

STOKES FARM BARN

WEDDING MENU





ABOUT US

At Stokes Farm Barn, we offer a variety of menu options to suit you.

Our in-house catering team is here to help throughout the planning process to ensure this part of your day is perfect, so choose from our extensive menu or let us create something just for you.

We use the finest ingredients and source locally where possible including, of course, our very own Stokes Farm free range eggs!

We source all our meat from Vicars Game, our award winning local butchers specialising in the finest quality British meat and game.

We cater for all dietary requirements.



CANAPÉS VEGETARIAN



Cold

Falafel, Harissa Mayo
Caprese Salad Cups
Stuffed Piquante Peppers, Avocado
Whipped Goats Cheese & Pickled Beetroot Filo Cups
Mushroom & Chestnut Rolls, Porcini Ketchup
Pea & Broad Bean Hummus Blini
Bloody Mary, Celery, Tabasco (18+)

Hot

Brie & Caramelised Onion Tartlets
Goat Cheese & Caramelised Red Onion Crostini
Tempura Vegetables, Thai Basil Mayo
Cheese & Chive Potato Skins
Asparagus & Gruyere Quiche
Pea & Mint Arancini
Sweetcorn Veloute



CANAPÉS

FISH



Cold

Smoked Salmon & Cream Cheese Bagel Bites Smoked Mackerel, Horseradish & Beetroot Blini Poppadom, Seared Tuna, Spiced Mango Salsa * Lemon & Chive Dressed Crab Cucumber Cups Soy Cured Salmon, Cucumber, Sushi Roll

Hot

Tempura Prawns, Sweet Chilli Sauce Crispy Pickled Mussels, Saffron Aioli * Salmon, Gruyere & Dill Quiche Thai Fish Bon-bons Crispy Squid, Tamarind Mayo



CANAPÉS MEAT



Cold

Chicken Liver Parfait, Quince Paste, Crostini Sesame Soy Shredded Pork Cucumber Rolls Lemon Pepper Chicken Pinwheels Scotch Quail Egg with Smoked Sea Salt * Homemade Sausage Rolls

Hot

Pork Belly Bites, Burnt Apple Gel
Mini Yorkshire Pudding, Roast Beef & Horseradish Cream
Honey & Mustard Glazed Cocktail Sausages
Grilled Asparagus Wrapped in Parma Ham
Chicken Satay Skewers, Spring Onion & Chilli
Balsamic Glazed Chorizo
Jamon Croquettas



OUR AIM

Your wedding breakfast is such an important part of your celebrations so we want to make sure it is perfect for you!

We have a varied menu for you to choose from or we can tailor a dish, or even create something totally bespoke for you.

We are committed to delivering food of a really high standard which starts with great produce. Locally sourced where possible, fresh always.



ALLERGENS

We cater to all dietary requirements and will ensure all of your guests are looked after. Once you have chosen your menu, we will adapt as necessary for those with allergies or intolerances.

When sending your invites you will need to ask your guests for any allergies or intolerances and add these to your wedding file.

When you design your table plan, we will need to know where these guests are sitting.

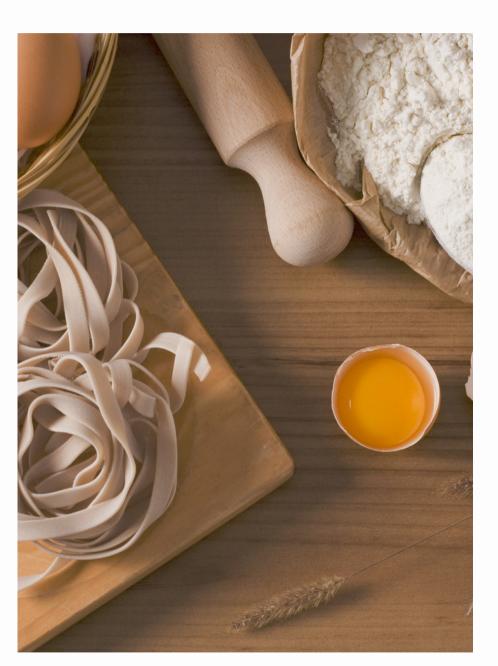
We require your final table plan with all dietary requirements 28 days before your wedding.

