



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



Home Farm Carvery

A Choice of Roast Pork, Honey Glazed Ham or Norfolk Turkey,
with either

Home-Reared Beef or Lamb

Choice of Potatoes:-

Baby Potatoes Roasted with Chantaney Carrots, Garlic and Rosemary Traditional Roast
Potatoes with Parsnips

Or

Individual Dauphinoise Potatoes

Selection of Seasonal Vegetables

Or

A Choice of 3 Seasonal Salads

Such As Green Leaf Salad, Coleslaw,
Panzenella (Tuscan Bread Salad with Heritage Tomato)

Served With a Choice of 2 Desserts

Tea and Coffee

From £29.95 per Person



Home Farm Sharing Boards

(Served To the Guests Tables)

Home-Reared Rare Roast Beef, Home-Cooked Gammon &
Brixworth Pate

(Roasted Vegetable Tart V)

Home-Marinated Olives

Baby Potatoes with Herb Butter

Salads to Include: - Dressed Green Leaf, Vegetable Cous-Cous, Tomato, Mozzarella and Basil
Salad.

Fresh Breads and Herb Butter

Choice of 2 Desserts

Tea and Coffee

£25 00 per person

Home Farm Tapas Boards

(Served to the Guests Tables)

Patatas Bravas

Parma Ham

Pan-Fried Chorizo with Red Wine

Sun Blush Tomatoes with Manchego Cheese

Baba Ghanoush

(Roasted Aubergine with Tahini And Garlic)

Calamari with Fresh Lemon

Home-Made Aioli

Focaccia, Ciabatta and Dipping Oil

Dressed Green Leaf Salad

Choice of 2 Desserts.

Tea and Coffee

£28.00 per Person



Home Farm Afternoon Tea

Freshly Made Sandwiches Of:-
Smoked Salmon with Lemon Infused Cream Cheese
Roast Beef with Horseradish & Rocket
Egg Mayonnaise with Cress
Honey Roast Ham with English Mustard
Vintage Cheddar & Chutney
(Others Available Upon Request)

Then a choice from 3 of from the Following:-
Scones with Strawberry Jam and Cream
Mini Victoria Sponge
Chocolate Brownie with Salted Caramel Sauce
Rich Fruit Cake with Highland Whiskey
Mini White Chocolate and Raspberry Tarts
Coffee and Walnut Cake
(Gluten Free Options Are Available)

Tea And Coffee Served To The Table.
£18.95 per Person
£21.95 per Person with a glass of fizz

The Home Farm Picnic **Served from Hampers on the table**

A Picnic of your choice to include cooked meats, mini Quiches, home-made Sausage Rolls, traditional Breads, Sandwiches, Cake and Scones.
Tell us what your favourites are!

From £18.95 per Person



For the evening (as an addition to food served during the day)

Selection of Pizzas from our mobile wood-fired Oven

Farmers Kitchen brings high quality street food to your function. We use authentic Italian ingredients and make each pizza to order. The dough is our own recipe and we also produce tomato sauce in small batches. The pizzas are cooked in our wood fired oven, which gives them their unique flavour.

Served from a buffet point

Margherita (V)

Tomato, Fresh Mozzarella, Parmesan, Basil

Puttanesca

Tomato, Capers, Olives, Anchovies, Mozzarella

Ham & Mushroom

Tomato, Proscuitto, Mozzarella, Mushroom, Basil

Pepperoni

Tomato, Pepperoni, Fresh Mozzarella, Olives

Bianco (V)

Garlic, Rosemary, Olive Oil, Parmesan (No Tomato)

Chorizo And Chilli

Chorizo With Fresh Chillies, Tomato and Mozzarella

Red Pepper And Black Olives (V)

Tomato Roasted Red Peppers with Whole Black Olives

Served with Salsa, Chilli Sauce & Coleslaw

£895.00 based on 100 guests



Evening Food (served as an addition to your daytime meal)

Bacon or Sausage Rolls

£4.95 per Person

Roast Pork Rolls, Sage & Onion Stuffing, Apple Sauce

£6.95 per Person

Whole Pig Roast Available Upon Request

Served from the Buffet

Home-Made Beef/ Vegetable Lasagne Served With A Dressed Green Salad

£7.95 per Person

Joseph Morris Pork Sausages with Mash and Onion Gravy

£7.95 per Person

Chicken/ Vegetable Curry Served with Rice, Mini Poppadoms and Vegetable Samosas

£7.95 per Person

Home Farm Side of Beef

Whole top of Aberdeen Angus Beef cooked to perfection and served with fiery horseradish sauce and English mustard and soft white rolls.

£800 for 100-150 guests