

# St. Teudrics Menu

2027 - 2029

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# Fresh Food, Fresh Ideas

At Relish we combine our passion for food with wonderful produce and years of experience to create a bespoke catering service just for you.

Booking us as your caterer secures a unique service unlike any other. A personal consultation with one of our creative team helps us learn more about you, allowing us to tailor menus that reflect your personalities and tastes.

Working with each client individually, we'll pair dishes and create balanced, delicious menus that flow naturally, resulting in a finer dining experience for both you and your guests.

We can't wait to work with you to create something exceptional for your special day!



# Our Packages

All Brochure Prices are based on 100 guests

## Your Packages

Prices are inclusive of VAT. Choose a foundation, then refine with reception and evening options.

### STTEWDRICS HOUSE MENU

2 Course Menu - £56.00 per person

### OUR SIGNATURE BESPOKE MENU

2 Course Menu - £70.00 per person

4 Canapes & 2 Course Menu - £74.00 per person

3 Course Menu - £79.00 per person

4 Canapes & 3 Course Menu - £82.00 per person

### THESE PRICES INCLUDE:

Refined crockery, gleaming cutlery, and luxury white linen napkins with matching table clothes or runners set the tone for your day. Coloured napkins are also available for £1.80 per person.

You'll be supported by our experienced wedding team throughout, with the option to enjoy a dedicated tasting session at one of our venues, designed to help you curate the perfect menu.

# How it Works

### 1. Start your Journey

No matter your vision - an elegant feast, a relaxed sharing-style buffet, or something totally unique - we're here to make it happen.

We'll guide you through menus, pricing, and packages to craft the perfect plan for your big day.

### 2. Designing your Menu

From stunning plated meals to indulgent grazing tables, our expert team will help you curate a menu that reflects your style, suits all dietary needs, and fits your budget.

Love a taste test? Join us for a tasting experience to sample the flavours that will wow your guests.

### 3. Finalising Details

Once you've chosen your dream menu, we'll take care of the finer details - service style, timings, special requests, and dietary requirements. With a dedicated team ensuring everything is set, all that's left to do is place your booking and relax, knowing your catering is in expert hands.

### 4. Enjoy every Moment

On the big day, we've got everything covered. From seamless service to delicious food, our professional team will ensure every guest is well-fed and every moment runs smoothly.

You can focus on celebrating - we'll handle the rest!

# Canapés

We recommend you select either 3, 4 or 6 to be in circulation

£10.00 for 3 / £12.00 for 4 / £16.00 for 6

## CLASSICS

### CRISPY TORTILLA

Elote Corn Salsa, Lime & Tajin (VE/GF)

### SPICED CORNISH POTATO BHAJIA

Coriander & Mint Chutney (VE/GF)

### AGED BEEF SHORT RIB ARANCINI

Truffle & Aged Parmesan

### GLOUCESTER OLD SPOT CHIPOLATAS

Grain Mustard, Honey & Rosemary (GF)

### BUTTERMILK POPCORN CHICKEN

Mojo Rojo Dip (GF)

### WILD MUSHROOM & PORCINI ARANCINI

Truffle & Aged Parmesan (V)

### CITRUS CURED SALMON

Grapefruit, Avocado, Espelette Pepper, Blini

### PUMPKIN SEED SOURDOUGH CROUTE

Whipped Ricotta, Orange Blossom Honey & Thyme (V)

### CRISPY POLENTA

Sweet & Sour Peppers & Smoked Aubergine Puree (GF)

### LOCAL DOUBLE GLOUCESTER

PUFF PASTRY STRAWS (V)

## LUXURY CANAPÉS

### GLOUCESTER OLD SPOT

PIGS IN BLANKETS (GF)

Cranberry Relish

### GILDA PINTXO

Guindilla Pepper, Cantabrian Anchovy & Manzanilla Olive Skewer (GF)

