



Mataro

MENUS 2020

Food is such an important part of every celebration.
At Matara we have taken great care to create a menu that offers
tastes that delight all palettes.

We carefully select our suppliers to make sure they have the same
attention to detail, buying local first.

Our chef would also be delighted to help you create your own
dream menu, please enquire for more details.

These menus are for events taking place in 2020.
If your event is occurring in another year, please use this as a guide.
Prices and menus are subject to change in subsequent years.



Dan Morris Photography

CANAPES

Choose 4 for £10 OR 6 for £13

MEAT

- Mini yorkies stuffed with rare strip loin of beef
- Gloucestershire old spot sausage roll
- Sautéed garlic & thyme fillet beef with béarnaise sauce
- Chicken satay
- Mini old spot bangers with honey and thyme
- Creedy Carver free range Confit duck leg roll

VEGETARIAN

- Roasted squash arancini
- Truffle mac & cheese
- Goats cheese bonbons with rhubarb & ginger chutney
- Leek and cherry tomato tart

FISH

- Crispy squid with black aioli
- Steamed Prawn dim sum with soy and ginger dip
- Teriyaki salmon skewers
- Crab leek tart
- Hot smoked salmon and dill mayo on toasted sourdough
- Sauté scallop chunks with garlic and chive

VEGAN

- Wasabi pea fritters
- Crispy veg pakora
- Pea, potato and pesto croquettes
- Tempura vegetables sweet chilli
- Aubergine capponata on toasted focaccia
- Steamed cabbage dim sum with soy and chilli dip
- Spinach and pea falafel



STARTERS

SHARING PLATTERS

Served in sharing bowls and placed on the tables for guests to help themselves

MEDITERRANEAN PLATTER

Mini chorizo, spianata romana, falafel, garlic king prawns & olive bread

£15 per person

ITALIAN PLATTER

Cured meat board, aubergine capponata, red pepper hummus, nocellara olives & rustic toasts

£13 per person

VEGETABLE PLATTER

Artichoke salsa, caramelised red onion hummus, black olive tapenade, grilled ripen courgette & rustic toasts

£11 per person



Camilla Reynolds Photography

PLATED STARTERS

MEAT

- Wye Valley asparagus, truffle vinaigrette with sliced spianata romana £9
- Chicken liver parfait with toasted brioche and pineapple salsa £8
- Tenderloin of Herefordshire beef, celeriac remoulade, herb salad £13
- Ham hock terrain with mango & ginger chutney £9

FISH

- Bradán roast hot smoked salmon, baby beets horseradish cream £10
- Sashimi seared tuna with pickled veg and wasabi dressing £11
- Brixham white crab on grilled sourdough, salmon caviar and herb salad £11
- Seared scallops with pancetta crisp, tomato concise and pea tendrils £11

VEGETARIAN

- Burrata with roasted fig, cherry tomatoes and micro salad £9
- Roasted squash arancini cake with candy walnuts and pear salad £9
- Caramelised red onion & sun blushed tomato tarte tatin with Simon Weaver organic brie £10
- Applewood smoked cheddar soufflé £8

VEGAN

- Sweet potato, carrot and ginger soup with toasted peanuts £7
- Grilled med veg salad and baby basil £8
- Roasted squash arancini cake with candy walnuts and pear salad £9
- Roasted tomato & yellow pepper bruschetta baby basil £8



SPRING AND SUMMER MAINS

MEAT

- Cotswold rump of lamb, creamed whipped potato, spring greens and lamb rosemary jus £20.50
- Creedy Carver free range chicken, potato rosti, pancetta lardons & green beans served with a tarragon cream jus £23.50
- Creedy Carver free range duck breast with beetroot and potato dauphinoise, baby carrots & port jus £23.50

FISH

- Herb crusted sea bass, roasted med veg and salsa verde £18.50
- Fillet of marinated teriyaki salmon with sesame Pak Choi and Thai noodles to the table £18.50
- Searred cod lion, baby spinach, wild mushrooms & champagne chive sauce £20.50

VEGETARIAN

- Summer baby veg and spring onion risotto with shaved parmesan £17.50
- Pappardelle pasta with chestnut mushrooms, leeks and tarragon cream sauce £15.50
- Homemade pesto gnocchi, asparagus tips, courgette ribbons & pecorino £16.50

VEGAN

- Aubergine capponata, with trofie pasta £15
- Summer squash and spring onion risotto with wye valley asparagus £17.50
- Wilted spinach cake and chives with tomato ragu and French beans £15.50



Camilla Reynolds Photography

AUTUMN & WINTER MAINS

MEAT

- Roasted strip loin of beef to the table,
duck fat roasties, roasted root veg,
giant yokies and proper gravy £22.50
- Gloucestershire old spot belly pork,
crushed new pots, braised red
cabbage and apple cider jus £18.50
- 24 hour cooked ox cheek, potato gratin,
pancetta lardons & tender stem broccoli £23

