



Served Wedding Breakfast

To Start

One of our home-made soups:

Tomato and Basil with Crème Fraiche
Summer pea and smoked ham
Red lentil, sweet potato & coconut soup

Classic Prawn Cocktail

Brixworth Pate with Onion Chutney, summer leaf Salad and sun-blushed Tomatoes

Smoked Chicken with Mango Salsa and Watercress Salad

Leek and Caerphilly Cheese Tart with roasted Tomato Compote

Scottish smoked Salmon, Lemon and Dill Mayonnaise with summer leaf Salad

Bruschetta topped with mixed Tomato, Red Onion and Parsley.
Finished with Basil Oil

Ham Hock Terrine with Piccalilli and mixed leaf Salad

Sharing boards of:-

Black Forest Ham (Tortilla), Baked Camembert, marinated Olives, Hummus and sun-blushed
Tomato & Mozzarella.

Selection of Bread and dipping Oil
(£2.50 surcharge)

Main Course

**Our Delicious Beef Is Reared Here On Our Farm. We Like To Think That The Pure Aberdeen
Angus Cattle Have A Happy Life Here At Home Farm.**

Roast Beef Dinner

Topside of Home Reared Aberdeen Angus
Traditional Roast Potatoes with Rosemary and Garlic

Yorkshire pudding

Sumptuous Rich Beef Gravy

Seasonal Vegetables

Served With English Mustard or Our Own Fiery Horseradish Sauce

HOME FARM WEDDINGS

Poached Chicken Breast with either Honey Mustard Sauce or a Red wine Sauce
Roast baby Potatoes & Chantaney Carrots with Garlic and Rosemary
Seasonal Vegetables

Roast Loin of Pork with spiced Bramley Apple Sauce
Carved at the table by guests
Cider and Thyme Sauce
Roast new Potatoes
Puy Lentil and Pea Salad

Poached Salmon with Hollandaise Sauce
Baby Potatoes
Summer Vegetables

Braised Home Reared Lamb Shank
Red Cabbage, Chantaney Carrots
Rosemary Mash
Braising Juices

Beef Wellington

Home Reared Fillet of Beef, Chestnut Mushroom Duxelle Wrapped with air dried Ham and
Puff Pastry
Dauphinoise Potato
Selection of Summer Vegetables
Madeira Sauce
£9.50 Surcharge per Person

Rare Sirloin of Aberdeen Angus Beef Carved At The Table By Guests

Red Wine Gravy
Daupinoise Potatoes
And Seasonal Vegetables
£5.50 Surcharge per Person

Herb Crusted Rack of Home Reared Lamb

Baby Potatoes, Ratatouille Vegetables
Basil Pesto
Lamb Jus
£7.50 Surcharge per Person

HOME FARM WEDDINGS

Vegetarian Options

Filo Pastry Parcels Filled With Spinach, Pine Nut, Mushroom And Red Pepper
Home-Made Tomato Sauce
Roasted Vegetables

Pea, Broad Bean and Tarragon Risotto Garnished With Pea Shoots
Parmesan Biscuit
Rocket and Heritage Tomato Salad

Macadamia and Cashew Nut Noisette
Beetroot and Fennel Chutney
Summer Vegetables

To Finish

Eton Mess

Summer Fruit and Prosecco Jelly

Apple Crumble with Either Custard Or Vanilla Ice Cream

Strawberry Trifle

Chocolate Mousse with a White Chocolate Shard And Freeze Dried Berries

Chocolate Brownie with Salted Caramel Sauce & Vanilla Ice-Cream

White Chocolate & Raspberry Tart

Banoffee Pie

Lemon Tart

Crème Brulee

Chocolate And Raspberry Roulade

To Accompany Wedding Cake:-

Mini Meringues, Fresh Berries & Lemon Crème Fraiche

Tea, Coffee & Chocolate Mints

Prices from £34.95 per person for 3 courses

£30.95 per person 2 courses