



*relish*

GROUP

## MENU PORTFOLIO 2025

ALL PRICES INCLUSIVE VAT AT 20%

**EVENT SPACE**  
at PAINTWORKS





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## 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!

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Contact Us - Tel: 01285 658444 - Email: [eve@relishgroup.co.uk](mailto:eve@relishgroup.co.uk)

# PACKAGE MENUS

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PRICED DISPLAYED ARE PER PERSON\* BASED ON 100 COVERS

**£51.00**

## 2 COURSE SHARING MENU STANDARD

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

**£55.00**

## 2 COURSE SHARING MENU PREMIUM

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

**£55.00**

## 2 COURSE MENU

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

**£61.00**

## 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

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**£40.00**

## 1 COURSE BUFFET MENU

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

**£50.00**

## 2 COURSE BUFFET MENU

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

**£52.00**

## 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.

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\* 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

# ADDITIONAL ITEMS

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## 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!

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## 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

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### SMOKED ALMOND CHICKEN SATAY

Chilli Peanut Dip

### GLOUCESTERSHIRE OLD SPOT CHIPOLATAS

Cotswold Honey, Whole Grain Mustard

### BUTTERMILK POPCORN CHICKEN

Barbecoa, Elote Sweetcorn Dip

### SMOKED SALMON

Saffron Dill Pancake

### 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

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### GOATS CHEESE SCONE

Smoked Tomato 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)

### MEZZE PINCHO

Labneh, Grilled Vegetables (v)

### PLANT TACOS

Guacamole, Courgette (ve)

### PEA ARANCINI

Leek & Gruyere Cheese (v)

### GOATS CURD

Fruit Sourdough, Truffle Honey, Thyme (v)

### GLAMORGAN SAUSAGES

Keen's Cheddar Buttered Leeks, Chives (v)

## STARTER

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### 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)

# ANTIPASTI SHARING BOARDS

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

## MIDDLE EAST EATING

CHICKEN SOUVLAKI WITH FENNEL, GARLIC & LEMON,  
BAHĀRĀT PULLED LAMB SHOULDER, SWEET POTATO FALAFEL  
*all served with*

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,  
SLICED HONEY ROAST HAM, SMOKED TROUT PATE  
*all served with*

Bacon, Brie & Stilton Salad, Fresh Focaccia, Pickles, Fruit, Figs, Piccalilli, Crudités

## PLANT BASED MEZZE BOARDS

BEETROOT FALAFEL, HARISSA TOFU, VEGETABLE BROCHETTE  
*all served with*

Grilled Flat Bread, Cumin & Lemon Hummus, Grilled Vegetable Antipasti, Carrot &  
Tabbouleh, Moroccan Green Olives & Wild Rocket

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





ROAST CHICKEN SUPREME

## MAIN COURSE

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### 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



ROASTED LAMB RUMP



OX CHEEK BOURGUIGNON

## HOT BUFFET DISHES

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### 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

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### 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



28 DAY DRY-AGED SIRLOIN

## HOT CARVED MEATS

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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)

# BBQ INSPIRED MENU

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## LAMB SEEKH KEBAB

Flatbread, Pickle Red Onion, Mint Cucumber Lebnah

## 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



KATSU CHICKEN CURRY

## STREET FOOD THEATRE

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### 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





## SUPER FOOD SALADS

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### 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

## HOT SIDES

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### 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



## DESSERTS

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### 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)



TORTA CAPRESE



# KIDS MENU

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## 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

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## DESSERTS

### CHOCOLATE BROWNIE

Ice Cream

### ROCKY ROAD BITES

Fresh Strawberries

### FRUIT SALAD

Yoghurt Cream

### MILK & COOKIES



PESTO PENNE



relish

BLUE CHEESE, DATE & WALNUT  
SAUSAGE ROLL

VEGAN CHICKPEA SAUSAGE  
ROLL

# BOWL FOOD & LATE BITES

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## 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)

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## 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

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## PIZZA PARTY

### MARGHERITA

### PEPPERONI

### CHORIZO

### FOUR CHEESE & MUSHROOM

*Vegan Alternative Available*



# SUNDRY ITEMS

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## 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.





FRESH FOOD, FRESH IDEAS

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