BERKSHIRE

STOKES FARM BARN

CANAPE MENU 2025







About Us.

At Stokes Farm Barn, we take pride in offering a range of menu options designed to suit your tastes and preferences.

Our dedicated in-house catering team will work closely with you throughout the planning process, to ensure this part of your day is perfect. Choose from our carefully created menu or let us design something unique just for you. We use the finest ingredients and source locally where possible, including our very own Stokes Farm free-range eggs and source all our meats from Vicars Game. We cater to all dietary requirements, ensuring that every guest is well looked after.





Vegetarian Canapés.

Cold:

Falafel, Harissa Mayo

Caprese Salad Cups

Stuffed Piquante Peppers, Avocado Crema, Tortilla Crumb

Whipped Goats Cheese & Pickled Beetroot Croustades

Roasted Squash & Sage Rolls, Paprika Ketchup

Pesto & White Bean Hummus, Crostini

Bloody Mary, Celery, Tabasco (18+)

Whipped Ricotta, Asparagus & Garden Pea Tartlet

Hot:

Brie & Caramelised Onion Tartlets

Sun-dried Tomato & Bocconcini Skewers

Sour Cream & Chive Potato Skins

Pea & Mint Arancini, Aioli

Sweetcorn Veloute, Chilli Crisp

Smokey Red Pepper Croquetta, Aioli





Fish Canapés.

Cold:

Smoked Salmon & Cream Cheese Blini

Smoked Mackerel, Horseradish & Pickled Cucumber on Rye

Poppadom, Seared Tuna, Spiced Mango Salsa *

Lemon & Chive Dressed Crab Cucumber Cups

Soy Cured Salmon, Cucumber, Crispy Rice

Hot:

Grilled Garlic Prawn Skewer with Preserved Lemon

Crispy Pickled Mussels, Saffron Aioli *

Salmon, Gruyere & Dill Quiche

Thai Fish Bon-bons

Crispy Squid, Tamarind Mayo



Meat Canapés.

Cold:

Chicken Liver Parfait, Quince Paste, Crostini

Sesame Soy Shredded Pork Cucumber Rolls

Chicken Satay Skewers, Spring Onion & Chilli

Scotch Quail Egg with Smoked Sea Salt *

Homemade Sausage, Apple & Fennel Rolls

Bresaola, Cornichon, Blue Cheese

Melon, Prosciutto & Mint Skewer

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

Mini Croque Monsieur

Sticky Glazed Chorizo Bites

Jamon Croquettas, Aioli

Our Aim.

At Stokes Farm Barn, we understand that your wedding breakfast is such an important part of your celebration and we are dedicated to making it truly unforgettable.

We offer a varied menu for you to choose from, or if you prefer, we can tailor a dish to your liking, or even create something entirely bespoke.

Our focus is on serving food of the highest quality, starting with the finest ingredients. Where possible, we source locally, ensuring everything is fresh and full of flavour.





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 6 weeks before your wedding.

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

*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