

# Roots & Berries



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## EVENT MENUS

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SPRING & SUMMER 2023

**OUR DELICIOUS FOOD IS FRESHLY PREPARED BY OUR  
TALENTED CHEFS, AND OUR DRINKS MENU HAS  
SOMETHING FOR EVERYBODY. ALL SERVED BY OUR  
WELCOMING TEAM AND SURROUNDED BY NATURE IN  
THESE MOST BEAUTIFULLY UNIQUE SETTINGS**



## Canapé Skewers

FOR 10 GUESTS OR MORE

Fig, Caramelized Halloumi, Dingley Dell Prosciutto (AG)

Sun Blush Tomato, Grilled Artichoke, Green Olive (AG,VF)

Cherry Tomatoes, Pesto Buffalo Mozzarella, Black Olives (AG, V)

**£9.50 per person**

*For three skewers*

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## Savoury Platters

FOR 10 GUESTS OR MORE

Homemade Caramelized Apple and Fennel Seed Sausage Rolls

Spelt & Poppy Seed Blini, Rosary Goats Cheese and Gooseberry Jam (V)

Smoked Salmon, Pickled Cucumber and Horseradish on Pumpernickel

Dingley Dell Boadicea, Cauliflower & Green Olive Tapenade on Sourdough

Courgette & Mint Fritter with Pea Hummus (AG, VF)

**£14.50 per person**

*Five pieces per person*

Please see page 10 for information on allergens

YOU CAN ALSO ORDER PLATTERS FOR COLLECTION,  
TO ENJOY WHEN ENTERTAINING AT HOME OR AT WORK WITHOUT THE COOKING!  
THE MINIMUM ORDER FOR COLLECTION IS 10 PORTIONS.

# BBQ Menus

PERFECT FOR SOME SUMMER FUN, SERVED BUFFET STYLE

Available from May to September

For 25 guests or more

## SUMMER SIZZLE BBQ

Denham Vale Chuck & Rib Beef Burgers

Dingley Dell Pork & Black Pepper Cumberland Sausages

Moving Mountains Vegan Burger (VF)

Salads & Toppings (see below)

**£25 per person**

*Including Salads and Toppings*

## THE BIG BBQ FEAST

Butterfly Leg Of Lamb, Marinated With Balsamic & Black Pepper served with a Preserved Lemon & Mint Dressing (AG)

Roasted Salmon Stuffed with Orange & Fennel, served with Sumac (AG)

Baby Tomato & Mozzarella Stuffed Portobello Mushrooms, Balsamic Glaze (AG, V)

Halloumi & Melon Skewers with Cinnamon & Coriander Seed Glaze (AG, V)

Salads & Toppings (see below)

**£45 per person**

*Including Salads and Toppings*

## SALADS (ALL V)

New Potato Salad, Pesto & Sour Cream Dressing, Rocket & Radishes

Bulgur Wheat, Roasted Feta, Mint & Pomegranate Tabbouleh (V)

Quinoa and Broccoli Summer Slaw with Lemon & Poppy Seed Dressing (VF, AG)

## TOPPINGS

Tarragon Green Aioli (AG, V) | Roots & Berries Burger Sauce (V) |

Vegan Smoky Burger Sauce (VF, AG) | Housemade Pickled Dills (VF) | Chipotle Mayo

Please see page 10 for information on allergens

# Feast Menu

SERVED BUFFET STYLE OR AS A SHARING FEAST  
IN THE MIDDLE OF THE TABLES  
For 25 guests or more

## STARTERS

Chive & Lemon Smoked Mackerel Pate with Sourdough Toast

or

Charred Aubergine, White Bean & Olive Oil Dip with Toasted Sourdough (VF)

## MAIN COURSE

Dingley Dell Dijon Mustard & Maple Syrup Glazed Ham (AG)

Pomegranate & Fennel Seed Roast Fillet of Salmon (AG)

Broccoli, Leek & Smoked Cheddar Quiche (V) - *Vegan Alternative available on request*

## SALADS (ALL V)

New Potato Salad, Pesto & Sour Cream Dressing, Rocket & Radishes

Bulgur Wheat, Roasted Feta, Mint & Pomegranate Tabbouleh (V)

Quinoa and Broccoli Summer Slaw with Lemon & Poppy Seed Dressing (VF, AG)

## PUDDING

Strawberry & Lemon Curd Trifle (V)

Peach, Ginger & Meringue Fool (AG, V)

**The Feast menu is served family style in the middle of the tables or on a buffet**

**One course: £30 | Two courses: £37 | Three courses £42**

Please see page 10 for information on allergens

# Afternoon Tea

THE PERFECT AFTERNOON DELIGHT  
FOR 12 GUESTS OR MORE

## BELLEVUE TEA COMPANY TEA & INFUSIONS:

Teas: English Breakfast, Earl Grey, Decaffeinated Breakfast  
Infusions: Peppermint, Camomile, Lemon & Ginger, Sencha Green, Berry

