



STRAWBERRY SHORTCAKE

PRICING

PRICING

At Strawberry Shortcake we pride ourselves on the quality of our food and are governed by the seasons. All dishes on our menus are made in-house from scratch so from time to time, we may have to swap ingredients for what is available. Only the best will do, so if its about the food, you will pick us!

WEDDING BREAKFAST

3 Courses	£90
4 Canapés & 2 Courses	£90
Mid-Week 3 Courses	£75

EXTRAS

3 x Canapés	£11
5 x Canapés	£16
Additional Canapés	£3 each
Evening Options	£ price on menus

BESPOKE QUOTE

If you would like something a little different, we can tailor a menu just for your big day. The beauty of making everything from scratch allows us to be more creative and give you exactly what you want.

Prices includes crockery, cutlery, table linen , waiting staff and of course, our very talented chefs.

All prices are inclusive of VAT and are based on a minimum of 80 guests



CANAPES

MEAT

Mini Beef Wellington, Creamed Horseradish
Sticky Miso Pork Belly, Chives
Achari Chicken, Mini Chapati, Coriander Yogurt
Mini Bangers & Mash, English Mustard
Chorizo & Sweet Potato Croquettes, Saffron Mayo
Asparagus Wrapped in Carmarthen Ham, Brown Butter Hollandaise
Lamb, Pea & Feta Fritters, Mint Sauce Dip

FISH

Mini Salmon Sashimi Tostada, Jalapeno, Wasabi Tobiko, Truffle Ponzu
Cardigan Bay Scallop Ceviche, Avocado, Lime & Coriander
Crunchy Parmesan Cockles, Bacon & Laver Bread Dip
Tea Smoked Trout, Ricotta & Pea Blinis, Lava Bread Crème Fraîche, Keta Caviar
Calamari with Coriander & Ginger, Pepper Sauce
Sesame Tempura Shrimp, Beetroot, Lemongrass & Sweet Chilli
Vietnamese Style Crab Spring Roll, Mint, Coriander & Tamarind Ketchup

VEGETARIAN

Welsh Rarebit, Red Onion Marmalade, Mini Toast
Mini Mango & Gorwydd Salad, Crystallized Ginger, Elderflower Dressing
Moroccan Root Veg Fritters, Date & Tamarind Chutney
Blue Cheese & Peanut Wontons, Sweet Soy & Cardamom Sauce
Burnt Aubergine, Pomegranate, Bruschetta, Toasted Walnuts
Mini Hafod Organic Cheddar, Thyme and Onion Muffins
Steaming Asparagus, Halen Môn, Brown Butter Hollandaise



WEDDING BREAKFAST

*Add an
extra option
for £1.50
per course*

STARTERS

Choose 1 option per course

MEAT

Charred Peach & Prosciutto Bruschetta, Buffalo Mozzarella, Mint & Pistachio Pesto

Vietnamese Roast Pork Belly Noodle Salad, Lime, Peanut, Chili & Mint

Crunchy Pressed Breast of Lamb, Mint Salad, Labneh, Feta, Pomegranate

Capestone Farm Chicken Liver Parfait, Spiced Apple Chutney, Petit Salad, Sour Dough

*Treacle Smoked Duck Breast Salad, Parmesan, Fig, Hazelnuts & Bonito

FISH

Smokey Pembrokeshire Mackerel Pâté, Bagel Crostini, Rhubarb, Lambs Lettuce

Tenby Smoked Salmon, Citrus, Dill & Labneh, Our Treacle Soda Bread, Salty Welsh Butter

Carmarthenshire Bay Fishcake, Spicy Anchovy Mayo, Water Cress, Cucumber Pickles

*Potted Pembrokeshire Crab, Watercress & Radish Salad, Summer Pickles, Freshly Baked Soda Bread

