



Menu Portfolio

RELISH CATERING - 2027 - 2029

Enquiries: info@relishgroup.co.uk

+44 (0) 1285 658444

[@relishcateringuk](https://www.instagram.com/relishcateringuk)



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!



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 of celebrating - we'll handle the rest!

Canapés

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

RELISH 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)

RELISH FAVOURITES

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



Grazing Tables

To enjoy instead of a Canape or Starter service, whilst roaming with a glass of fizz.

CORNISH OYSTER BAR

Minimum of 100 Oysters

SERVED WITH SHALLOT VINAIGRETTE

a Selection of Tabasco Sauces & Lemon Garnish

Add

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

ANTIPASTO SHARING PLATTER

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

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

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

CHARCUTERIE & CHEESE PLATTER

A Selection of Cured Sliced Meats, Local Cheeses & Homemade Focaccia Dressed with Crudites, Grapes, Pickles, Chutneys, Biscuits & Fresh Fruit

WORRIED ABOUT DIETARIES

OPT FOR:

Falafal, Beetroot Hummus, Crudites, Mixed Olives, Baba Ganoush, Gluten Free Bread & Antipasto Vegetables



Our Signature Bespoke Menus

AVAILABLE AS A TWO, OR THREE-COURSE EXPERIENCE

Pricing tailored to your venue, guest numbers and event style.

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 FISHCAKE

Dill & Grain Mustard, 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 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 (V)



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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)

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
Cavalo Nero, Cider Sauce (GF)

COAL ROASTED CAULIFLOWER

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

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 Ponne Anna,
Mussel & Chive Cream (GF)

ROAST CHICKEN BREAST

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



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TO FINISH

RELISH DARK CHOCOLATE BROWNIE

Miso Caramel, Vanilla Mascarpone Cream (GF)

TONKA BEAN CRÈME BRULÉE

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)

SPICED PEAR DARTOIS

Boozy Custard

KEY LIME PIE

Lime Curd, Whipped Cream, Italian Meringue
& Candied Lime

MANGO & WHITE CHOCOLATE CHEESECAKE

Passionfruit & Caramelised White Chocolate

HAZELNUT CREAM

Blueberry Compote, Toasted Hazelnut Streusel

CHOCOLATE MARQUISE

Cherry Gel, Kirsch Mascarpone, Chocolate Crumb
(GF)



Feasting Table Menu

CHOOSE ONE OR TWO MAINS & THREE SIDE DISHES

Designed to share

COTSWOLD WHITE SPATCHCOCK CHICKEN

Marjoram, Lemon & Chilli Rub (GF)

BBQ PORK BELLY

Chipotle Spiced BBQ Glaze, Crispy Pork & Onion Cumb

MONKFISH KEBABS

Chermoula & Charred Lemon (GF)

BBQ HISPI CABBAGE & TENDERSTEM BROCCOLI

Green Goddess Dressing & Crispy Onions

GRILLED SEASONAL VEGETABLES

Basil & Mint Dressing (V)

BBQ CORN

Sun Blush Tomato, Rocket Salad (V)

CONFIT LAMB SHOULDER

Rosemary & Black Garlic (GF)

BLACK TIGER PRAWNS

Lobster Café de Paris Butter (GF)

MIDDLE EASTERN BBQ AUBERGINE

PARMIGIANA

Pomegranate & Sumac (V)

SAUCES (£3 Supplement Charge)

PEPPERCORN

RED WINE SAUCE

BEARNAISE

BRAISED OCTOPUS

Sherry Vinegar Glaze, Fennel, Orange & Dill (GF)

BAVETTE STEAK

Chimichurri (GF)

DRY AGED T-BONE

Chimichurri (GF) (£3 Supplement Charge)

DRY AGED COTE DE BEOUF

Chimichurri (GF) (£5 Supplement Charge)



BBQ Menu

Perfect for outdoor dining and summer celebrations.

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 & Za'atar (VE/GF)

BARBECOA SPICED CHICKEN WINGS

Lemon Aioli (GF)

BBQ SIDE DISHES

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

PADRON 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)



Hot Buffet Menu

A flexible dining option, ideal for larger gatherings. Select from a range of hot dishes and accompaniments.