### SMOKED BEEF BRISKET & ROASTED SHALLOT CROQUETTE

Black Garlic Mayo

### KARAGGE CHICKEN

Kewpie Mayo & Teriyaki

### TRUFFLED GLOUCESTER

CHEESE TOASTIE

Jalapeño Relish (V)

### SEARED TERIYAKI TUNA

Sesame, Pickled Ginger & Miso

### CRISPY OLD SPOT PORK BELLY

Hoisin Sauce & Crispy Leeks

### DRY AGED SIRLOIN

Confit Cherry Tomato, Aged Parmesan & Rocket (GF)

### DEEP FRIED TARTIFLETTE

Roblochon Cheese, Crisp Pancetta & Caramelised Onion, Chives

### CANTABRIAN ANCHOVY & CONFIT GARLIC PUFF PASTRY STRAWS



DRY AGED SIRLOIN



PIGS IN BLANKETS



TRUFFLED GLOUCESTER CHEESE TOASTIE



WILD MUSHROOM & PORCINI ARANCINI

# St Teudrics House Menu

Two Course Menu £56 Per Head Based On 100 - Guests

## MAIN COURSE

**GLOUCESTER OLD SPOT SAUSAGES**  
With Creamed Mash & Caramelised Red Onion Gravy

**ROASTED CHICKEN SUPREME**  
Tenderstem Broccoli, Wild Mushroom & Tarragon Cream (GF)

**GLOUCESTER OLD SPOT PORK SHOULDER**  
Crispy Crackling, Roasted New Potatoes, Honey Roast Carrot & Sage (GF)

**PUTTANESCA GNOCCHI**  
Roasted Red Peppers, Capers & Olives, Parmesan (VE)

**BOMBAY AUBERGINE**  
Garlic, Lemon & Tahini Dressing, Coriander (VE/GF)

**SHIN OF BEEF PIE**  
Buttered Savoy Cabbage & Red Wine Gravy (VEO)

## PUDDINGS

**DARK CHOCOLATE BROWNIE**  
Salted Caramel & Mascarpone Cream (GF)

**STICKY TOFFEE PUDDING**  
Butterscotch Sauce & Vanilla Cream

**SEASONAL ETON MESS**  
Hazelnut Meringue & Elderflower (GF)

**VEGAN CHOCOLATE MOUSSE**  
Raspberries & Pistachio (VE/GF)



SHIN OF BEEF PIE



PUTTANESCA GNOCCHI



STICKY TOFFEE PUDDING



BOMBAY AUBERGINE

# Sélection Gourmande

To Enjoy Instead Of A Canapé Or Starter Service, Whilst Roaming With A Glass Of Fizz.

## CORNISH OYSTER BAR

Minimum of 100 Oysters £5 per Oyster

POA

## SERVED WITH SHALLOT VINAIGRETTE

a Selection of Tabasco Sauces &  
Lemon Garnish

Add

OSCIETRA CAVIAR & SALTED CRISPS  
100g / 200g / 500g

## ANTIPASTO SHARING PLATTER

£14 Per Person Instead of Canapé | £5.00 Supplement Instead of Plated Starters

Sliced Bresaola Magatello, Prosciutto Crudo & Salami Milano, Gorgonzola & Whole Buratta.  
Sun Dried Tomatoes, Relish Rosemary Focaccia, Mixed Olives; Nocellara, Black Gaeta & Cerignola

## MIDDLE EASTERN SHARING BOARD

£14 Per Person Instead of Canapé | £5.00 Supplement Instead of Plated Starters

Baharat Spiced Lamb Koftas, Spiced Cod Fritters, Harissa & Honey Dip, Falafel, Beetroot Hummus,  
Crispy Pitta Breads, Smoked Baba Ganoush, Feta & Aleppo & Coriander Roasted Chickpeas

## BEST OF BRITISH

£14 Per Person Instead of Canapé | £5.00 Supplement Instead of Plated Starters

Relish Sausage Roll Selection, Pork Pie, Baked Cotswold Brie, Cave Aged Wookey Hole Cheddar,  
Sourdough, Chutney & Pickles, Grapes, Crudités

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## WORRIED ABOUT DIETARIES?

