



relish

GROUP

MENU PORTFOLIO 2026

ALL PRICES INCLUSIVE VAT AT 20%

EVENT SPACE
at PAINTWORKS





BESPOKE CATERING JUST FOR YOU

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 inquiries, 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!

Contact Us - Tel: 01285 658444 - Email: eve@relishgroup.co.uk



SUNDRY ITEMS

LINEN CHARGES

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.

£3.00

PER JUG WITH ICE

TABLE WATER

We can hire glass jugs on your behalf to provide iced tap water, alternatively you're welcome to supply your own bottled water with no cork- age applicable.

£1.50

PER PERSON

SIDE PLATE & KNIFE

This covers the cost of a china side plate and knife if you want to serve your cheese after your meal.

£4.50

PER PERSON

TEA & COFFEE TABLE SERVICE

(Includes chocolate mints)

£2.50

PER PERSON

BUFFET SELF SERVE

TEA & COFFEE

£1.50

PER PERSON

CAKE PLATES & FORKS

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

£4.50

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 which includes side plates, knives, garnish and accompaniments of biscuits, grapes, celery, figs and nuts. We will also build the cake and portion afterwards if required.

PACKAGE MENUS

PRICED DISPLAYED ARE PER PERSON* BASED ON 100 COVERS

£52.00

2 COURSE SHARING MENU STANDARD

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

£56.00

2 COURSE SHARING MENU PREMIUM

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

£56.00

2 COURSE MENU

Pick 2 courses from the menus attached, you are welcome to mix and match dishes

£62.00

3 COURSE MENU

Pick 3 courses from the menus attached, you are welcome to mix and match dishes

Adjustments can be made to these dishes to suit your tastes, please just ask

£41.00

1 COURSE BUFFET MENU

Pick 1 hot or cold dish, 3 sides or salads and a vegetarian option served from a large buffet table

£51.00

2 COURSE BUFFET MENU

Pick 2 hot or cold dishes, 3 sides and one plated dessert. Mains served from a large buffet table

£53.00

2 COURSE BBQ INSPIRED MENU

Pick 2 dishes from the BBQ and 3 sides and one plated dessert

Buffet menus are based on a complete buffet style of service; other service options are available at surcharges.

* Price per person is dependent on the number of guests and will fluctuate based on increments of 10.

EXAMPLE: If your numbers increase by 10 the price per person will decrease by £1 | If your numbers decrease by 10 then the price per person will increase by £2.50.



It was
Always
you



Table
THREE

BOWL FOOD & LATE BITES

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, Mark's Cotswold Bakery Brioche

PULLED JACKFRUIT

Spiced Pulled Jackfruit in a Vegan Brioche Bun (ve)

CLASSICS

House Sauces & Garnishes

BACON BUTTIES

Crispy Bacon, Mark's Cotswold Bakery Milk Bun

SAUSAGE BUTTIES

Old Spot Sausage, Mark's Cotswold Bakery Milk Bun

BLUE CHEESE, DATE & WALNUT SAUSAGE ROLL

Red Onion Chutney & Mustard (v)

VEGAN CHICKPEA SAUSAGE ROLL

Spiced Vegetables, Herbs & Red Onion Chutney (ve)

HAND HELD

House Sauces, Gherkins & Crispy Onions

FREE RANGE CHICKEN PO'BOY

Crispy Chicken Sub, Agurkesalat, Louisiana Hot Sauce

LAMB BAB

Grilled Lamb Sheekh Kebab, 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

ADDITIONAL ITEMS

CANAPÉS

£12.00

4 PER PERSON

BASED ON 100 COVERS | £3.00 PER CANAPÉ

LATE FOOD

FROM **£7.50**

We have a fantastic range of late food suggestions to keep your guests well fed and happy into the evening!

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.

KIDS 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.

We waive this charge if you decide to use us as a caterer.