VEGETARIAN

Buffalo Mozzarella & Sun Blushed Tomato Bruschetta, Homemade Pesto, Wild Rocket

Tomato & Roast Red Pepper Soup, Welsh Rarebit Toast, Cumin Oil

Baby Gem Salad, Hafod Organic Cheddar Dressing, Cardamom & Pistachio Granola

Warm Taleggio Potato Cake, Rainbow Chard & Homemade Pesto

Portobello Mushroom & Ricotta Pate, Tomato Chutney, Nutty Radish Salad

VEGAN

Vietnamese Salad, Crunchy Tofu, Lime, Peanut, Chili & Mint

Marinated Rainbow Beets, Watercress, Tarragon, Candied Walnuts, Tofu Labneh

Curried Chickpeas, Spinach, Portobello Mushrooms on Toasted Sour Dough

* £2 Supplement



WEDDING BREAKFAST

*Add an
extra option
for £1.50
per course*

MAINS

Choose 1 option per course

MEAT

Chipotle & Garlic Chicken, Cumin Potatoes, Smoked Paprika Labneh, Greens, Toasted Walnuts
Spiced Honey Roast Pork Belly, Bacon & Onion Crushed Potatoes, Braised Cavolo Nero, Salsa Verdi
Roast Welsh Beef, Yorkshire Pudding, Creamed Horseradish, Mash, Roast Veg, Beans & Red Wine Jus
Roast Pembrokeshire Chicken, Maple Celeriac Mash, Baby Leeks, Bread Pudding, Jus Gras
Mojo Marinaded Beef, Romesco, Sauté New Potatoes, Crispy Bacon & Green Beans, Crème Fraîche
*Roast Leg of Preseli Lamb, Rosemary & Garlic, Salsa Verdier, Greens, New Potatoes, Parsley & Mint

FISH

Roast Salmon, Cockle & Cumin Couscous, Grilled Courgette, Warm Tomato Vinaigrette
Pan-Fried Sea Bass with Mussel & Saffron, Mash, Coastal Greens
Salmon En Croute, Sorrel Hollandaise, Summer Greens, Pembrokeshire New Potatoes
Roast Hake, Chorizo & Chickpea Stew, Saffron Aioli, Citrus Salad

VEGETARIAN

Roast Butternut, Orange & Sage Gallate, Harrissa Fromage Blanc
Roast Veg & Lentil Wellington, Cashew Nut & Kale Pesto, Seasonal Greens

VEGAN

Stuffed Courgettes, Miso Sweetcorn Puree, Charred Mange Tout
Harissa Baked Aubergine with Puy Lentils & Herb Salad, Miso Dressing
Balsamic Stuffed Mushrooms, Basil & Orzo
Leek & Mushroom Crumble, Sweet Potato & Miso Mash

* £2 Supplement



WEDDING BREAKFAST

*Add an
extra option
for £1.50
per course*

PUDDING

Choose 1 option per course

Chocolate & Hazelnut Mousse, Chocolate Shavings & Praline

Key Lime Pudding, Caramelized Rice Crispies, Lime Sorbet, Lemon Custard

Apple & Blackberry Crumble Tartlet, Clotted Cream Ice-Cream

White Chocolate & Raspberry Cheesecake, Fresh Raspberries, Raspberry Sorbet

Chocolate Pudding, Salty Caramel, Brioche Croutons, Crème Fraîche

Goats Curd Pot De Crème, Elderflower Poached Rhubarb

Raspberry & Pistachio Pavlova, Crème Anglaise, Candied Pistachios

Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice-Cream

Lemon Curd & Buttermilk Cake, Crème Fraîche, Raspberries

Ultimate Chocolate Brownie, Red Wine Poached Cherries, Cardamom Cream

VEGAN

Lemon Tofu Mousse, Raspberries, Vanilla Crumbs

Chocolate Delice, Tofu Cream, Candied Pistachios, Poached Cherries



MID WEEK MENU

EXCLUSIVE MID WEEK MENU

Available Monday to Thursday.

Choose 1 option per course

STARTERS

Chicken Liver Parfait, Red Onion Marmalade, Petit Salad, Sour Dough

Cesar Salad, Organic Egg, Crispy Onions, Welsh Bacon, Cesar Dressing

(V) Leek & Potato Soup, Crème Fraîche, Fine Herbs

MAINS

Roast Pork Loin, Cavolo Nero, Bramley Apple Sauce, Crispy Bacon, Whole Grain Mustard Jus

Coq au Vin, Roast Garlic Mash, Seasonal Greens

Braised Shin of Beef, Roast Shallots, Creamy Mash, Cabbage with Welsh Butter & Black Pepper

(V) Stuffed Courgettes with Miso Sweetcorn Puree, Charred Mangetout

PUDDING

Chocolate & Hazelnut Mousse, Chocolate Shavings & Praline

Rhubarb & Elderflower Fool with Crystallized Ginger & Mascarpone

Lemon Curd & Buttermilk Cake, Crème Fraîche, Fresh Raspberries

(All dietary requirements will be catered for)



EVENING



HOT SANDWICHES/STREET FOOD £16

SERVED WITH FRIES AND PICKLES.