£14 Per Person Instead of Canapé | £5.00 Supplement Instead of Plated Starters

Falafel, Beetroot Hummus, Crudités, Mixed Olives, Baba Ganoush, Gluten Free Bread  
& Antipasto Vegetables



BEST OF BRITISH



MIDDLE EASTERN



ANTIPASTO SHARING PLATTER



CORNISH OYSTER

# Our Signature Bespoke Menus

AVAILABLE AS A TWO, OR THREE-COURSE EXPERIENCE

2 Courses From £70 Per Person | 3 Courses From £79 Per Person

## TO START

### SPICED SQUASH & ROASTED

### RED PEPPER SOUP

Coriander Oil & Relish Focaccia (VE)

### BAKED CAMEMBERT

Confit Garlic, Relish Rosemary Focaccia, Fig & Apple Chutney (V)

### CORNISH SALMON

Dill & Grain Mustard Fishcake, Seaweed, Capers & Lemon Aioli

### FRIED CORN TORTILLA

Chipotle Spiced Old Spot Pork Belly, Sweetcorn & Jalapeño Relish, Tomato Jam (GF)

### HERITAGE TOMATO SALAD

Burrata, Elderflower Vinegar & Basil (V/VEO)

### ROASTED COTSWOLD WHITE CHICKEN & APRICOT CROQUETTE

Tarragon Mayo, Apricot Jam & Bitter Leaves

### CITRUS CURED CHALK STREAM TROUT

Pickled Kohlrabi, Fennel & Dill, Sourdough Croutes, Caviar & Citrus Dressing

### HEREFORD BEEF CARPACCIO

Confit Cherry Tomatoes, Rocket, Pickled Shallot, Fresh Horseradish & Extra Virgin Olive Oil (GF)

### HOT SMOKED TROUT

Spiced Yoghurt, Cucumber, Preserved Lemon & Pomegranate Salad, Dukkah (GF)

### DUCK LIVER PARFAIT

Burnt Orange Gel, Pickled Celery & House Brioche

### MUSHROOM PARFAIT

Red Onion Chutney, Sunflower Seed Granola, House Brioche

## MAIN COURSE

### CHICKEN SUPREME

Thyme Roast New Potatoes, Seasonal Greens, Tarragon Cream Sauce (GF)

### COTSWOLD LAMB RUMP & CRISPY BELLY

Confit Garlic Mash Potato, Charred Hispi Cabbage & Roasted Lamb Sauce (GF)  
(Supplement £5 Per Person)

### COAL ROASTED CAULIFLOWER

Caper & Cauliflower Puree, Harrisa Dressing, Onion, Caper & Coriander Crumb (VE)

### PAN FRIED GNOCCHI

Spinach, Lemon & Garlic Cream, Parmesan & Rocket Salad (V)

### BRAISED OX CHEEK

Caramelised Onion Puree, Seasonal Brassicas, Beef Fat & Thyme Crumb, Red Wine Sauce

### SALMON FILLET

Confit Fennel, Romesco Sauce & Tenderstem Broccoli (GF)

### GLOUCESTER OLD SPOT PORCHETTA

Carrot & Swede Mash, Braised Apples, Crispy Calvolo Nero, Cider Sauce (GF)

### WHOLE ROASTED DRY AGED SIRLOIN

Charred Baby Gem with Pecorino, Roast Beef Tomato & Triple Cooked Chips (GF)  
(Supplement £8 Per Person)

### CORNISH COD

Charred Leeks, Crispy Ponnie Anna, Mussel & Chive Cream (GF)

### ROAST CHICKEN BREAST

Wild Mushroom Leek Cassoulet, Rainbow Chard & Crisp Pancetta (GF)