AGED BEEF RIB ARANCINI

MUSHROOM ARANCINI

CANAPÉS

MEAT & FISH

SMOKED ALMOND CHICKEN SATAY

Chilli Peanut Dip

GLOUCESTERSHIRE OLD SPOT CHIPOLATAS

Cotswold Honey, Whole Grain Mustard

BUTTERMILK POPCORN CHICKEN

Barbecoa, Elote Sweetcorn Dip

FISH & CHIPS

Malt Vinegar Powder, Seaweed Tartare

CRISPY LOBSTER LOLLIES

Sweet Sriracha

OLD SPOT CHICHARRONES

Smoked Apple Butter

AGED BEEF RIB ARANCINI

Truffle Madeira Mayo

SALT & PEPPER CHIPIRONES

Burnt Lemon, Seaweed Tartare

VEGETARIAN

POTATO BHAJIA

Mint & Coriander Chutney (v)

CAPRESE SKEWER

Tomato, Mozzarella, Basil (v | gf)

MUSHROOM ARANCINI

Truffle Cream Dip (v)

PIQUILLO PEPPER TOSTADA

Avocado Cream, Tajin, Coriander Shoot (ve | gf)

HONEY & STILTON

Chicory Leaf, Fresh Fig (v | gf)

PEA ARANCINI

Leek & Gruyere Cheese (v)

GOATS CURD

Fruit Sourdough, Truffle Honey, Thyme (v)

GLAMORGAN SAUSAGES

Keen's Cheddar Buttered Leeks, Chives (v)



BLUE CHEESE, DATE & WALNUT
SAUSAGE ROLL

VEGAN CHICKPEA SAUSAGE
ROLL

relish



PESTO PENNE





KIDS MENU

MAINS

CHICKEN STRIPPERS

Chips & Peas

PESTO PENNE

Sun-Blush Tomato & Mozzarella

SPAGHETTI BOLOGNESE

Garlic Bread & Salad

FISH GOUJONS

Chips & Peas

LUNCH BOX

Filled Roll, Carrot Sticks, Hummus,
Crisps, Cherry Tomatoes

DESSERTS

CHOCOLATE BROWNIE

Ice Cream

ROCKY ROAD BITES

Fresh Strawberries

FRUIT SALAD

Yoghurt Cream

MILK & COOKIES



STARTER

HOT SMOKED SALMON

Chargrilled Sourdough, Pickled Cucumber, Creme Fraiche, Lemon & Dill

TUSCAN RIBOLLITA

Rosemary Sea Salt Focaccia

CHICKEN TACO

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

SWEET POTATO & CHILLI SOUP

Coconut Milk, Ginger & Lime, Crispy Tortillas (ve)

BAKED CAMEMBERT

Onion Chutney, Mark's Cotswold Bakery Focaccia (v)

TREACLE CURED SALMON

Celeriac Remoulade, Dill, Toast

TOMATO & FENNEL RISOTTO

Parmesan, Vermouth, Crispy Rosemary (v)

CAPONATA VEGETABLES

Provençal Vegetables, Smoked Aubergine, Basil Oil (ve)

HEIRLOOM TOMATOES

Basil Oil, Buratta, Pine Nut Crumble, Flowers & Shoots (v)

HERITAGE BEET & SQUASH SALAD

Chicory, Colston Bassett Stilton, Walnut (v)

CHICKEN TACO

ANTIPASTI SHARING BOARDS

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

MIDDLE EAST EATING

CHICKEN SOUVLAKI WITH FENNEL, GARLIC & LEMON
OR

BAHĀRĀT PULLED LAMB SHOULDER
all served with

Sweet Potato Falafel, Muhammara, Smoked Aubergine Baba Ganoush, Za'atar Spiced
Crispy Chickpea Couscous, Feta Fattoush Salad, Grilled Fig with Honey & Molasses

BRITISH BOARD

BAKED SOMERSET BRIE, WEST COUNTRY APPLE CHUTNEY,
WILD BOAR SAUSAGE ROLLS, APPLE & PORK BELLY SCOTCH EGGS
all served with

Focaccia, Pickles, Grapes, Figs, Piccalilli, Crudités

GARDEN TABLE PLATTER

(Suitable for all dietaries)

SWEET POTATO FALAFEL, HUMMUS, CRUDITÉS, MIXED OLIVES,
BABA GANOUSH, GLUTEN FREE BREAD, CHARGRILLED VEGETABLES

(£5 Supplement applies if selected as a starter in the 2/3 course menu)









ROAST CHICKEN SUPREME

MAIN COURSE

BEEF BOURGUIGNON

Roast Shallot, Pancetta Lardons, Greens
Beans, Portobello Mushroom & Thyme
Roasted New Potatoes