VEGETARIAN

- Butternut ravioli with wild mushrooms
and sage £16
- Housemade gnocchi, roasted pumpkin
with pecorino £16.50
- Spinach and leek pithier, wild mushroom
and tarragon sauce £18

FISH

- Fillet of line caught Cod with garlic
mash, spring greens and ox tail jus £20
- Salmon and leek pithivier, crushed ratte
potatoes, leek and watercress sauce £18
- Smoked haddock and spinach cake,
creamed leeks & spinach £17.50

VEGAN

- Satay sweet potato curry, fluffy rice £14
- Leek and spring onion hash with tomato
& olive, capper sauce £17
- Stuffed curried aubergine with moroccan
lentil stew and steamed bok choy £16



Danni Salmon Photography

DESSERTS

£10 per head

- Brioche butter pudding with Rodda's clotted cream
- Stem ginger panna cotta, sticky oat crumble
- Hazelnut praline choux bun caramel sauce
- Brandy snap basket, vanilla crème patissiere with English strawberries
- Chocolate orange mousse pot with english raspberries
- White chocolate mousse, raspberry dust
- Chocolate & almond cake with chocolate orange ice cream

VEGAN

- Selection of sorbets & fruit
- Chocolate and raspberry brownie, strawberry yuzu ice cream
- Chocolate orange mousse,raspberry dust
- Baked caramel pineapple with vegan ice cream

When providing your own wedding cake to be plated there is a charge of £4.50 per guest for fruit and cream



ALFRESCO BUFFET

Camilla Reynolds Photography

BARBEQUE

£34 per head

Choose 3

Yoghurt and saffron free range chicken breast

Cotswold Lamb cutlets with mint butter

Fillet beef with garlic & thyme

Horseradish and red onion prime beef burger

Gloucester old spot and leek sausage

Teriyaki salmon

Cornish mackerel with green olive tapenade

Roasted portabella mushroom, Confit tomato and crumbled goat cheese

Marinated halloumi skewers with bell peppers, zucchini and aubergine

VEGAN

Chard bell peppers, zucchini and aubergine skewers

Roasted portabella mushroom, Confit tomato

Spicy falafel burger, tomato salsa and avocado

SALADS

Choose 3

Green bean, goat's cheese & pine nuts

Penne pasta, pesto & sun blushed tomato

Baby mixed leaf salad with honey mustard dressing

Rocket & pecorino

Aioli potato salad

Fig & honey with baby watercress

Caesar salad

VEGAN

Heritage tomato & balsamic reduction

Warm vinaigrette new potatoes

Rainbow slaw

Three bean salad

HOT AND COLD BUFFET

£30 per head

Choose 3

Luxury fish pie (H)

Shoulder of lamb Tagine with apricot couscous (H)

Ox cheek beef bourguignon with potato gratin (H)

Free range red Thai chicken curry with jasmine rice (H)

Dressed side of salmon (C)

Hereford striploin (C)

Free range chicken with mango crème fraiche (C)

Whole leg of mustard ham (C)

Mushroom vincisgrassi (H)

Smoked chicken Caesar salad (C)

VEGAN

Chickpea and aubergine curry

Spinach cannelloni

Spicy falafel burger, tomato salsa and avocado



Jun Tan Photography

EVENING MUNCH

Pulled pork, served in a sesame seed brioche bun with red cabbage slaw, pickles & Monterey jack cheese £8

Bacon rolls £7

Hog roast with all the trimmings £12

Fish and chips with tartar sauce £8

Gourmet burger served in a brioche bun with pickles, tomato, baby gem lettuce, Monterey jack cheese & garlic mayo £8

Gloucester old spot and leek hot dog served in a brioche roll & sticky onions £7

Ham & Double Gloucester cheese toastie with Dijon mustard £7

Cheese board with chutneys, cured meats, olives, caponata & Hobbs house organic bread £9

VEGAN

Chip Buttie £5

Spicy falafel burger, tomato salsa and avocado £8



Nikki Copper Photography

STREET FOOD MENU

Please note this menu will be priced on request dependent on your style of service

MATARA WOOD FIRED PIZZA

Neapolitan (can be made vegan)
Neapolitan with salami

WRAP STATION (all cooked in the pizza oven)

Grilled chicken shawarma
with garlic mayo, rocket and tomato
Moroccan lamb kofta, mint yoghurt,
cucumber salsa

VEGAN

Grilled Moroccan veggie skewers,
tomato salsa
Pea falafel, rainbow slaw and mango

PASTA POTS

Fusilli with tomato rague, basil oil &
shaved Parmigiano-Reggiano
Fusilli with rocket pesto

VEGAN

Fusilli with aubergine and olive

LOADED FRIES

Buffalo chicken fries
Chilli fries
Garlic cheese fries
Pulled pork fries



Feat Photography

KID'S FOOD

£20 per child, 3 courses

STARTERS

Garlic bread & mozzarella
Roasted plum tomato soup
Veggie crudités cream cheese

MAINS

Gloucester old spot sausage & mash
Free range chicken strips with chips & peas
Fish & chips
Penne pasta & mozzarella

