

BERKSHIRE

STOKES FARM BARN

FESTIVAL CATERING MENU
2026



Festival Catering.

The Festival Package offers a fun and flexible way of feeding your guests throughout your special day!

Within your package, you will have the choice of TWO food options to serve during the day. All guests will have the opportunity to have a portion from each of your choices - and these serve for two hours, typically around 1.5 hours after your Wedding Ceremony.

You also have the choice of one in-house evening catering option to serve to all of your guests later into the night, once the party is in full-swing.

All dietary requirements will be catered to, and we will need these no later than 6 weeks ahead of your wedding day.

Please note that the food vans are all subject to availability, so we urge you to make your choices as soon as possible to secure your preferred food choice!





FESTIVAL CATERING MENU

Catering at a glance.

Daytime:

Wood Fired Pizzas

Greek Street Food

Indian Street Food*

Fish & Chips

Crêpe Station

Paella*

Tacos*

American BBQ

Burgers

Choose 2 options.

Evening:

Crêpe Station

Pulled Pork Buns

Sausage & Bacon Baps

Loaded Fries

Hot Dogs

Bowl Food

Cheese Toasties

Ploughman's

Cheeseboard

Choose 1 option

**Please note minimum numbers and/or surcharges may apply. Please contact us to discuss.*

Day Time Options:



Wood Fired *Pizzas*.

Wood fired pizzas hand stretched and made to order, served from a converted horse box. Gluten free bases and non-dairy cheese available.

Served as Standard:

Margherita (V):

Mozzarella, Tomato
Sauce,
Basil

Pepperoni:

Pepperoni, Mozzarella,
Tomato Sauce

Choose 2 from List A:

Pesto (V):

Basil Pesto, Pine Nuts,
Ricotta, Rocket, Mozzarella &
Tomato Sauce

Funghi (V):

Thyme Wild Mushrooms,
Mascarpone, Truffle Oil,
Mozzarella & Tomato Sauce

Hawaiian:

Classic Ham & Pineapple

Goaty (V):

Goats Cheese, Roasted
Peppers, Chilli Honey,
Rocket, Mozzarella & Tomato
Sauce

Choose 1 from List B:

Picante:

Pepperoni, N'Duja, Chorizo,
Mascarpone, Mozzarella &
Tomato Sauce(Spicy)

Napolitana:

Oak Smoked Salmon,
Asparagus, Ricotta, Capers,
Mozzarella & Tomato Sauce

Porkie:

Pulled Pork, Chorizo, Apple
Puree, Crispy Onions,
Mozzarella &
Tomato Sauce



FESTIVAL CATERING MENU

Greek *Gyros*

Delicious Greek wraps served with homemade tzatziki, lettuce, tomatoes, onions and a choice of either a meat, vegetarian or vegan filling.

Served with a side of gourmet, crispy, skin on fries.

Choose 1 meat option:

Chicken Gyros

Pork Gyros

Chicken Souvlaki

Served as standard:

Halloumi (vegetarian)

Plant based gyros (vegan)

Naan & Sizzle - Indian

Delicious authentic Indian Naan wraps, Loaded Fries or Biryani served just how you like it!

All of the following options will be available to guests on the day - with no pre-choices required.

Naan Wraps & Loaded Masala Fries, with the following toppings:

Chicken Tikka

Lamb Sheekh

Paneer

Biryani:

Chicken

Vegatarian



FESTIVAL CATERING MENU

Paella Fella

Delicious Paella, served authentically from large pans in a gazebo set up.

A choice of two paellas will be served to your guests - including one vegetable paella with numbers tailored to your dietary list

Choose from:

Chicken Paella **OR**

Seafood Paella

and served as standard:

Vegetable Paella



Crêpe Station.

Choose your favourite sweet & savoury crêpes served from a converted horse box.

All available to guests:

*Nutella & banana/strawberries
Biscoff & banana
Lemon & sugar
Berries & cream
Chocolate chunks & marshmallows
Maple syrup & honey
(Add whipped cream)*

Plus choose 3 savoury options:

*Salmon cream cheese & rocket
Ham & cheese
Mozzarella, pesto & tomato
Duck, spring onion & hoisin
Korean chicken*

Also available as your evening catering option.



Tacos.

Tasty tacos for your guests. Served warm with cheese, sour cream & Cortido Slaw.

Choose 3 from List A:

Shredded Beef Brisket

Carnitas (Pulled Pork)

BBQ Jackfruit (V)

Chicken Tinga

Black Bean Fritters (V)

(At least 1 vegetarian)

Choose 3 from List B:

Pickled Veg

Pico de Gallo

Ranchero Sauce

Guacamole

Mojo Mayo

Chimi Churri





FESTIVAL CATERING MENU

American *BBQ*.

American style BBQ.

Choose from:

Pulled Pork *or* Beef Brisket

BBQ Jackfruit

(Offered as vegetarian & vegan option)

Served with:

Mac & Cheese

Corn on the Cob

Coleslaw

FESTIVAL CATERING MENU

Burgers.

Served with Tomato, Red Onion, Relish & Gherkins

Choose from:

Cheeseburger *or* Buttermilk Crispy Chicken

Veggie Burger (pre-ordered for vegetarians)

Served with fries.



FESTIVAL CATERING MENU

Fish & Chips.

A good old fashioned favourite!