Warm Sultana Scones with Clotted Cream and Strawberry Jam

## CHOOSE TWO FROM THE FOLLOWING SELECTION OF MINI-CAKES:

Belgian Chocolate & Cranberry Brownie Bites (AG, V)  
Espresso, Salted Caramel, Buttercream Popcorn Cake (V)  
Oatmeal, White Chocolate & Blackcurrant Sandwich Cookies (AG, V)  
Lemon Drizzle & Raspberry Mini Cupcake (V)  
Mini Apricot, Vanilla & Pumpkin Seed Tarts (AG, V)

## CHOOSE THREE FRESHLY CUT SANDWICHES FROM THE FOLLOWING:

Cucumber & Cream Cheese (V)  
Mature Cheddar, Rocket & Fennel Jam (V)  
Cacklebean Egg Mayo, Tomato & Rocket (V)  
Sun Blush Tomato Hummus & Roast Vegetables (VF)  
Dingley Dell Ham, Mature Cheddar & Dijon Mustard, Pickle  
Smoked Salmon, Dill & Cream Cheese Sandwich

**£24 per person**

## ADD BUBBLES

Prima Alta Prosecco Brut NV 125 ml

**£6.50 per person**

Please see page 10 for information on allergens

*Afternoon Tea is served on platters, along with plates, cups & saucers and paper napkins. Prices do not include waiting service – we would be delighted to advise and provide a quote based on the size and length of your event, please don't hesitate to get in touch if we can help with this.*

# All Day Meetings & Lunch

FOR 6 GUESTS OR MORE

## PASTRY BREAKFAST PLATTER

Selection of Croissants, Pain aux Raisins &  
Pain au Chocolat (V)  
Tea, Filter Coffee & Fresh Orange Juice

**£7 per person**

## GRAZING LUNCH

A selection of homemade sandwiches;  
Cacklebean Egg Mayo, Tomato, Rocket (V)  
Sun Blush Tomato, Hummus, Roast  
Vegetables (VF)  
Dingley Dell Ham, Mature Cheddar, Dijon  
Mustard, Pickle

Seasonal Fruit Bowl (V)

## AFTERNOON TREATS

Homemade Chocolate Chip Cookies (V)  
Filter Tea & Coffee  
Fruit Basket (V)

**£5 per person**

Mini Cranberry & Dark Chocolate  
Brownies (AG)

Tea, Filter Coffee

**£12 per person**

## House-Made Extras

Caramelized Apple and Fennel Sausage Rolls £3.80

Smartie Cookies or Chocolate Chip Cookies (V) £2

Mini Banana Bread Loaves £3.25

Chocolate Orange 'Mini-Rolls' £3.25

Espresso & Salted Caramel Cake £3.75

Seeded Flapjacks £2

Brown Bag (Branded) Crisps £1.60

Please see page 10 for information on allergens

*Lunch is served on platters with plates, cups & saucers and paper napkins. Prices do not include waiting service - we would be delighted to advise and provide a quote based on the size and length of your event. Please don't hesitate to get in touch if we can help with this.*

# Celebration Cakes

PERFECT FOR ALL CELEBRATIONS  
CREATED & DECORATED IN-HOUSE BY OUR BAKERY TEAM

Victoria Sponge with Strawberry Jam, Lemon Curd & Vanilla Bean Chantilly

Mace & Cinnamon Spiced Carrot Cake with Coconut & Citrus Frosting

Layered Rich Chocolate Cake with Dark Chocolate & Orange Ganache & Fresh Raspberries

Espresso, Salted Caramel, Buttercream Popcorn

**£55 for 12-16 portions or £65 for 16-20 portions**

For larger sizes, please get in touch.

Please order and pay for your cake at least two weeks in advance of your event.



# Loaf Cakes

PERFECT FOR RELAXED CELEBRATIONS & PICNICS  
CREATED IN-HOUSE BY OUR PRO-BAKERS

Lemon Drizzle Cake or Raspberry Lemon Drizzle Cake

Vegan Carrot Cake with Coconut Frosting

**£30 per loaf cake (11 generous slices)**

Please see page 10 for information on allergens





# Drinks Menu

## WINE & BUBBLES

PRICES PER BOTTLE

### WHITE

Il Folle Organic, Grillo, Sicily £23

El Convertido, Verdejo £25

French Ambush, Viognier £27

### ROSE

French Ambush Rosé, Domaine Cabrials, France £25

Studio Rosé by Miraval, Chateau de Miraval, IGP

Provence £38

### RED

Il Folle Nero d'Avola, Organic, Sicily £23

Viranel Rendezvous, Cabernet Sauvignon, France £27

Chateau de Cedre Cahors, Malbec £33

### SPARKLING

Prima Alta Prosecco £29.50

## ADD SOME SPARKLE

Glass of Prosecco £6.5

Mimosa £5.5

Peach or Blackberry Bellini £7.50

## WARMING MULLED WINE

With Il Folle Organic, Sicilian Nero  
D'Avola £7 (*minimum order 20*)

