



relish

GROUP

MENU PORTFOLIO 2025

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

PACKAGE MENUS

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

£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 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.

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.



It was
Always
you



CANAPÉS

MEAT & FISH

SMOKED ALMOND CHICKEN SATAY
Chilli Peanut Dip

CRISPY LOBSTER LOLLIES
Sweet Sriracha

**GLOUCESTERSHIRE OLD
SPOT CHIPOLATAS**
Cotswold Honey, Whole Grain Mustard

OLD SPOT CHICHARRONES
Smoked Apple Butter

BUTTERMILK POPCORN CHICKEN
Barbecoa, Elote Sweetcorn Dip

AGED BEEF RIB ARANCINI
Truffle Madeira Mayo

SMOKED SALMON
Saffron Dill Pancake

SALT & PEPPER CHIPIRONES
Burnt Lemon, Seaweed Tartare

VEGETARIAN

GOATS CHEESE SCONE
Smoked Tomato Chutney (v)

MEZZE PINCHO
Labneh, Grilled Vegetables (v)

CAPRESE SKEWER
Tomato, Mozzarella, Basil (v | gf)

PLANT TACOS
Guacamole, Courgette (ve)

MUSHROOM ARANCINI
Truffle Cream Dip (v)

PEA ARANCINI
Leek & Gruyere Cheese (v)

PIQUILLO PEPPER TOSTADA
Avocado Cream, Tajin, Coriander Shoot (ve | gf)

GOATS CURD
Fruit Sourdough, Truffle Honey, Thyme (v)

HONEY & STILTON
Chicory Leaf, Fresh Fig (v | gf)

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



STARTER

CRISPY PORK SALAD

Apple Chutney, Bitter Leaves, Tarragon Emulsion

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 (veo)

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

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 BOARD 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)

MAIN COURSE

BEEF BOURGUIGNON

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

NAVARIN OF LAMB

Minted New Potatoes, Roasted Roots,
Kale, Braising Juices

BRAISED BEEF, SAUCE

PERIGOURDINE

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

PORCHETTA

Slow Roasted Pork, Apple & Fennel Stuffing,
Seasonal Greens, Stem Broccoli,
Celeriac Mash, Cider Gravy

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

Wholegrain Mustard Mash, Market Veg,
Beef & Ale Sauce

ROAST CHICKEN SUPREME

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

BRETON CHICKEN PIE

Olive Oil Mash, Seasonal Greens & Thyme
Roast Chicken Garvy

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

Butterut 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)

HOT BUFFET DISHES

MOROCCAN CHICKEN THIGHS

Orange, Olives, Woody Herbs
& Chermoula

OX CHEEK BOURGUIGNON

Smokey Bacon, Mushroom & Grelot Onion

SHEPHERDS PIE

Pulled Cotswolds Lamb Shoulder,
Braised with Onions & Peas

CORNISH DAY BOAT FISH PIE

Creamy Mustard Dill Sauce

FREE-RANGE CHICKEN PIE

Gloucester Ham & Leeks

CAULIFLOWER DHAL

Butter Pumpkin, Spinach & Red Lentils (v)

BAKED MAC & CHEESE

Fontina, Braised Leeks & Grain Musard (v)

LASAGNE PESTO

Grilled Courgette, Ricota &
Fresh Basil Pesto (v)

BOMBAY AUBERGINE

Roast Aubergine, Chana Masala,
Lime Pickle (v)

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)



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 SWARMA

Smoked, Confit then Glazed wit Date
Molasses & Pomegranate

28 DAY DRY-AGED SIRLOIN

Whole Roasted Joint, Bearnaise Sauce
(£5 Supplement)

BBQ MENU

Cooked on British Charcoal

LAMB SEEKH KEBAB

Flatbread, Pickle Red Onion, Mint Cucumber Lebeh

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

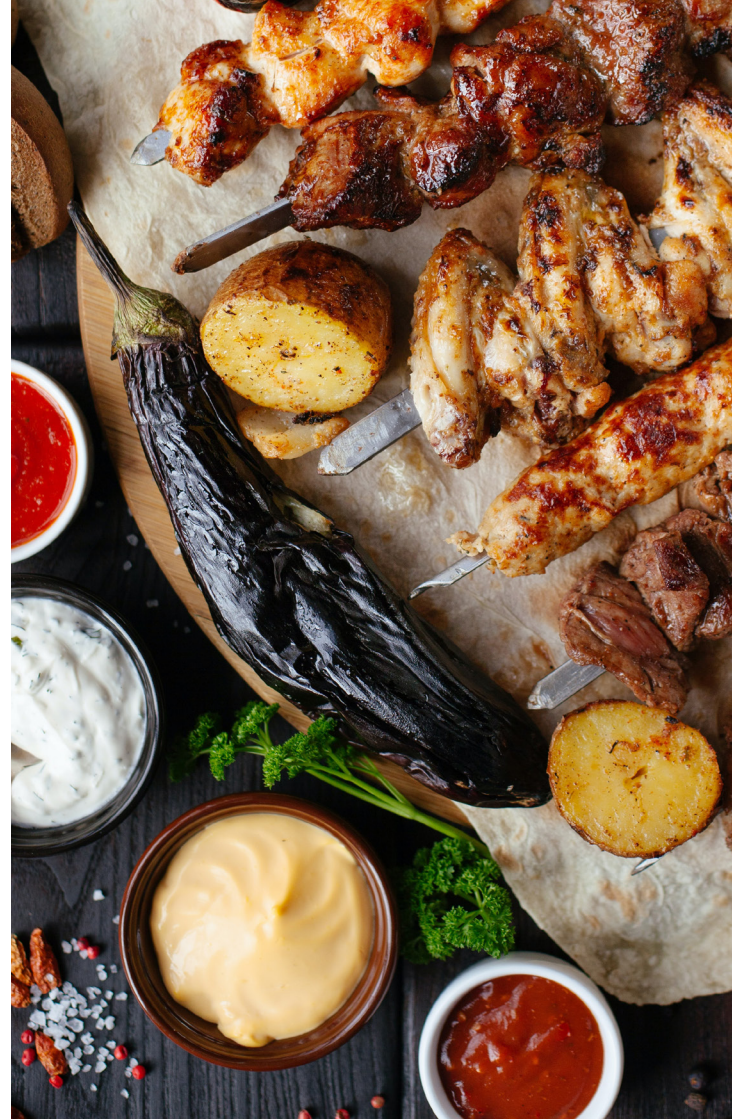
Romano Pepper, Harissa, Lemon (v)

HISPI CABBAGE

Black Apple Butter, Pickled Walnut Salsa (v)

MEDITERRANEAN VEGETABLE BROCHETTE

Parmesan, Italian Parsley (v)





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





SUPER FOOD SALADS

GREEK SALAD

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

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



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 Cake, Butterscotch Sauce
& Mascarpone Cream

TORTA CAPRESE

Biscoff Cream, Burnt Orange Puree

ETON TIDY

Fresh Strawberries, Raspberries, Mini Meringues,
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

BROWN BUTTER TREACLE TART

Candied Orange & Stem Ginger



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





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



Table
THREE

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

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.

£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.





FRESH FOOD, FRESH IDEAS

call: +44 (0)1285 658 444
email: info@relishgroup.co.uk
visit: www.relish-group.co.uk