*

GRILLED CHICKEN BREAST

Chorizo & Pepper Salsa, Pumpkin Polenta Bar and Green Beans

HERB INFUSED ROAST CHICKEN

*Potage of Seasonal Vegetables, Butterbeans, Hispi Cabbage &
Baby Cornish Potatoes*

BRETON CHICKEN PIE

Olive Oil Mash, Seasonal Greens and 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*

ROASTED PORK LOIN

*Prune and Herb Stuffing, Roast New Potatoes, Hispi Cabbage,
Vichy Carrots and a PX Sherry Jus*

MAIN COURSE

NAVARIN OF LAMB

*Minted New Potatoes, Kale, Roasted Roots,
Braising Juices*

RUMP FILLET OF LAMB

*Roasted carrots, Savoy cabbage & Colcannon
Mash, Redcurrant Gravy (£3 Supplement)*

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, Burnt Hispi
Cabbage, Roasted Potatoes (£5 Supplement)*

CONFIT DUCK LEG

*Flavoured with Anis & Black Pepper, Thyme
Creamed Butterbeans, Casoulet of Root
Vegetable & Lentils*

PLANT BASED

ROMAN GNOCCHI

*Pumpkin Gnocchi Bar, Miso Mushrooms, Stem
Broccoli, Hazelnut Caper Crumb v*

RED ONION TART TATIN

*Vegan Puff Pastry, Roasted Heritage Beetroot
& Evesham Rocket v*

BBQ CAULIFLOWER

*Chared Cauliflower, Cauliflower Caper Raisin
Puree, Crispy Shallots, Candy Cashews & a
Curry Oil & Chili Temper v*

MUSHROOM RISOTTO

*Wild Mushrooms, Wilted Spinach, Fresh
Parmesan and Pine Nut Picada v*

ARANCINI

*Pea, Leek & Gruyère Risotto Ball, Pea Pesto,
Shoots and Aged Parmesan v*

PUMPKIN STRUDEL

*Butternut Pumpkin Strudel with Sunblush
Tomato, Cerney Ash Goat Cheese and Evesham
Spinach v*



IF MUSIC BE THE FOOD
OF LOVE, PLAY ON...



DESSERT

LEMON DELICE

Fresh Raspberries, Chantilly Cream and Raspberry Sauce

RELISH CHOCOLATE BROWNIE

Our Award Winning Brownie with Salted Caramel and Vanilla Bean Ice Cream

STICKY TOFFEE PUDDING

Soft Date Cake, Butterscotch Sauce, Mascarpone Cream

RASPBERRY FRANGIPANE TART

Clotted Cream, Raspberry Sauce & Lemon Balm

‘ETON TIDY’

Fresh Strawberries, Raspberries, Mini Meringues, Elderflower Cream & Raspberry Sauce