BRAISED BEEF, SAUCE PERIGOURDINE

Fried Leeks, Smoked Bacon Lardonnns, Portobello
Mushrooms, Truffle Mash, Market Greens

GLOUCESTERSHIRE PORCHETTA

Duck Fat Roasties, Market Vegetables, Sauce
Robert, Smoked Apple Butter

BRAISED GLOUCESTERSHIRE PORK

Parsnip Apple Puree, Brassicas,
Dunkertons Cider Sauce

28 DAY DRY-AGED SIRLOIN STEAK

Baby Gem & Herb Salad, Triple Cooked Chips,
Roast Vine Tomatoes, Brown Butter Miso
(£8 Supplement)

FREE RANGE CHICKEN

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

SHIN OF HEREFORD BEEF PIE

Wholegrai Mustard Mash, Market Veg,
Beef & Ale Sauce

ROAST CHICKEN SUPREME

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

BRETON CHICKEN PIE

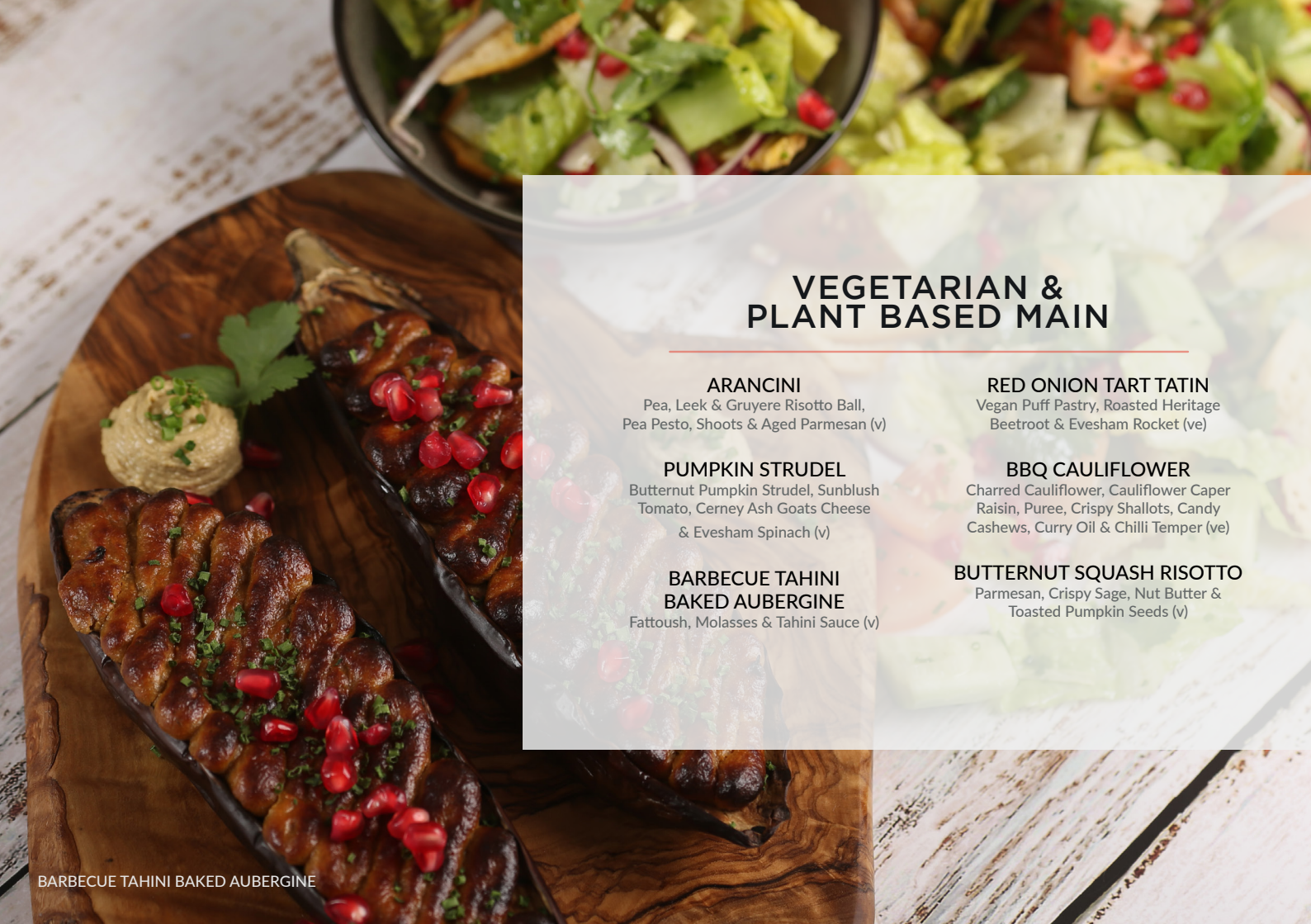
Olive Oil Mash, Seasonal Greens & Thyme
Roast Chicken Garvy