# Our Signature Bespoke Menus

## MAIN COURSE

### FANCY A ROAST

Choose From The Following:

#### ROLLED BELLY OF PORK

Stuffing, Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Gravy & Apple Sauce

#### ROAST CHICKEN SUPREME

Roast Potatoes, Cauliflower Cheese, Seasonal Greens, Honey Roasted Carrot & Gravy

#### ROAST LEG OF LAMB

Fine Beans, Roast Potatoes, Honey Roast Carrot, Roasted Shallot Puree & Lamb Sauce  
(Supplement £5 Per Person)

#### ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Tenderstem Broccoli, Roast Potatoes, Honey Roast Carrot, Beef Sauce  
(Supplement £5 Per Person)

#### MUSHROOM WELLINGTON

Seasonal Greens, Roast Potatoes, Honey Roast Carrot, Truffle Cream Sauce (VE)





BAKED CAMEMBERT



SPICED SQUASH & ROASTED  
RED PEPPER SOUP



CITRUS CURED CHALK STREAM TROUT



DUCK LIVER PARFAIT



ROAST LEG OF LAMB



CORNISH COD



SALMON FILLET



COAL ROASTED CAULIFLOWER

# Plated Desserts

## RELISH DARK CHOCOLATE BROWNIE

Miso Caramel, Vanilla Mascarpone Cream (GF)

## TONKA BEAN CRÈME BRULEE

Lavender Shortbread & Fresh Raspberries

## STICKY TOFFEE PUDDING

Toffee Sauce, Candied Walnuts & Ginger Ice Cream

## SEASONAL MESS

Hazelnut Meringue & Elderflower Cream (GF)

## RHUBARB TRIFLE

Vanilla Custard, Genoise Sponge & Toasted Almonds

## RUM POACHED PINEAPPLE

Coconut & Lime Crumble, Coconut Sorbet (VE)

## DARK CHOCOLATE MOUSSE

Raspberries, Pistachio & Whipped Vegan Cream (VE/GF)

## MANGO & WHITE CHOCOLATE CHEESECAKE

Passionfruit & Caramelised White Chocolate

## SPICED PEAR DARTOIS

Boozy Custard

## KEY LIME PIE

Lime Curd, Whipped Cream, Italian Meringue & Candied Lime

## HAZELNUT CREAM

Blueberry Compote & Toasted Hazelnut & Oat Crumb

## CHOCOLATE MARQUISE

Cherry Gel, Kirsch Mascarpone, Chocolate Crumb (GF)



RELISH DARK CHOCOLATE BROWNIE



MANGO & WHITE CHOCOLATE CHEESECAKE



# Feasting Table Menu

Two Mains Dishes, Three sides or salads & A Dessert £80 Per Person Based on 100 Guests

**COTSWOLD WHITE SPATCHCOCK CHICKEN**  
Marjoram, Lemon & Chilli Rub (GF)

**BAVETTE (GF)**  
**DRY AGED T BONE (GF)**  
**COTE DE BEOUF (GF)**  
Chimmichurri  
(T Bone £3 Per Person Supplement)  
(Cote De Beouf £5 Per Person Supplement)

