

BERKSHIRE

STOKES FARM BARN

WEDDING MENU

2026



Your Wedding Menu.

01 About Us

02 Canapés

03 Starters

04 Mains

05 Barbecue & Feasting Menus

06 Desserts

07 Children's Menu



CANAPÉS

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 Croquette, Aioli



CANAPÉS

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



CANAPÉS

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.





OUR MENUS

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.

STARTER COURSE

Vegetarian *Starters.*

Heirloom Tomato Salad, Mozzarella, Sourdough,
Balsamic Glaze

Spinach & Ricotta Tortelloni, Veloute Parmesan Crisp

Goat Cheese Mousse, Beetroot, Hazelnut,
White Chocolate Crumb

Rosemary & Garlic baked Camembert, Ciabatta *

Wild Mushroom Bruschetta, Parmesan & Tarragon

Sundried Tomato & Lentil Pate, Balsamic Gel,
Toasted Sourdough (Ve)

Courgette & Mint Falafel, Paprika Ketchup,
Dukkah (Ve)

Crispy Poached Stokes Farm Egg, Pea &
Asparagus Tart, Whipped Ricotta

Pappardelle, Sunburst Cherry Tomato Sauce,
Pine Nuts, Truffle Oil (Ve)



STARTER COURSE

Fish *Starters.*

Brown Crab Croutes, dressed White Crab,
Pickled Radish & Samphire

Scallops, Chorizo & Cauliflower Couscous,
Compressed Apple *

Lemongrass & Coriander Cured Salmon, Pickled
Fennel, Cucumber Ketchup

Thai Style Fishcake, Cucumber Salad,
Peanut Dressing

Charred Mackerel Escabeche, Lemon, Dill,
Torched Cucumber

Hot-smoked Salmon, Sauce Gribiche,
Baby New Potatoes



STARTER COURSE

Meat Starters.

Crispy Pork Belly, Celeriac Remoulade &
Burnt Apple Gel

Chicken Liver Parfait, Brioche, Walnut, Cherry Gel

Stokes Farm Scotch Egg, Dressed Leaves,
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, Puffed Vermicelli,
Spring Onion, Sesame *

Chicken Caesar, Baby Gem, Cured Egg Yolk, Croutons

Spiced Lamb Kofte, Flatbread, Tzatziki, Pomegranate





MAIN COURSE

Vegetarian *Mains.*

Squash, Beetroot & Kale Wellington,
Olive Crushed New Potatoes, Jus

Red Pepper Sweet Potato Cake, Crispy Fried
Stokes Farm Egg, Kimchi, Shallot & Chilli Crisp

Garden Pie, Carrot, Lentils, Cheesy Mash Top

Mushroom Wellington, Olive Crushed
New Potatoes, Jus

Creamy Garlic & White Wine Risotto,
Wild Mushroom, Pangrattato

Sweet Potato, Chickpea & Spinach Curry,
Mango Salsa, Popadom

Shallot Tart Tatin, Rocket & Radicchio

Aubergine Parm, Roasted Tomato, Mozzarella



MAIN COURSE

Fish *Mains.*

Monkfish, Chorizo White Bean Cassoulet,
Sea Vegetables *

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

Cod, Warm Olive Oil Potato Salad, Veloute,
Sun Blush Tomato & Gremolata



MAIN COURSE

Meat Mains.

Roast Beef, Roasted Potatoes & Yorkshire Pudding served with Seasonal Vegetables

Fillet of Beef Wellington, Prosciutto, Duxelles, Carrot Purée & Seasonal Vegetables *

Sticky Slow Braised Short Rib, Truffle Pomme Purée, Rich Tomato & Red Wine Jus *

Herb & Pistachio Crusted Lamb Rump, Parmesan & Black Olive Potatoes, Ratatouille *

Shoulder of Lamb, Fondant Potato, Creamed Cabbage, Heritage Carrots

Duck Breast, Rosti, Salt Baked Beetroot, Hispi Cabbage, Five Spice Jus *

Porchetta 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

Lemon & Herb Chicken, Caesar Dressed Baby Gem, Warm Jammy Tomato & Potato Salad

OUR MENUS

Feasting & Family *Style Menus*

We also offer a BBQ menu and feasting menus, which are served family style, letting guests help themselves to sides served on their tables. This slightly more informal way of dining is always a great way to bring people together.

BBQ & feasting menus are considered as a 3-course menu. You can choose your main menu and dessert, and in place of a starter, guests will sit down to a bread course which perfectly complements your menu



BARBECUE

On the *BBQ*.