FRENCH TRIMMED CHICKEN BREAST

Chorizo & Butterbean Stufato, Barbequed Hispi,
Chimichurri

ROASTED LAMB RUMP

Confit Garlic Mash, Minted Beans, Lamb Juices
(£5 Supplement)



VEGETARIAN & PLANT BASED MAIN

ARANCINI

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

RED ONION TART TATIN

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

PUMPKIN STRUDEL

Butternut Pumpkin Strudel, Sunblush
Tomato, Cerney Ash Goats Cheese
& Evesham Spinach (v)

BBQ CAULIFLOWER

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

BARBECUE TAHINI BAKED AUBERGINE

Fattoush, Molasses & Tahini Sauce (v)

BUTTERNUT SQUASH RISOTTO

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

BARBECUE TAHINI BAKED AUBERGINE



DESSERTS

PINK LADY APPLE TARTE TATIN

Vanilla Custard

ALMOND & APRICOT JAM TART

Toasted Almonds, Mascarpone Cheese

BAKED VANILLA CHEESECAKE

Spiced Berry Compote

STICKY TOFFEE PUDDING

Soft Date Caaake, Butterscotch Sauce
& Mascarpone Cream

TORTA CAPRESE

Biscoff Cream, Burnt Orange Puree

ETON TIDY

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

BANOFFEE PIE

Caramelise Banana, Soft Whipped Cream

PLANT-BASED CHOCOLATE CHERRY MOUSSE

Morello Cherries, Chocolate Soil, Cherry Gel (ve)

WARM CHOCOLATE BROWNIE

Salt Caramel, Vanilla Ice Cream

RASPBERRY WHITE CHOCOLATE CHEESECAKE

Raspberry Jelly

WHITE MISO TREACLE TART

Candie Orange & Stem Ginger

NECTARINE MELBA

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

HOT SIDES

DAUPHINOISE

Creamy Garlic Potato Gratin

MASHED POTATOES

Butter & White Pepper

PARMENTIER POTATOES

Crispy Fried Potatoes

SYRIAN LENTILS

Spiced Lentils, Garlic, Lemon & Coriander

LOCAL GREENS

Buttered, Seasonal

GRATIN

Cauliflower & Leek Gratin (v)

TYHME ROASTED POTATOES

Cornish New Potatoes, Tyhme & Sea Salt

SCENTED BASMATI RICE

Cinnamon, Star Anise & Curry Leaves

ROASTED ROOT VEGETABLES

Cotswold Honey & Thyme



PARMENTIER POTATOES

ROASTED ROOT
VEGETABLES





ROASTED LAMB RUMP



SUPER FOOD SALADS

NEW YORK GREEK

Peppers, Cucumber, Cherry Tomatoes,
Black Olives, Red Onion & Woody Herbs

RELISH HOUSE SLAW

Red Cabbage, Peppers, Carrot, Red Onion,
Soy Beans, Asian Honey Soy Dressing

BUTTERMILK CAESAR

Croutons, Aged Parmesan, Anchovies

GREENS & SEEDS

Green Leaf Salad, Toasted Seeds, French Dressing

CORNISH NEW POTATO SALAD

Roasted Red Onion, Celery, Mint & Lemon

WILD RICE SALAD

Black Rice, Red Camargue, Grilled Veg & Herbs





OX CHEEK BOURGUIGNON

HOT BUFFET DISHES

MOROCCAN CHICKEN THIGHS

Orange, Olives, Woody Herbs
& Chermoula

CAULIFLOWER DHAL

Butter Pumpkin, Spinach & Red Lentils (v)

