



STRAWBERRY CABIN

TEA ROOM & RESTAURANT

Menu Packages

We are delighted to offer various options for catering for events taking place either in The Strawberry Cabin Tea Room or our beautiful Tepee (summer months only).

We hope that you find something suitable for your event. Please do let us know if there is something specific you are looking for as we are able to offer tailor made menus for any event.

We are able to offer the following:

- ❖ **Hot & Cold Buffets** – numbers vary minimum of 20 - 70 people for exclusive use of either the Restaurant or Tepee
- ❖ **Sit-Down Meal** – numbers vary minimum of 20 - 70 people for exclusive use – Restaurant ONLY
- ❖ **Children's Birthday Party Packages** – Tepee & Restaurant
- ❖ **Dessert Menu**
- ❖ **Venue Fees Apply**
 - £150 for up to two hours private hire
 - £250 for up to four hours private hire
 - From £350 for up to six hours private hire

Please note we are not able to offer exclusive use of the Restaurant during the day time as we are open seven days a week.

Menu - All food prices are subject to VAT

- ✓ Deposit - A deposit of £10 per person is required upon booking.
- ✓ Special Diets - We are able to cater for special dietary requirements such as Vegan, Gluten Free & Celiac please ask for more details. Please note we are NOT an allergy free venue. We are required to ensure we are aware of the following allergens in our dishes and can advise you if this is the case.

Gluten, Eggs, Milk, Soya, Lupin, Nuts, Molluscs, Crustaceans, Mustard, Celery, Fish, Sesame Seeds & Sulphites.

Buffet Choices

Hot Buffet – Price per person £18.95

Choose 4 of the following main dishes:

- Spaghetti Bolognese
- Spaghetti Carbonara
- Steak & Ale Pie
- Shepherd's Pie
- Four Chicken Wings
- Chicken & Mushroom Risotto
- Pizza – cheese or/and ham and cheese
- Mediterranean Vegetable Pasta
- Vegetable Paella
- Mushroom Risotto
- Quiche
- Burger Beef/Chicken OR Vegetarian
- Fish Cake
- Mini Fish
- Hot Dog

All served with Fries & Mixed Dressed Salad

Desserts – Price per person £4.95

- Homemade Sticky Toffee Pudding and Custard
- Fruit Crumble with Custard
- Fruit Frangipani Tarts with Ice Cream
- Lemon & Lime Cheese Cake with Ice Cream

Cold Buffet (price per person)

OPTION ONE - £6.95

- Chef's Selection of Sandwiches
 - Egg, May & Watercress
 - Tuna Mayo & Cucumber
 - Ham & Tomato
 - Cheese & Onion

OPTION TWO - £8.95

- Salad Bar – Mixed Dressed Salad and Selection of Crisps
- Chef's Selection of Pastries (vegetarian options available)
 - Sausage Roll
 - Cheese & Onion Pasty
 - Ham & Cheese Pasty
 - Homemade Quiche
- Chef's Selection of Sandwiches
 - Egg, May & Watercress
 - Tuna Mayo & Cucumber
 - Ham & Tomato
 - Cheese & Onion

OPTION THREE - £10.95

- Salad Bar – Mixed Dressed Salad and Selection of Crisps
- Chef's Selection of Pastries (vegetarian options available)
 - Sausage Roll
 - Cheese & Onion Pasty
 - Ham & Cheese Pasty
 - Homemade Quiche
- Chef's Selection of Luxury Sandwich Fillings:
 - Smoked Salmon & Cream Cheese
 - Chicken, Bacon & Rocket
 - Prawn & Avocado
 - Brie & Cranberry

All sandwiches can be prepared on white or granary bread (or a mixture of both)
Wraps and baguettes are available for a £1.00/ supplement per person

- Add Fries for £2.95/person or Sweet Potato Fries for £3.25/person
- Pot of Tea for 10 People £9.95
- Cafetiere of Americano Coffee for 10 People £9.95

Children's Options

Children's Animal Lunch Box £5.50

- Half a Sandwich (Choose from Ham, Cheese or Jam) on white or granary bread
- Carton of flavoured Milk; a choice of Chocolate, Strawberry or Banana
- Piece of Fruit (an Apple or an Orange)
- Bag of Crisps
- Chocolate Bar

Hot Food – Per Head £8.95

- Pizza Slice
- Chicken Nuggets
- Mini Fish or Fish Fingers

All served with fries and a choice of Heinz Baked Beans or Garden Peas

- Carton of flavoured Milk; a choice of Chocolate, Strawberry or Banana
- A piece of Fruit; an Apple or an Orange

Sit Down Meal
3 Courses - £25.00

Starters

- Chicken Liver Pate, Red Onion Chutney with Toasted Ciabatta & Rocket
- Creamy Garlic Mushrooms on Toasted Ciabatta
- Sweet Chilli Pork Belly with Coleslaw
- Prawn Boats with Croutons

Mains

- Thyme & Garlic Chicken Breast with Crispy Kale, Green Beans, Fondant Potato with Gravy
- Maple Glazed Pork with Roast Apple, Savoy Cabbage, Creamy Mash Potatoes & Cider Jus
- Blade of Beef with Glazed Carrots, Parsnip Crisp, Parmentier Potatoes & Red Wine Jus
- Cod Loin with Baby Leeks, Dill Tuile, Garlic & Rosemary Sauté Potatoes & White Wine Cream Sauce
- Mediterranean Vegetarian Wellington with Creamy Mash Potatoes & Vegetable Gravy

Desserts

- Lemon Posset with Short Bread
- Apple Crumble & Custard
- Warm Pear & Almond Tart with Chantilly Cream
- Fruit Salad with Raspberry Sauce
- Chocolate Brownie with Cream or Ice Cream

Tea or Coffee

The Strawberry Cabin, Manor Farm, Watling Street, Hints, Tamworth, Staffs. B78 3DW

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