PEAR & ALMOND TART

Crème Normande, Pear Syrup

ORANGE & ALMOND CHOCOLATE TORTE

Orange Whiskey Cream & Chocolate Sauce

INDIVIDUAL TIRAMISU

Custard, Mascarpone Cream and Sweet Coffee Soaked Sponge

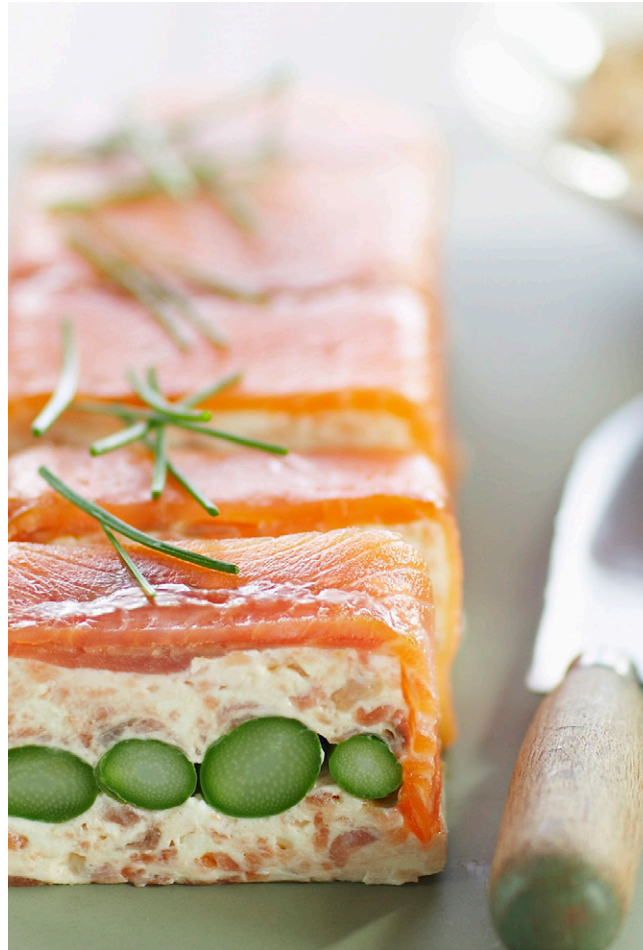
LEMON CHEESECAKE

Burnt Sugar, Berry Compote

NECTARINE MELBA

Poached Fruit, Raspberries, Vanilla Syrup & Coconut Yogurt







ANTIPASTI SHARING BOARDS

Our Sharing Boards are available as a starter, or part of a buffet service

ITALIAN OLIVE BOARDS

PARMA HAM | FENNEL SALAMI | SPICY 'NDUJA

Bocconcini, Sicilian Olives, Wild Rocket

ALL SERVED WITH

*Grilled Vegetable Antipasti, Sunblush Tomatoes, Basil,
Rosemary Focaccia, Olive Oil & Barrel Aged Balsamic*

(£7 Supplement as a starter in the 2/3 course menu)

NORTH AFRICAN MEZZE BOARDS

CHICKEN SHISH | LAMB KOFTA | GRILLED MARINATED HALLOUMI

ALL SERVED WITH

*Grilled Flatbread, Cumin & Lemon Hummus, Muhammara Mint Tzatziki
Carrot & Courgette Tabbouleh, Moroccan Green Olives,
Preserved Lemon & Chilli*

(£7 Supplement as a starter in the 2/3 course menu)





COLD BUFFET PLATTERS

MEAT & SEAFOOD OPTIONS

WHOLE SALMON

Lemon & Herb Gremolata | Fresh Rosemary & Thyme | Dukkah Crumble

WHOLE CREVETTES

Lemon & Italian Parsley

WILTSHIRE HAM

Glazed with Honey, Mustard & Muscavado

GAME PIE

Cotswold Mixed Game, Poached Prunes and Apricots

CORONATION CHICKEN

Masala Spices, Lime, Yoghurt, Fruits & Coriander

FREE RANGE CHICKEN BREAST

Grilled with Lemon and Thyme

HEREFORD BEEF TOPSIDE

Roasted with Juniper and Thyme



HOT BUFFET DISHES

HEREFORD BEEF BOURGUIGNON

Roasted Shallots, Potobello Mushroom & Smoked Bacon Lardons

FREE RANGE CHICKEN PIE

Gloucester Ham & Leeks

COTSWOLD LAMB NAVARIN

Lamb Neck Fillet with Roasted Root Vegetables

ROAST CHICKEN THIGHS

Stuffed with Apricots, Pine Nuts and Thyme

KASHMIRI CHICKEN

Golden Raisins & Toasted Almonds

OLD SPOT SAUSAGE CASSOULET

Caramelised Onion & Roasted Root Vegetable Mash

OX CHEEK PREBONATA

Rich Tomato and Red Wine Ragu, Peppers, Thyme, Juniper & Fennel

SHEPHERD'S PIE

Pulled Cotswold Lamb Shoulder Braised with Onions and Peas

HOT SEAFOOD BUFFET

SALMON SUPREME

Salsa Verde

ICELANDIC COD

*Celeriac, Kale, Caper Dill & Tarragon
Crème Fraîche Sauce*

PAELLA BOMBA

*Traditional Spanish Paella Flavoured
with Saffron, Smoked Paprika & Lemon*

CORNISH FISH PIE

*Mixed Seafood from the British Isles
cooked in a White Wine Cream Sauce
Topped with Cheesy Mashed Potato*

PERUVIAN MONKFISH CURRY

*Coconut Milk, Lime Leaves, &
Peruvian Curry Spices*

PLANT BASED BUFFET

HALLOUMI STUFFED PEPPER

Black Bean & Sweet Potato Feijoada *ve*

MAC & CHEESE

Leeks, Garlic and Sprouting Broccoli *ve*

MUSHROOM LASAGNE

Wild Forest Mushrooms & Nero Chard *ve*

BBQ CAULIFLOWER

*Cauliflower Caper Raisin Puree,
Crispy Shallots, Candy Cashews & Curry Oil* *ve*