Your guests are welcome to contact us directly if they have any concerns.





STARTERS VEGETARIAN



Heirloom Tomato Salad, Mozzarella, Sourdough, Balsamic Glaze
Spinach & Ricotta Tortelloni, Squash, Sage, Parmesan Crisp
Goat Cheese Mousse, Beetroot, Hazelnut, White Chocolate
Rosemary & Garlic baked Camembert, Ciabatta
Wild Mushroom Bruschetta, Parmesan & Tarragon
Aubergine Parm, Roasted Tomato, Mozzarella
Sundried Tomato & Lentil Pate, Balsamic Gel, Sourdough (Ve)
Courgette & Mint Falafel, Paprika Ketchup, Dukkah (Ve)
Pea, Broad Bean & Asparagus Tart, Crispy Stokes Farm Egg, Ricotta
Creamy cashew, Garlic & White Wine Pappardelle (Ve)



STARTERS FISH



Crab & Cucumber Cannelloni, Tomato Consommé
Brown Crab Croutes, dressed White Crab, Pickled Radish & Samphire
Scallops, Chorizo & Cauliflower Couscous, Compressed Apple *
Lemongrass & Coriander Cured Salmon, Pickled Fennel
Smoked Haddock & Salmon Fishcake, Salsa Verde, Stokes Farm Poached Egg, Prosciutto,
Kedgeree, King Prawn, Stokes Farm Free Range Egg, Smoked Salt
Charred Mackerel Escabeche, Lemon, Dill, Torched Cucumber



STARTERS MEAT



Crispy Pork Belly with Celeriac Remoulade & Burnt Apple Gel
Chicken Liver Parfait, Brioche, Walnut, Cherry Gel
Stokes Farm Scotch Egg with Béarnaise Sauce
Ham Hock Terrine, Pickled Vegetables, Sourdough & Piccalilli
Soy Maple Glazed Pork Belly, Puffed Rice, Spring Onion
Bresaola, Rocket, Parmigiano Reggiano, Truffle Mayo
Confit Duck Croquette, Chicory & Pomegranate
Asian Beef Rump Salad, Crispy Noodle, Spring Onion, Sesame
Chicken Caesar, Baby Gem, Cured Egg Yolk



STARTERS SHARING PLATTERS

Mediterranean - A Selection of Sliced Cold Meats, Artichokes in Olive Oil, Sun-dried Tomatoes, Mixed Olives & Torn Mozzarella served with Rustic Breads

Middle Eastern - Homemade Hummus, Mint Yoghurt, Falafel Balls, Flat Breads, Chargrilled Aubergines, Marinated Feta & Grilled Peppers

Greek - Mini Lamb Kofta, Tzatziki, Calamari & Aioli, Courgette & Feta Fritters, Marinated Olives, Hummus, Marinated Feta & Chargrilled Pita Breads



MAINS VEGETARIAN

Squash, Beetroot & kale Wellington, Purple Sprouting & Olive Crushed New Potatoes
Pearl Barley Risotto, Spinach, Asparagus
Garden Pie, Carrot, Lentils, Mash Top
Gnocchi, Mediterranean Vegetables, Roasted Tomato & Pepper Sauce
Sweet Potato, Chickpea & Spinach Curry, Mango Salsa, Popadom
Shallot Tart Tatin, Rocket & Radicchio