**BARBACOA SPICED CHICKEN WINGS**  
Lemon Aioli (GF)

**BBQ PORK BELLY**  
Chipotle Spiced BBQ Glaze, Crispy Pork  
& Onion Crumb

**MONKFISH KEBABS**  
Chermoula & Charred Lemon (GF)

**CONFIT LAMB SHOULDER**  
Rosemary & Black Garlic (GF)

**BLACK TIGER PRAWNS**  
Lobster Café De Paris Butter (GF)

**BRAISED OCTOPUS**  
Sherry Vinegar Glaze, Fennel, Orange & Dill (GF)

**SAUCES** (£3 Per Person Supplement)

**PEPPERCORN**

**RED WINE SAUCE**

**BEARNAISE**

**BBQ HISPI & TENDERSTEM BROCCOLI**  
Green Goddess Dressing & Crispy Onions (GF)

**GRILLED SEASONAL VEGETABLES**  
Basil & Mint Dressing (VE/GF)

**BBQ CORN**  
Sun Blush Tomato & Rocket Salad (VE/GF)

**MIDDLE EASTERN BBQ AUBERGINE PARMIGIANA**  
Pomegranate & Sumac (V/GF)



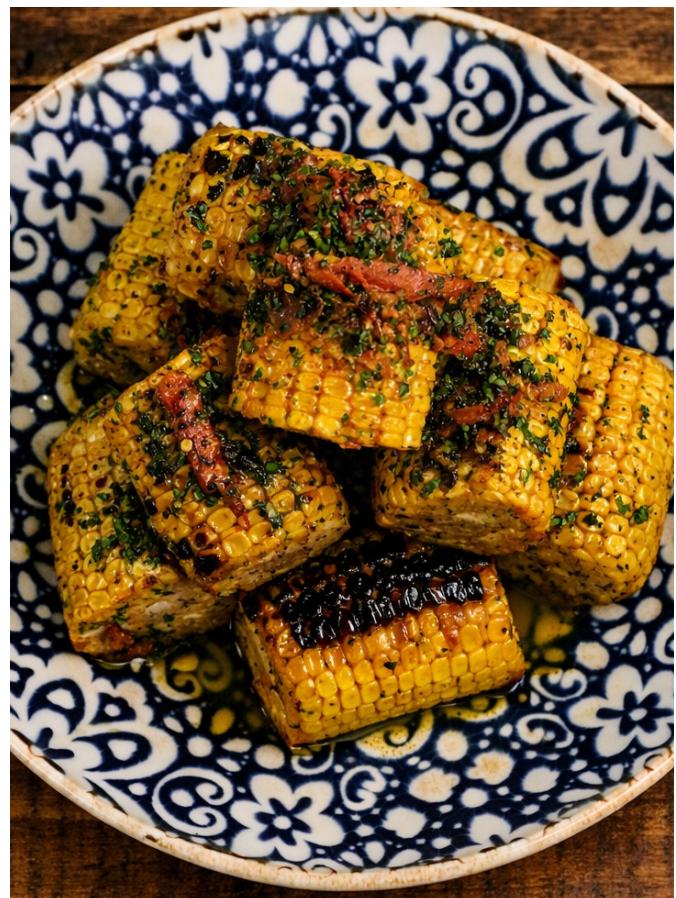
COTSWOLD WHITE SPATCHCOCK CHICKEN



BRAISED OCTOPUS



BLACK TIGER PRAWNS



BBQ CORN

# BBQ Menu

Choose Two Meats, Three Sides Or Salads & A Dessert £80 Per Person

## BBQ MAINS

### GLOUCESTER OLD SPOT SAUSAGES

Honey, Mustard & Rosemary Glaze

### DRY AGED 6OZ STEAK BURGER

Monterrey Jack Cheddar, Salad, Pickles, Smoked Tomato Chutney & Brioche

### MOVING MOUNTAINS BURGER

Smoked Tomato Chutney, Salad, Pickles, Vegan Cheese & Brioche (VE)

### CHICKEN THIGH KEBABS

Yoghurt, Confit Garlic, Lemon & Mexican Oregano, Warm Flatbreads

### LAMB KOFTA

Soused Onions, Caramelised Onion Hummus, Pitta Bread

### GRILLED HALLOUMI

Hot Honey & Harissa, Lemon Sesame Crumb, Flatbread (V)

### MIXED VEGETABLE SKEWERS

Caramelised Onion Hummus & Zatar (VE/GF)

### BARBECOA SPICED CHICKEN WINGS

Lemon Aioli (GF)