LASAGNE PESTO

Courgette, Ricotta & Pesto Lasagne *ve*

PUMPKIN & GRAIN STUFFED PEPPER

Quinoa, Black Bean & Sweet Potato Feijoada *ve*

COTTAGE PIE

Mixed Beans, Tomato Ragu, Sweet Potato *ve*

CAULIFLOWER KORMA

Pumpkin, Spinach and Red Lentils *ve*

GOULASH

Mushroom, Pumpkin & Chickpea Paprika Stew *ve*

VEGGIE ROGAN JOSH

Butterbeans, Spinach & Garam Masala *ve*



HOT CARVED MEATS

QUALITY BUTCHERY FROM THE COTSWOLDS

ROAST OLD SPOT SHOULDER

Lemon, Thyme & Fennel

PORCHETTA BELLY

Slow Cooked with Fennel, Garlic & Herbs

CIDER GLAZED HAM

Parsley Sauce and Redcurrant Jelly

LEMON & THYME CHICKEN

Confit Garlic Aioli

MOROCCAN CHICKEN

Chermoula Sauce

COTSWOLD LAMB

Braised Shoulder with Rosemary & Garlic

LAMB SHAWARMA

Preserved Lemon & Date Molasses

LEG OF COTSWOLD LAMB

Salsa Verde

HEREFORD BEEF

Roasted Sirloin, Wiltshire Mustard & Thyme

BLACKENED SALMON

Honey, Soy & Ginger



BBQ MENU

COOKED ON BRITISH CHARCOAL

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

HALLOUMI

Stuffed Pepper, Lemon & Harrisa v

LAMB MERGUEZ

Spiced Lamb and Beef Sausages

COTE DE BOEUF

*Dry Aged Grass-Fed Beef, Bearnaise
(£9 Supplement)*

CHICKEN & CHORIZO KEBABS

Glazed with Mango Chutney

NATIVE LOBSTER

*Grilled with Garlic, Lemon & Chilli Butter
(£11 Supplement)*

SEAFOOD BROCHETTES

*King Prawn & Scallops
Smoked Salt, Lemon & Chives*





SUPER FOOD SALADS

GREEK SALAD

*Peppers, Cucumber, Cherry Tomatoes,
Black Olives, Red Onion and Dried Herbs*

RED PEPPER SLAW

*Red Pepper, Cabbage, Carrot, Red Onion,
Nigella Seed, Coriander & Red Mustard Dressing*