MAINS FISH

Monkfish, Chorizo White Bean Cassoulet, Sea Vegetables

Cod, Black Pudding, Roasted Cumin Cauliflower, Pea Puree, White Wine Cream Sauce

Butter Poached Hake, Roasted Dijon Bulgar Wheat, Leek & Fennel Veloute

Saffron Seafood Tagliatelle, Tiger Prawn, Lemon, Tomato

Salmon, New Potatoes, Asparagus, Stokes Farm Poached Egg & Hollandaise

Red Thai fish Curry Coconut & Lime Rice, Pak Choi

Bream, warm Olive Oil Potato Salad, Sun Blush Tomato & Asparagus

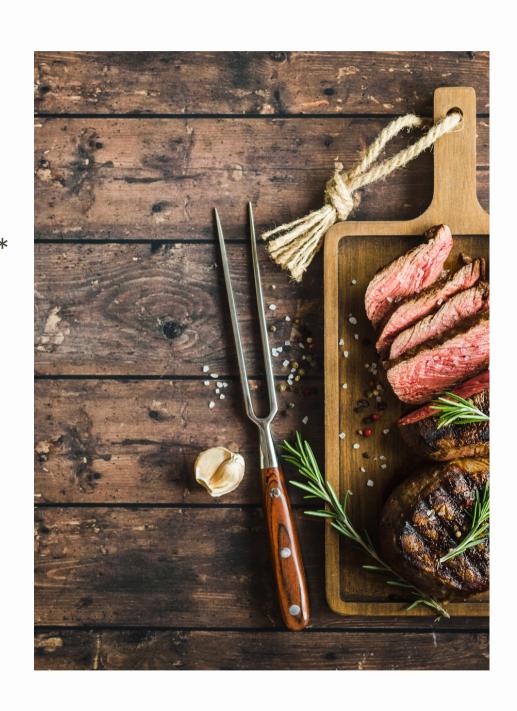




MAINS

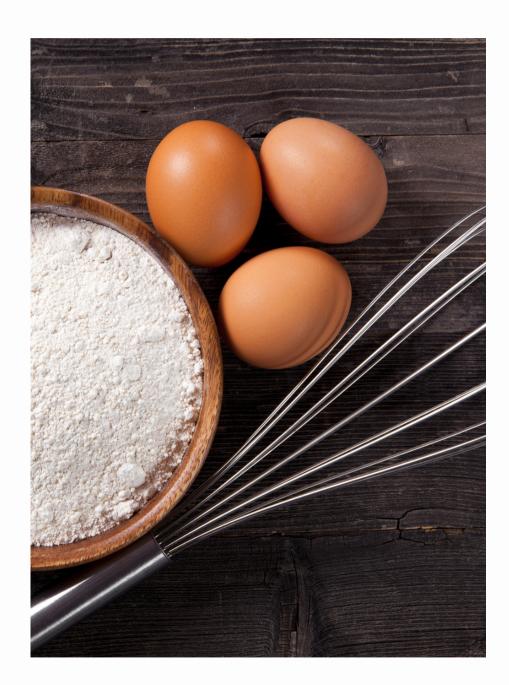
MEAT

Roast Beef, Duck Fat Potatoes & Yorkshire Pudding served with Vegetables Fillet of Beef with Miniature Cottage Pie, Truffled Pea Purée & Maple Glazed Carrots * Slow Braised Short Rib, Cheddar Mash, Rich Tomato & Red Onion Gravy Herb Crusted Lamb Rump with Parmesan Potatoes, Seasonal Vegetables & Rosemary Jus * Shoulder of Lamb, Olive Oil Mash, Creamed Cabbage, Heritage Carrots Confit Duck Leg, Creamy Mash & Braised Red Cabbage Duck Breast, Rosti, Salt Baked Beetroot, Hispi Cabbage, Five Spice Jus Pork Belly Roulade with Boulangere Potatoes, Crackling & Caramelised Apple Jus Chicken Supreme, Pomme Anna, Prosciutto Wrapped Asparagus, Jus Moroccan Pork & Apricot Tagine, Wild Rice Local Pork Sausages with Caramelised Onion Mash, Thyme Gravy & Crushed Pea Salsa Pork Tenderloin, Crackling, Puy Lentils, Squash, Crispy Kale, Jus Chargrilled Lemon Chicken, Parmentier Potato & Ratatouille