Guests will have the choice on the day of:

Crispy Breaded Cod

Sausage

Chicken Goujons

Haloumi

*All served with Chunky Fries, Mushy Peas, and special
Tartare Sauce*

Vegan Bean Burger & Chips - *dietaries to be pre-ordered*



EVENING CATERING MENU

Evening *Options.*

Crêpe Station -

Sweet & savoury crêpes served from a converted horsebox

Pulled Pork Buns -

Shredded Slow Cooked Pork, served in a Brioche Bun with Homemade Slaw

Hot Dogs -

Hot dogs served with fried onions and a selection of condiments

Bacon & Sausage Baps -

Award winning Sausages & Bacon from our local Butcher or Stokes Farm Free Range Egg in a Brioche Bun

Bowl Food -

Hot, classic dishes to choose from, offering cosy comfort food

Loaded Fries -

Loaded fries with a choice of either Indian inspired toppings, or a classic chili

Cheese Toasties -

A hearty favourite of melted cheese served between fresh toasted bread

Cheeseboard -

A selection of delicious Cheeses & Chutneys, Breads, Biscuits & Garnishes

Pioughman's -

Sliced Roast Gammon, Pork Pie, Cheese, Pickles, Chutneys & Rustic Breads



Menu choices on the following pages where applicable*



EVENING OPTION

Loaded *Fries.*

*Loaded fries, with your choice of delicious toppings.
Choose ethe anr Indian inspired menu, or a
warming classic chili*

Served on the night from Naan & Sizzle food van:

(subject to availability)

Chicken Tikka —

Lamb Sheekh

Peneer (vegetarian)

Or opt for an in-house Classic:

Chili Beef & Three Bean Chili (vegetarian)

Served with Cheesy Sauce, Aioli & Crispy Onions

EVENING OPTION

Crêpe *Station.*

*Choose your favourite sweet & savoury crêpes
served from a converted horse box.*

All available to guests:

*Nutella & banana/strawberries
Biscoff & banana
Lemon & sugar
Berries & cream
Chocolate chunks & marshmallows
Maple syrup & honey
(Add whipped cream)*

Plus choose 3 savoury options:

*Salmon cream cheese & rocket
Ham & cheese
Mozzarella, pesto & tomato
Duck, spring onion & hoisin
Korean chicken*

Also available as a daytime food option





EVENING OPTION

Bowl Food.

Classic dishes served in bowls - Choose 1 option

Vegetarian alternatives will be served

Chickpea & Sweet Potato Curry served
with Rice & Mango Chutney

Beef Bourguignon served with
Creamy Mash

Teriyaki Chicken Rice Bowls

Chilli Con Carne served with Rice and
Sour Cream



FESTIVAL DESSERT STATION

Dessert *Station*:

Choose 3 mini desserts to be served alongside your tea & coffee station:

Triple Chocolate Brownies

Dark Chocolate & Raspberry Cremeux

Red Velvet Cupcakes

Chocolate Chip & Macadamia Cookies

Mini Eton Mess

Vanilla Pana Cotta, Salted Caramel Sauce

Carrot & Walnut Cake

Caramelised White Chocolate Blondies

Orange & Cardamom Drizzle Cake

Mango & Coconut Cheesecake

Mini Macarons

Lemon & Blueberry Squares

Summer Berry Custard Tarts

Drink *Stations*.



Choose **FIVE** drinks options from the lists below:

Stations allowing 1 drink per person:

- Glasses of Prosecco
- Bottles of lager
- Pimm's
- House Cocktails
- Wine station
- Selection of soft drinks (2 pp)

Why not add...

The Sparkling Station

Include 3 Spirit bottles for your guests
to add to their Prosecco Station
(+£150)

Stations with varying allocation:

- Gin bar (3 x 70cl bottles)
- Whiskey Station (3 x 70cl bottles)
- Firkin of Rebellion Beer (72 pints)
- Barrel of Rebellion Beer (52 pints)
- The Rebellion Tap Trio (3 x 22 pint miniature barrels)
- Premium Cocktails
- Crémant

Further information about choices & allocations can be seen on the following page.
Any of your stations can be 'doubled up' to allow for more of your favourite drinks.



Wine Station:

1 x 175ml glass per person

Choose from Red, White or Rosé or a combination

Glasses of Crémant:

This station would cater for the equivalent of

75% of your guests

House Cocktails: (Choose 1)

1 cocktail per person

Rhubarb Spritz - Rhubarb Gin & Elderflower tonic

Barn Blush - Cointreau & Cranberry Juice

G&T - Classic Gin & Tonic

Bucks Fizz - Prosecco with Orange Juice

Pink Gin & Lemonade

Grapefruit Bellini

Premium Cocktails: (Choose 1)

This station would cater for the equivalent of 75% of your guests.

Aperol Spritz - Prosecco, Aperol & Soda

Limoncello Spritz - Prosecco, Limoncello & Soda

Hugo - Prosecco, Elderflower & Mint

Gin Bar:

3 x 70cl bottles of different gins, dressed with a selection of miniature

tonics, sodas & garnishes

Barrel of Rebellion Beer: (1 x 52 barrel)

• Lager OR

• Hazy Pale Ale

Firkin of Rebellion Beer: (1 x 72 pint firkin)

• IPA OR

• Overthrow

The Rebellion Tap Trio: (3 x 22 pint mini barrels)

• IPA

• Overthrow

• Smuggler

The Sparkling Station: Additional Upgrade

Choose 3: Served with Soda Water & Garnishes alongside your

Prosecco Station:

• Limoncello

• Aperol

• Peach Liqueur

• Cassis

• Chambord

• Lillet

(Costs an additional £150)