## FABULOUS COCKTAILS

**Classic Pimms** £7.5

Pimms No 1, lemonade and all  
the lovely stuff: strawberries,  
citrus, cucumber & mint

**Aperol Spritz** £8

Prima Alta Prosecco, Aperol,  
Club Soda, Orange

**Negroni** £9.5

Hayman's Gin, Rosato Vermouth,  
Campari Bitters, Orange Twist

**Cosmopolitan** £9.5

Absolute Citron, Triple Sec,  
Cranberry & Lime Juice

*Cocktails must be pre-ordered at  
least two weeks before your event.*

*The minimum order per cocktail is 30.*

## CRAFT BEER & CIDER

Dancing Bier German Lager, Magic Rock | 4.5% £4.5

High Wire Pale Ale, Magic Rock | 5.5% £4.8

Cali Pale, Tiny Rebel | 5.6% £4.8

Wandle, Sambrooks | 3.8% | 500ml £4.9

Dunkerton's Craft Organic Medium Cider | 5.5% £5.5

Lucky Saint unfiltered Lager | 0.5% | £4.95

*Ask about our range of soft drinks.*

# Allergens

All items are produced fresh in our kitchen which handles allergens, so we cannot guarantee that any of our food is allergen free. Menu descriptions do not list all ingredients but full ingredient and allergen information is available, please do ask. Please clearly state any allergen requirements when you pre-order.

\*Please note that although we have dishes made to a gluten free recipe or a vegan recipe, we cannot guarantee the absence of gluten, wheat, dairy, egg or other allergens in these dishes as they are prepared in a space where these and other allergens are present. Please take care.

V vegetarian recipe

VF vegan friendly recipe (please see above warnings on allergens)

AG suitable for those avoiding gluten (but not for anyone with a severe gluten allergy)

Thank you for noting that menus may be subject to slight change, pending market availability.

# Frequently Asked Questions

We hope that the following will help you to plan your event. Please also be sure to read the T&Cs before making your booking. If there is anything else, please don't hesitate to ask!

## **I'D LIKE TO MAKE AN ENQUIRY...**

Fantastic! Please enquire via the private hire booking form on our website or drop an email to [enquiries@rootsandberries.co.uk](mailto:enquiries@rootsandberries.co.uk). Our events manager, Carlotta, will then be in touch to help you plan your celebration.

## **THE FOOD**

### **How large are the portions?**

The canapé and platter menu are designed to complement drinks rather than to be a substantial evening meal so please opt for our Summer Feast or BBQ menu if you want to give everyone a really good feed!

The nibbles on the sharing platter are a good couple of bites each, if you would like people to have a good amount do opt for one platter per four people.

### **Can you accommodate vegetarians?**

Absolutely! Please let us know how many vegetarian guests there are two weeks before the party.

### **I have guests with allergies, can you help?**

We want everyone to enjoy their meal and will do our utmost to accommodate allergen requests (though please see below the note about nuts). A full allergen sheet is available for each menu upon request, just ask! To adapt dishes for allergies we need you to email us at least two weeks ahead, with the name of the guest and the specific requirement. Please note that although we take all normal precautions, we cannot guarantee the absence of allergens in our foods at any time, as we use allergens in our kitchen on a daily basis.

### **Is service included in the prices?**

Service is at your discretion and not included in the price unless otherwise stated. If you are happy, we suggest 10% of the final bill. The service charge is distributed equally between all the team who work on the evening your event.

## THE DRINKS

### How are drinks served?

We can tailor this to your budget. For drinks parties and Summer BBQ's, guests order their drinks from the bar. Some people opt to pay for all drinks consumed and some choose to pay for wine and beer and allow guests to pay for spirits. If you opt for a sit down dinner (as opposed to nibbles) we would serve wine, chosen ahead by you, to the table.

### I would like drinks to circulate and be topped up, rather than guests needing to self serve or visit the bar.

No problem! For sit-down or standing events, we can provide 1-2 additional members of staff to perform a top up service. The cost for this starts at £120 for the evening, dependent on the number of guests. Please ask if you would like further details.

### I have some special wine which I would like to serve at my party, can I do this?

Certainly! We offer corkage of £12 per bottle for still wines and £18 per bottle for sparkling wines.

## COSTS

### Do the prices include VAT and service?

All our food and beverage costs are quoted inclusive of VAT. For all individually hosted private hire events (i.e. a single bill payer), an optional **service charge** (based on 10% of the food and drink spend) will be added to your final bill, if you are satisfied with the service you have received.