DESSERTS



Lemon Posset, Lemon Curd, Summer Berries, Shortbread

Plated Trio of Chocolate - Crémeux, Brownie & Cheesecake

Raspberry Cheesecake, White Chocolate Crumb

Banana Parfait, Sesame Brittle, Salted Caramel

Strawberry Eton Mess

Apple Crumble, Cinnamon Creme Anglaise

Chocolate Brownie, Vanilla Ice Cream

Glazed Lemon Tart, Creme Fraiche, Raspberries

Apple Parfait, Almond Sponge, Blackberry Gel

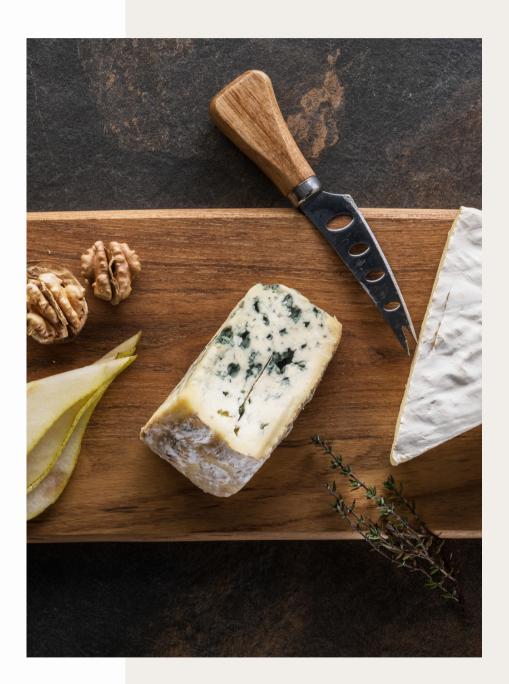
Chocolate Ganache, Honeycomb, Charred Orange Segments & Popping Candy

Cardamom Panna Cotta, Passion Fruit

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream



CHEESE



We offer one soft, one hard and one blue cheese from our list.

We recommend Barkham Blue, Black Bomber & Stinking

Bishop.

Served with crackers, fruits, chutneys and figs.

Can be individually portioned & plated or each table can enjoy a cheeseboard to share.