# Side Dishes

Available As Sides For BBQ Menu Page 19 / Feasting Table Menu Page 17 \*

**BABY JACKET CORNISH NEW POTATOES**  
Barbacoa Spice (VE/GF)

**FREGOLA, GRILLED PEPPERS & COURGETTES**  
Sun Blush Tomato & Basil Pistou (VE)

**RED CABBAGE, CARROT & FENNEL SLAW**  
Parsley & Mustard Mayonnaise (V/GF)

**THICK CUT TRIPLE COOKED CHIPS (V/GF)**

**CHOPPED SALAD**  
Lettuce, Cucumber, Tomatoes & Red Onion, Dill & Lemon Dressing (V/GF)

**PARMESAN & TRUFFLE FRIES (V/GF)**

**HARISSA SPICED CHICKPEAS**  
Rocket, Tomato & Pickled Cucumbers (V/GF)

**CLASSIC GREEK SALAD**  
Marinated Olives & Crumbled Feta (V/GF)

**CAESAR SALAD**  
Cos Lettuce, Croutons, Shaved Parmesan, Parsley, Buttermilk & Anchovy Dressing

**PADRÓN PEPPERS**  
Roasted Garlic & Lemon (VE/GF)

**GIANT COUS COUS**  
Cherry tomato, Spring Onions & Mint (GF)

**GRILLED BABY GEM**  
Za'atar, Pistachio, Garlic Yoghurt & Shatta (V/GF)

**TOMATO CAN GABRIEL**  
Heritage Tomatoes, Extra Virgin Olive Oil, White Balsamic & Elderflower (VE/GF)





MIXED VEGETABLE SKEWERS



DRY AGED 6OZ STEAK BURGER



GRILLED HALLOUMI



GLOUCESTER OLD SPOT SAUSAGES



CAESAR SALAD



GIANT COUS COUS



HARISSA SPICED CHICKPEAS



PADRON PEPPERS

# Sharing Puds

## PAVLOVA TOWER

Seasonal Fruit, Whipped Vanilla Cream (GF)

## CHOCOLATE, RASPBERRY & PISTACHIO LOG

## TIRAMISU BOWL

Coffee Cream, Mascarpone, Marsala & Dark Chocolate

## LEMON, CITRUS & BERRY BUNDT CAKE

White Chocolate Icing, Freeze Dried Berries

## SPICED SEASONAL CRUMBLE

Proper Custard

## RHUBARB TRIFLE

Vanilla Custard, Genoise Sponge & Toasted Almonds

## SEASONAL ETON MESS

Hazelnut Meringue & Elderflower Cream (GF)

## DOUGHNUTS

Selection of Filled Doughnuts

Choose from:

### CINNAMON SUGAR

### SALTED CARAMEL & HONEYCOMB

### DARK CHOCOLATE AND FUDGE

### RASPBERRY & ELDERFLOWER



ETON MESS



LEMON, CITRUS & BERRY BUNDT CAKE



# Late Night Snacks

Perfect for keeping guests fuelled and dancing into the night – served relaxed buffet style.

## MAINS

(£8.50 Per Person)

### GLOUCESTER OLD SPOT SAUSAGE BUTTIES

Stokes Ketchup & Brown Sauce, Brioche

### SMOKED BACK OLD SPOT BACON BUTTIES

Stokes Ketchup & Brown Sauce, Brioche

### MOVING MOUNTAINS HOT DOGS

Frenchie's, Jalapeños & Crispy Onions (VE)

### CHEFS SELECTION OLD SPOT

### SAUSAGE ROLLS

House Chutney (VEO)

### FISH FINGER BUTTIE

Tartare Sauce

### PLANT BASED FISHLESS FINGER BUTTIES

Tartare Sauce

### CRISPY CHICKEN SUBS

Hot Sauce, Pickles & Crispy Onions

(£12 Per Person)