CLASSIC CAESAR

Butter Croutons, Reggiano Parmesan, Anchovies

GREENS & SEEDS

*Green Leaf Salad, Sprouting Seeds
Green Goddess Dressing*

DILL POTATO SALAD

Parsley, Chive & Caper Mayo

CORNISH POTATO SALAD

Roasted Red Onion, Celery, Mint, Gremolata

HOT SIDES

POTATO & RICE

CORNISH NEW POTATOES

Parsley, Lemon & Mint

ROAST NEW POTATOES

Thyme & Sea Salt

MARIS PIPER MASH

Butter & Parsley

DAUPHINOISE

Creamy Garlic Potato Gratin

PILAU RICE

Clove & Cardamon

PARMENTIER

Crispy Fried Potatoes

ANNA POTATOES

Butter Roasted Sliced Potato

VEGETABLES

SMASHED ROOTS

Woody Herbs v

GRATIN

Cauliflower & Leek Gratin v

ROASTED ROOTS

Honey & Thyme v

BRASSICA

Seasonal Mix, Butter, Black Pepper v

GREENS

Broccoli, Green Beans, Mint Butter v

SWEETS

SERVED FROM THE BUFFET

LEMON CHEESECAKE

Burnt Sugar

CHOCOLATE BROWNIE

Cream, Salted Caramel

STICKY TOFFEE PUDDING

Butterscotch, Marscapone Cream

ETON MESS

Raspberries & Strawberries

LEMON DELICE

Chantilly, Raspberry Coulis

TORTA CAPRESE

Orange Whiskey Cream

WHITE CHOCOLATE

Cheesecake with Raspberries

APPLE & ALMOND TART

Crème Normande

LEMON MERINGUE PIE

Raspberry Sauce

LEMON POLENTA CAKE

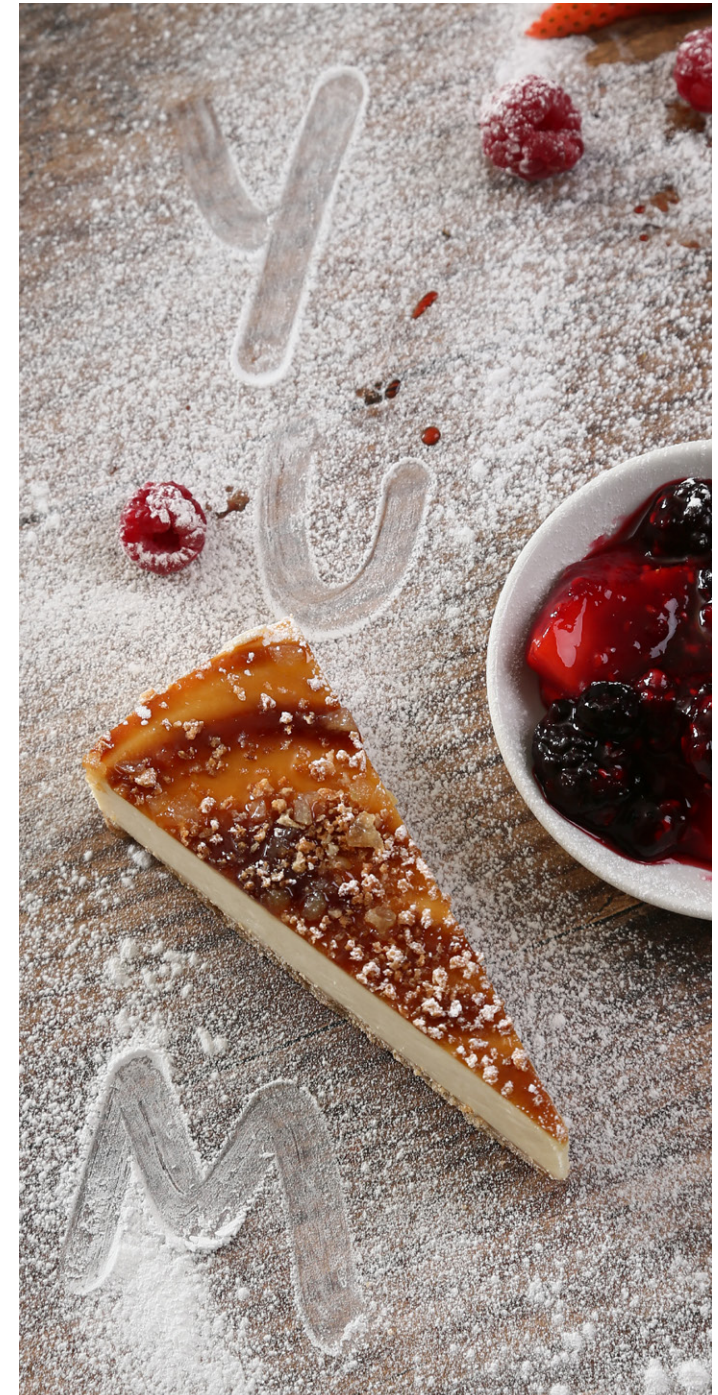
Clotted Cream

KEY LIME PIE

Vanilla Meringue

TREACLE TART

Raspberries & Cream





BOWL FOOD & LATE BITES

PIT ROAST PULLED MEATS

*American BBQ Style Street Food
'Deep South' style*

CAROLINA PULLED PORK

*Carolina Gold BBQ Sauce, Red
Slaw and a Glazed Brioche Bun*

KANSAS END

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

CHURRASCO KEBABS

*Brazilian Style Marinated
Chicken Kebabs, Shredded
Lettuce and Tomato Salsa
served into Warm Flatbreads*

THEN ADD YOUR SAUCE

*Spicy Malagueta | Mojo Verde
| Lime & Coriander Yogurt |
Malagueta Mayo*

POSH TURKISH KEBABS

*Lamb Kofta, Chicken Shish or
Halloumi Kebabs served with
Shredded Lettuce and Turkish
Pepper into Warm Flatbreads*