BARBECUE ON THE BBQ

Peri Peri Chicken Skewers

Selection of Sausages

Rump of Lamb

Flat Iron Steak

Pork Chop

Handmade Burgers

Lamb Koftas

Lemon & Herb Chicken

Salmon Steaks

King Prawn Skewers

Tuna Steaks

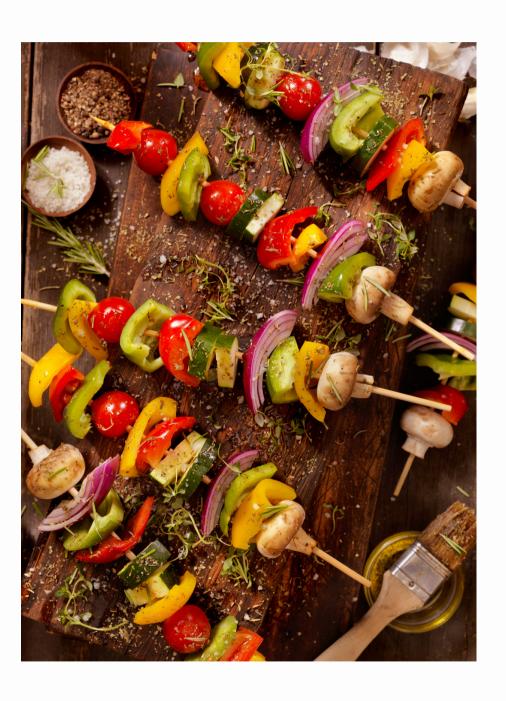
Halloumi & Pepper Kebabs

Roasted Mediterranean Vegetable Stack

Pepper Stuffed with Roasted Vegetable Couscous

Roasted Portobello Mushroom with Halloumi

Corn on the Cob with Herb Butter





BARBECUE

SIDES

Cold

Traditional Greek Salad

Homemade Coleslaw

Cob Salad

Potato Salad with Spring Onions

Mixed Bean & Wild Rice Salad

Hot

Dauphinoise Potatoes

New Potatoes with Herbs & Butter

Corn on the Cob

Roasted Baby Potatoes in Garlic & Olive Oil

Couscous with Roasted Mediterranean Vegetables

Stokes Specials

Rocket, Feta, Pomegranate Seeds, Roasted Butternut Squash
Tenderstem Broccoli, Asparagus & Garden Peas with Chilli, Garlic & Olive Oil
Courgette, Peas, Green Beans & Goats Cheese with a Mint & Lemon Dressing
Citrus Bulgar Wheat, Fennel & Orange Segments with Baby Coriander





CHILDREN'S MENU



Mains

Chicken Goujons & Chips Spaghetti Bolognese

Macaroni Cheese

Mini Margarita Pizza

Bangers & Mash

Fish Fingers & Chips

A Selection of Sandwiches

Desserts

Selection of Ice Cream

Jelly & Ice Cream

Chocolate Brownie

Banana Split



NOTES ON THE MENU

You will need to choose four canapés in total - two hot & two cold. We recommend at least one vegetarian option.

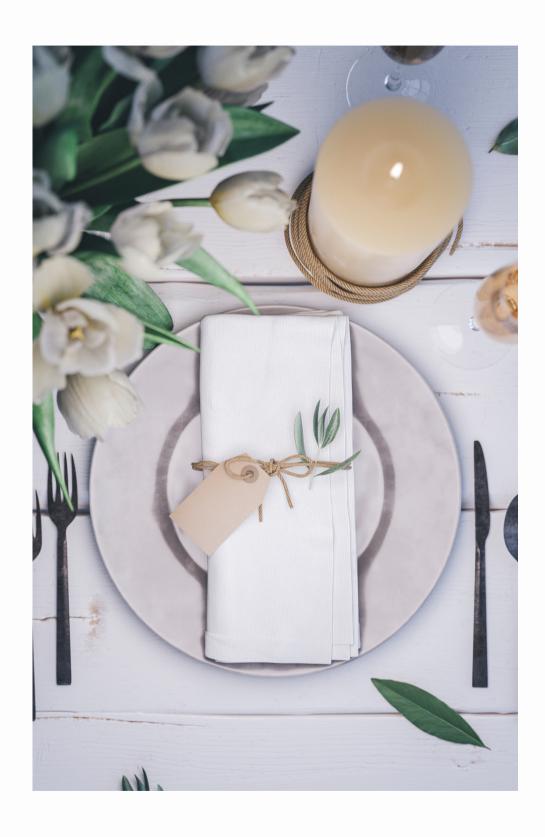
One option per course is included. If you would like to offer your guests a menu choice, these will need to be pre-ordered & there is a £5 supplement charge per person.

If you would like bread to start your wedding breakfast, there is a supplement charge of £3 per person.

Barbecue Menu: Guests will sit down to rustic breads on the table. Sides are served family style and the barbecue items can be served by our staff or placed on boards on the tables. You can choose up to three meat or fish items, one vegetarian item & one side from each list. Followed by a dessert of your choice.

The Children's Menu is available for guests up to 16 years old.





SUPPLEMENT CHARGES

We try to limit the number of supplement charges where possible, but there are certain items that do require an additional cost:

Poppadom, Seared Tuna, Spiced Mango Salsa +£1 per person
Crispy Pickled Mussels, Saffron Aioli +£1 per person
Scotch Quail Egg with Smoked Sea Salt +£1 per person
Scallops, Chorizo & Cauliflower Couscous +£3 per person
Fillet of Beef with Miniature Cottage Pie +£5 per person
Herb Crusted Lamb Rump with Parmesan Potatoes + £3 per person
Barbecue Flat Iron Steak +£2 per person
Barbecue Tuna Steaks +£3 per person
Cheese Course +£2 per person if served in place of dessert
+£12 per person if served as an additional course