### SMOKED BEEF BRISKET

Texas BBQ Sauce, Ciabatta

### GRUYERE & TRUFFLE CHEESE TOASTIE

Smoked Tomato Chutney

### KOREAN FRIED CHICKEN

Teriyaki, Kewpie Mayo, Shredded Lettuce,  
Milk Bun

## LATE NIGHT SIDES

(£3 Per Person)

### SKINNY FRIES

### CHOPPED SALAD

Lettuce, Cucumber, Tomatoes & Red Onion,  
Dill & Lemon Dressing (VE/GF)

### RED CABBAGE, CARROT & FENNEL SLAW

Parsley & Mustard Mayonnaise (V/GF)

### THICK CUT TRIPLE COOKED CHIPS

(VE/GF)



CRISPY CHICKEN SUBS



RED CABBAGE, CARROT & FENNEL SLAW



CHEFS SELECTION OLD SPOT  
SAUSAGE ROLLS



CHOPPED SALAD

# Kids Menu

2 courses for £25

Choose one option

## MAINS

### CHICKEN STRIPPERS

Chips & Peas

### PESTO PASTA

Sun Blush Tomatoes & Mozzarella (V)

### SPAGHETTI BOLOGNESE

Garlic Bread & Salad

### FISH GOUJONS

Chips & Peas

### LUNCH BOX

Filled Roll, Carrot Sticks, Hummus, Crisps, Cherry Tomatoes (V)

## DESSERTS

### CHOCOLATE BROWNIE

Ice Cream (GF)

### ROCKY ROAD BITES

Fresh Strawberries

### FRUIT SALAD

Yoghurt Cream (GF)

### MILK & COOKIES





# Food Stations

## ARANCINI STATION

From £16 Per Person based on 100 guests | Pick 3 Flavours With Your Choice Of 3 Sauces

AGED BEEF SHORT RIB ARANCINI & TRUFFLE	N'DUJA & SMOKED SCAMORZA CHEESE ARANCINI
PEA, GRUYERE & LEEK ARANCINI (V)	SPINACH & RICOTTA ARANCINI (V)
WILD MUSHROOM, PORCINI & TRUFFLE ARANCINI (V)	PRAWN, GINGER LEMONGRASS & CORIANDER ARANCINI

### ACCOMPANYING DIPS

Roasted Garlic Aioli | San Marzano Tomato Sauce | Basil Pesto | Lemon & Herb Yoghurt | Chilli Dip

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## MEXICAN TACO STATION

From £16 Per Person based on 100 guests | Select 2 Taco Fillings & 2 Toppings

### Choice of:

Taco Shell, Guacamole, Pico De Gallo, Shredded Lettuce, Refried Beans, Sour Cream & Hot Sauce

BARBECOA  
BRISKET OF BEEF

BARBECOA  
ROASTED SWEET (VE)

POTATO & FETA (V)

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## MAC N CHEESE STATION

From £16 Per Person based on 100 guests

### With a selection of toppings:

CRISPY ONIONS

PARMESAN

BBQ PULLED PORK

BACON BITS

GRATED MOZZARELLA

HOT SAUCE

CRUMBLED FETA

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## INDIAN CURRY STATION

From £16 Per Person based on 100 guests | Pick 1 Curry & 2 Sides

### BUTTER CHICKEN

Rich Tomato & Cream Sauce,  
Finished with Fenugreek (GF)

### LAMB ROGAN JOSH

Braised Lamb Shoulder with  
Kashmiri Spices (GF)

### SWEET POTATO CURRY

Kashmiri Spices

Saag Aloo, Mini Samosa, Onion Bhaji, & Coriander Flatbread, Saffron Rice

# Food Stations

## SLIDER & DOG STATION

From £16 Per Person based on 100 guests | Pick 1

**BBQ PULLED PORK**  
with Tangy Slaw

**KOREAN FRIED CHICKEN**  
with Gouchujang Mayo & Sesame

**CLASSIC BEEF BURGER**  
with Cheddar & Pickles

**HONEY & CHIPOTLE PULLED  
JACKFRUIT (VE)**





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