OX CHEEK BOURGUIGNON

Smokey Bacon, Mushroom & Grelot Onion

BAKED MAC & CHEESE

Fontina, Braised Leeks & Grain Musard (v)

SHEPHERDS PIE

Pulled Cotswolds Lamb Shoulder,
Braised with Onions & Peas

LASAGNE PESTO

Grilled Courgette, Ricota &
Fresh Basil Pesto (v)

CORNISH DAY BOAT FISH PIE

Creamy Mustard Dill Sauce

BOMBAY AUBERGINE

Roast Aubergine, Chana Masala,
Lime Pickle (v)

FREE-RANGE CHICKEN PIE

Gloucester Ham & Leeks

PUMPKIN & GRAIN

STUFFED PEPPER

Quinoa, Black Bean & Sweet Potato,
Feijoada (ve)

COLD BUFFET PLATTERS

MEAT & FISH

WHOLE SALMON

Rosemary & Thyme

WILTSHIRE HAM

Glazed with Honey, Mustard & Muscavado

GAME PIE

Cotswold Mixed Game, Poached Prunes & Apricots

CORONATION CHICKEN

Masala Spices, Lime, Yoghurt, Fruits & Coriander

FREE-RANGE CHICKEN BREAST

Grilled with Lemon & Thyme

HEREFORD BEEF TOPSIDE

Roasted with Juniper & Thyme

(£5 Supplement per person)



WHOLE SALMON



KATSU CHICKEN CURRY

STREET FOOD THEATRE

EAST WEST NOODLE BAR

CHICKEN CHOW MEIN

Aromatic Cantonese Chicken
with Stir-Fried Vegetables

CHARSIU FIVE SPICE PORK

Bok Choi, Beansprouts & Shiitake

GREEN THAI STIR-FRY

Coconut Milk, Asian Greens,
Sugar Snaps & Cashews

SOUTHERN SIZZLE TACOS

CARNITAS TACOS

Smoked Pulled Pork, Pico de Gallo, Queso
Fresca (gf)

SWEET POTATO TACO

Tostada Fresh Lime & Crumbled Vegan Feta
(gf)

SLOW COOKED BEEF

CHILLI MOLE

Long Grain Rice, Tortillas (gf)

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

SPANISH PAELLA

PAELLA BOMBA

Traditional Spanish Paella;
Chicken, Seafood, Saffron, Smoked
Paprika & Lemon

BBQ INSPIRED MENU

LAMB SEEKH KEBAB

Flatbread, Pickle Red Onion, Mint Cucumber Lebaneh

TRI CUT BEEF BURGER

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

CHURRASCO CHICKEN THIGH KEBAB

Spicy Malagueta Sauce

LAMB MERGUEZ SAUSAGE

Apricot Harissa

PORK & APPLE SAUSAGE

Wholegrain Mustard & Honey

CAULIFLOWER STEAK

Miso Butter, Chilli, Garlic & Lemon (v)

GRILLED HALLOUMI

Romano Pepper, Harissa, Lemon (v)

HISPI CABBAGE

Black Apple Butter, Pickled Walnut Salsa (v)

MEDITERRANEAN VEGETABLE BROCHETTE

Parmesan, Italian Parsley (v)



TRI CUT BEEF BURGER



28 DAY DRY-AGED SIRLOIN

HOT CARVED MEATS

Quality butchery from the Cotswolds

ROAST FREE RANGE PORK

Black Apple Butter

MOROCCAN CHICKEN

Chermoula Sauce

COTSWOLD LAMB

Confit Shoulder, Tzatziki

CIDER GLAZED HAM

Parsley Sauce & Redcurrant Jelly

LEMON & THYME CHICKEN SKEWERS

Confit Garlic Aioli

LAMB SHAWARMA

Smoked, Confit then Glazed wit Date
Molasses & Pomegranate

28 DAY DRY-AGED SIRLOIN

Whole Roasted Joint, Bearnaise Sauce
(£5 Supplement)





FRESH FOOD, FRESH IDEAS

call: +44 (0)1285 658 444

email: info@relishgroup.co.uk

visit: www.relish-group.co.uk