(PASS ROUND)

CUBANO SANDWICH

Marinated Roast Pork Belly, Hand Carved Ham, Swiss Cheese, Red Onion Pickles, Siracha Mayo, Cowboy Pickles

BACON BUTTIES

Bacon, Tomato Ketchup

HOT SALT BEEF SANDWICH

Hot New York Style Salt Beef Sandwich, Russian Dressing, Sauerkraut, Swiss Cheese, Cowboy Pickle

LAMB WRAP

North African Spiced Shoulder of Lamb Wrap, Houmous, Guindilla Chilies, Fresh Coriander, Cumin Yogurt

BUFFALO CHICKEN BURGER

Spicy Buffalo Chicken Burger, Blue Cheese Dressing, Red Onion Pickles, Watercress & Beef Tomato

PO' BOY

Battered Shrimp, Siracha Mayo, Crunchy Cabbage, Beef Tomatoes, Pickles, Soft Potato Roll

THE RAREBIT BURGER

Beef Burgers topped with Welsh Rarebit, Red Onion Pickles, Burger Sauce, Beef Tomato

ROAST PORK BAP

Apple Sauce, Red Cabbage Slaw, Stuffing, Crackling

MINI FISH & CHIP CONE

Battered Fish, Chips, Homemade Tartar Sauce, Mushy Peas

(V) THE VEGGIE*

Veggie Burger, Halloumi, Romesco Sauce, Charred Baby Gem

(V) MOROCCAN SPICED BURGER*

Chickpea Burger, Tomato Chutney, Beetroot Borani, Salad & Red Cabbage Slaw

(V) CHEESE & MUSHROOM TOASTIE*

Portobello Mushroom & Fontina Cheese Toastie

**Can be adapted to suit a Vegan diet*



EVENING

WOOD-FIRED PIZZA £15

PICK 3, INCLUDE 1 VEGETARIAN
(PASS ROUND)

PEPPERONI

Pepperoni, Basil, Mozzarella,
Grand Padano

HAM & MUSHROOM

Portobello Mushrooms, Serrano Ham
Basil, Mozzarella, Grand Padano

THE PRESELI

Slow Cooked Preseli Lamb, Gorwydd
(Caerphilli), Mint Pesto, Caramelised
Onions, Pine Nuts

NAPOLI

White Anchovies, Grand Padano,
Mozzarella, Capers, Basil

FIRE BALL

Meatball, Jalapeños, Oregano,
Mozzarella, Grand Padano

POLLO

Chicken, 'Nduja, Olives, Artichokes,
Mozzarella, Grand Padano

(V) MARGHERITA*

Fresh basil, Gran Moravia, Mozzarella &
E.V. Olive Oil

(V) PORTOBELLO*

Portobello Mushrooms, Basil, Garlic,
Gran Moravia, Fontina Cheese

(V) PERL LAS & BUTTERNUT*

Perl Las Blue Cheese, Gran Moravia, Butternut
Squash, Rocket, Pickled Red Onions

(V) QUATTRO FORMAGGI

Basil, Gran Moravia, Mozzarella, Dolcelatte,
Ricotta, Rocket

**Can be adapted to suit a Vegan diet*



EVENING



THE INDIAN £20

Scott was fortunate enough to spend time working in India focusing on regional Indian food.

PICK 1 OF THE FOLLOWING

Goan Pork Vindaloo, Tamarind, Cashew Nuts
Rajasthani Lamb, Yoghurt & Black Cardamom
Chicken Curry, Dried Figs & Almonds
Beef Cheeks, Rogan Josh

SERVED ALONG SIDE:

Dahl, Steamed Rice, Poppadom, Homemade Flatbreads, Coriander, Chilli, Mint Yoghurt & Mango Chutney

BBQ BUFFET £22

Lamb Kofta, Mint Yoghurt
Mini Burgers
Korean Style Chicken
Grilled Chorizo
(Vg) Moroccan Spiced Chickpea Cake

SERVED ALONG SIDE:

Selection of Salads, Coleslaw & Freshly Baked Breads

WEST WALES CHEESE & CHARCUTIER £20

The perfect table for your pickers and grazers. Why not ask your venue to provide a bottle of port and some glasses to sit along side?

Chicken Liver Parfait
Potted Salmon & Horseradish,
Salamis & Hams

Welsh Cheeses

SERVED ALONG SIDE:

Homemade Chutney, Oatcakes & Cheese
Biscuits, Crackers & Fresh Bread, Radish Salad, Figs & Grapes

PIMP YOUR BURGER £20

Your burger, your way!

Beef Burgers Topped with Welsh Rarebit
Minted Lamb Burgers
(Vg) Moroccan Spiced Chickpea Cake

Fries

SERVED ALONG SIDE:

Hummus, Feta, Pickled Jalapeños, Pomegranate, Buffalo Tomato, Mixed Leaves, Red Onion Pickles, Ketchup, Burger Sauce, Cucumber Yoghurt, Tomato Ketchup

