



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 - Crèmeux, 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

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

Hot

- Dauphinoise Potatoes
- New Potatoes with Herbs & Butter
- Corn on the Cob
- Roasted Baby Potatoes in Garlic & Olive Oil
- Couscous with Roasted Mediterranean Vegetables





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