DESSERTS

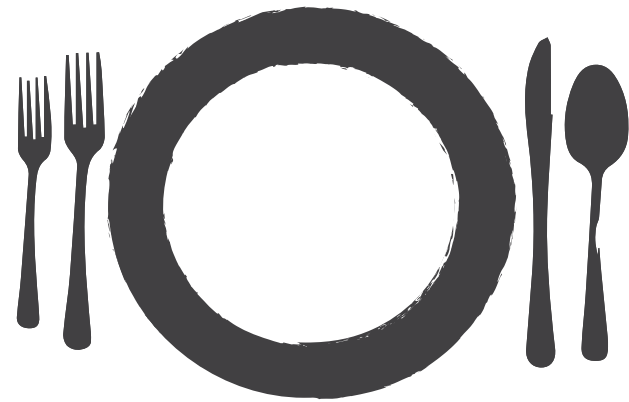
Ice cream sundae
Chocolate brownie & ice cream
Strawberry panna cotta

OR

HALF PORTIONS OF ADULT MENU AT HALF THE STATED PRICE



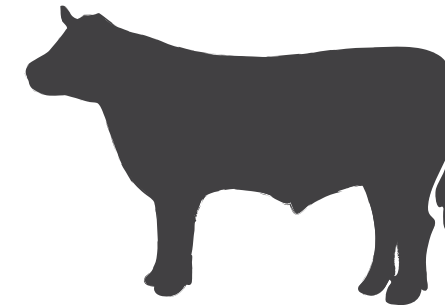
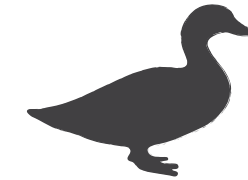
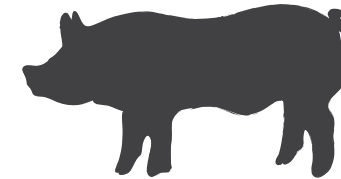
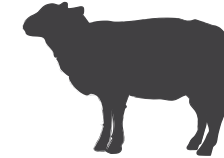
Danni Salmon Photography



FIELD TO FORK

While we can't tell you which came first,
the chicken or the egg,
we can tell you where they are from.

SUPPLIERS



Creedy Carver,
Exeter
96.9 miles

Thistledown Farm,
Nympsfield
3.1 miles

New Wave Seafood,
Fairford
26 miles

When creating our menus Chef takes great care in selecting all of our food suppliers. Ingredients are often chosen as a result of their origin and we encourage our guests to have a seasonal menu.



Jenny Barrett Photography

THE FINE PRINT

Please note that these menus are priced for all events that are taking part in 2020.
Our menu prices increase annually in line with the average food price index.

The menus are designed as a sample so if you wish to create or change them in any way, then please feel free to use your imagination; a food meeting can be booked to discuss all requirements and ideas.

We encourage you to select 2 dishes for any savoury course, one of these being a vegetarian/vegan option. If you wish to have more choices for your guests, we can cater for this but at an extra cost of £2 per head.

If you have booked a seasonal package with Matara then £50 per head is included within this and you can spend as you wish, underspends can be allocated elsewhere and overspends will be charged as a supplement.

We offer personal food tastings with Chef.
Your wedding coordinator will arrange this with you.

All menu prices that are quoted to you are inclusive of VAT and include standard white table cloths and napkins; also included are linen, cutlery & staff to cook and serve the meal.

Should you require alternative tableware or additional staff these will be provided to you at a cost.

*At the time of booking your event with Matara a £750.00 inc VAT catering deposit is required; this will be deducted from your final bill 30 days prior to your event. If you have booked a wedding package this deposit is not required.

*This is not applicable if you have booked a package.

Final Numbers and any special dietary requirements must be confirmed to Matara at the latest 4 weeks prior to your event, at which point your final invoice will be issued. Numbers can go up after this point but cannot decrease as we will have placed our raw ingredient orders with our suppliers.

We also require a copy of your working table plan no later than 1 week prior to your event. Please note we can cater for a maximum of 150 guests, our 5ft round tables seat 8 to 10 guests.

All dietary requirements can be met.

Children (under 12) can be catered for at your request, either by a separate child's menu or ½ portions of the adult menu.

All menus are followed by Tea, Coffee and Tisanes.

*“The main meal was nothing short of incredible!
Luke, the chef, created dishes that looked like works
of art as they were being served.
The canapés, starter, main and dessert all exceeded our expectations
– all our guests praised the delicious food,
a special thanks and shout out to the chef!”*

Hakima & Kris



MATARA CENTRE

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PLEASE DO NOT HESITATE TO CALL THE OFFICE WITH ANY QUERIES OR CONFUSIONS.