THEN ADD YOUR SAUCE

*Hot Green Zoug | Red Harissa |
Labneh Yogurt*

STREET FOOD THEATRE

EAST WEST NOODLE BAR

CHICKEN CHOW MEIN

*Aromatic Cantonese Chicken
with Stir-Fried Vegetables*

CHARSIU FIVE SPICE PORK

Bok Choi, Beansprouts & Shitake

GREEN THAI STIR-FRY

*Coconut Milk, Asian Greens,
Sugar Snaps, and Cashews*

STIR FRIED RICE DYNASTY

NASI GORENG

*Egg Fried Rice Indonesian Style with
Chinese Cabbage & Ketchup Manis*

KATSU CHICKEN CURRY

Crispy Chicken, Curry Sauce, Rice

SHAWARMA SPICED LAMB

Kosheri Rice & Lentils

HAND HELD ROULETTE

CHICKEN PO' BOY

*Crispy Chicken Sub served with
Mustard Slaw & Louisiana Hot
Sauce*

SIMPLE COMFORTS

GOURMET SAUSAGE ROLLS

*Served Warm with Wiltshire
Mustard Mayo & Red Onion
chutney*

BACON ROLLS

SAUSAGE BAPS

CHIPS & DIPS

*Nachos with Guacamole,
Malagueta Pepper sauce & Sour
Cream dips*

SMORGASBORD

SERVED ON OLIVE BOARDS

*Artisan Cheeses and
Charcuterie Meats
Served with Antipasto, Deli
Breads and Biscuits*

SUNDRY ITEMS

LINEN CHARGES £3 per cloth napkin

Table linen is handled by the venue, please contact them for further details. We provide a high quality linen like disposable napkin for table lay-up free of charge, in off white.

TABLE WATER

We can hire glass jugs on your behalf at £3 each to provide iced tap water, or you are welcome to supply your own bottled water with no cork- age applicable.

Water glasses are 45p each to hire.

CAKE PLATES & FORKS £1.50 per person

This just covers the cost of a china side plate and cake fork if you want to serve your cake after your meal.

TEA & COFFEE

We can either serve tea & coffee to the table, or provide a self-service buffet station, charges vary accordingly:

TABLE SERVED TEA & COFFEE (INCLUDES CHOCOLATE MINTS)

£4.50 per person

BUFFET SELF SERVE TEA & COFFEE

£2.50 per person

BRING YOUR OWN CHEESE CAKE

We're happy for you to supply your own cheese cake. We can arrange all the accompaniments and service-ware for a small fee. the fee includes side plates, knives, garnish and accompaniments of biscuits, grapes, celery, figs and nuts. We will also build the cake and portions afterwards for you if wish.

Fee for accompaniments as above £4.50 per person

Side plate and knife £1.50 per person



DRINKS PACKAGES

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Let us help you to choose a drinks package to compliment your day. We have bags of experience in the drinks industry providing bar and cocktails for numbers large and small.

Celebrate true British Summer with a refreshing glass of Pimms or keep it simple with a sparkling glass of fizz. If you are having a Winter wedding we can offer something to warm the cockles too!

Why not personalise your special day with a signature cocktail, please contact us to discuss.

Whether you would like to provide your own or you'd like to eliminate the stress with our products, we can provide a seamless service for you.

CASH BAR £300 OR FREE WITH A PACKAGE

A fully stocked cash bar can be setup for free with the purchase of any of our drinks packages, otherwise a £300 setup fee applies

ARRIVAL DRINK £6.00

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

BOTTLE OF HOUSE WINE From £18.00

We have a good list with some excellent choices

TOAST DRINK £6.00

Served to the table, a glass of white or pink sparkling wine

STANDARD DRINKS PACKAGE

(SAVE £1 PER PERSON) £14.50

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

LUXURY WEDDING DRINKS

PREMIUM PACKAGE £19.50

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

BRING YOUR OWN

We charge a corkage fee which covers the cost of refrigeration, glassware, ice buckets and service staff. This can only be consumed as arrival and over dinner. Please ask for more details.

STILL WINE CORKAGE £9.00 per bottle

SPARKLING WINE CORKAGE £15.00 per bottle

PLEASE NOTE WE DO NOT OFFER CORKAGE ON SPIRITS

NO ALCOHOL CAN BE SERVED IN THE VENUE BEFORE OR DURING THE WEDDING CEREMONY