MAINS

ROASTED CHICKEN THIGHS

Spiced Lemon Chickpeas, Coriander & Lime Dressing (GF)

SICILIAN AUBERGINE CAPONATA

Roasted Red Peppers, Capers & Lemon (VE/GF)

CONFIT DUCK LEG

Hoi Sin Sauce, Julienne Spring Onion & Cucumber, Shredded Iceberg Lettuce, Flatbreads

BUTTERNUT SQUASH TAGINE

Wildflower Honey, Apricots & Fresh Herbs (V/GF)

OX CHEEK

Ale & Roasted Shallot Pie, Puff Pastry Top

ROAST PORK SHOULDER

Crackling, Apple Sauce & Gravy (GF)

CORNISH GOAN FISH CURRY

Tamarind, Lime & Coriander (GF)

SMOKED SHREDDED LAMB SHOULDER

Sumac, Pomegranate & Toasted Pine Nuts (GF)

ROASTED RUMP OF BEEF

Garlic & Rosemary (GF)

SPATCHCOCK CHICKEN

Fennel, Orange & Smoked Paprika (GF)

CAULIFLOWER STEAKS

Bang Bang Sauce, Spring Onion, Fresh Chilli & Crispy Onions (V/ GF/VEO)

HOT BUFFET SIDE DISHES

GIANT COUS COUS

Cherry tomato, Spring Onions & Mint (VE/GF)

CREAMY MASH POTATO (GF)

THICK CUT TRIPLE COOKED CHIPS (GF)

SKINNY FRIES (GF)

ROSEMARY & GARLIC FOCACCIA (VE)

CHOPPED SALAD

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

RED CABBAGE, CARROT & FENNEL SLAW

Parsley & Mustard Mayonnaise (GF)

FRAGRANT SAFFRON RICE

Coriander (VE/GF)

BEEF FAT ROAST POTATOES & THYME (GF)



Sharing Puds

Designed to share

PAVLOVA TOWER

Seasonal Fruit, Whipped Vanilla Cream (GF)

CHOCOLATE RASPBERRY & PISTACHIO LOG

TIRAMISU

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



Kids Menu

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

MEXICAN TACO STATION

Choose 1 Filling:

AL PASTOR PORK

Spit-roasted with achiote & pineapple

POLLO TINGA

Shredded chicken in smoky chipotle tomato sauce

FRIJOLES NEGROS

Slow-cooked black beans with cumin & epazote (V)

CARNE ASADA

Marinated flank steak, chargrilled with lime & coriander

BAJA FISH

Crispy battered white fish with jalapeño crema

Choose 3 Toppings:

SALSA ROJA

PICO DE GALLO

GUACAMOLE

SALSA VERDE

Fresh Tomatillo & Lime

CHARRED SWEETCORN & QUESO FRESCO

SOUR CREAM & CHIVES

MAC N CHEESE STATION

Taleggio, Mozzarella & Parmesan Mac n Cheese, Crispy Onions and Bacon Bits

With A Choice Of:

SMOKED BBQ PORK

BUFFALO CHICKEN & BLUE CHEESE

CHOPPED LOBSTER & CRAYFISH

WILD MUSHROOM & TRUFFLE OIL

Food Stations

BOMBAY CAFÉ STATION

BUTTER CHICKEN

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

LAMB ROGAN JOSH

Braised Lamb Shoulder with Kashmiri Spices (GF)

SIDES

SAAG ALOO

Spiced Spinach & Potato

MANGO CHUTNEY & LIME PICKLE

RAITA

Cucumber & Mint

CRISPY ONION BHAJIS

KACHUMBER SALAD

MINI VEGETABLE SAMOSAS

SAFFRON PILAU RICE

SLIDER & DOG STATION

Pick 1:

BBQ PULLED PORK

with Tangy Slaw

CLASSIC BEEF BURGER

with Cheddar & Pickles

KOREAN FRIED CHICKEN

with Gouchujang Mayo & Sesame

HONEY & CHIPOTLE PULLED

JACKFRUIT (VE)

Late Night Snacks

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

MAINS

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, Jalapenos & Crispy Onions (VE)

GRUYERE & TRUFFLE CHEESE TOASTIE

Smoked Tomato Chutney (V)

CRISPY CHICKEN SUBS

Hot Sauce, Pickles & Crispy Onions

SMOKED BEEF BRISKET

Texas BBQ Sauce, Ciabatta

FISH FINGER BUTTIES

Tartare Sauce

PLANT BASED FISHLESS FINGER BUTTIES

Tartare Sauce (V)

CHEFS SELECTION OLD SPOT

SAUSAGE ROLLS

House Chutney (VEO)

KOREAN FRIED CHICKEN

Teriyaki, Kewpie mayo, Shredded Lettuce, Milk Bun

LATE NIGHT SIDES

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)





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