Choose 3:

Peri Peri Chicken Skewers

Selection of Sausages

Rump of Lamb

Flat Iron Steak *

Pork Chop

Burgers

Lamb Koftas

Lemon & Herb Chicken

Salmon Steaks

King Prawn Skewers

Choose 1:

Halloumi & Pepper Kebabs

Pepper Stuffed with
Roasted Vegetable
Couscous

Corn on the Cob with
Herb Butter

Choose 1:

Chimichurri

Chipotle Mayo

Honey Dijon
Vinegarette

Choose 1 for
Vegan Guests:

Spiced Vegetarian
Kofta

Vegetarian
Sausages

Vegetarian
Burgers

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 sauce & one side from each list. Followed by a dessert of your choice. This BBQ menu is charged as a 3 course meal.



BARBECUE

BBQ Sides.

Hot Sides:
Choose 1:

Minted, Buttered New
Potatoes

Roasted Baby Potatoes in
Garlic & Olive Oil

Truffle Parmesan Fries

Cold Sides:
Choose 1:

Traditional Greek Salad

Homemade Coleslaw

Potato Salad with
Spring Onions

Mixed Bean & Wild Rice Salad

Caesar Salad, Stokes Farm
Egg, Croutons

Stokes Specials:
Choose 1:

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

Basil Pesto Penne Salad, Roasted
Cherry Tomatoes, Pine Nuts,
Parmesan



FEASTING SET MENUS

Feasting *Menus.*

Persian Feast -

Lavash Bread & Kashk O Bademjan to start
Slow Braised Lamb Shoulder, Pomegranate, Lamb Jus

Served With:

Jewelled Persian Couscous;
Maple & Sumac Glazed Carrots, Labneh & Crispy Harissa Chickpeas;
Saffron Roasted Cauliflower, Barberries & Fresh Herbs

Mediterranean Feast -

Focaccia & Caponata to start
Pan Seared Chicken Supreme, Romesco Sauce

Served With:

Warm Confit Tomato Orzo, Pangrattato & Gremolata;
Grilled Asparagus, Almonds & Lemon Butter;
Sicilian Leaf Salad, Kalamata Olive, Fennel, Citrus Dressing



FEASTING SET MENUS

Italian Feast -

Rustic Ciabatta, Olive Oil & Aged Balsamic to start
Sage & Apricot Porchetta, Salsa Verde

Served With:

Crispy Rosemary & Garlic Potatoes;
Purple Sprouting, Lemon & Parmesan;
Roasted Peppers with Tomato, Basil & Capers

Classic British Feast -

Sourdough, Whipped Butter with Smoked Salt to start
12-Hour Beef Brisket, Red Wine Jus

Served With:

Potato Dauphinoise or Fondant Potatoes;
Seasonal Rainbow Root Vegetable Medley;
Seasonal Buttered Greens

Middle Eastern Veggie Feast -

Warm Pita with Whipped Feta & Honey
Spinach & Feta Spanakopita with Dill & Lemon Aioli

Served With:

Roasted Lemon & Oregano Potatoes;
Courgette Ribbon Salad, Minted Yogurt & Toasted Pine
Nuts;
Chargrilled Vegetable & Green Olive Lentil



DESSERT COURSE

Desserts.

Lemon Posset, Lemon Curd, Summer Berries, Shortbread

Plated Trio of Chocolate - Crèmeux, Brownie & Cheesecake *

Vanilla Cheesecake, Raspberry Compote, White Chocolate Crumb

Strawberry Eton Mess

Apple Crumble, Cinnamon Crème Anglaise

Chocolate Brownie, Vanilla Ice Cream

Roasted Caramelised Peaches, Mascarpone Cream, Honey Granola

Chocolate Crèmeux, Honeycomb, Charred Orange Segments

Cardamom Panna Cotta, Passion Fruit

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

Classic Tiramisu

Pear & Almond Frangipane Tart with Clotted Cream





CHEESEBOARDS

Cheese.

Enjoy our carefully curated selection of three cheeses, hand-picked by our chef to complement the flavours of your wedding breakfast including one soft, one hard and one blue cheese. The cheeses are served with a selection of artisan crackers, chutneys and fresh seasonal fruit, offering the perfect after dinner experience.

We can present the cheese course in two styles:

Individually Plated -

Each guest receives their own beautifully arranged portion for a more formal presentation.

Shared Cheeseboard -

A generous, rustic cheeseboard for each table, perfect for guests to sample and enjoy together, creating a relaxed atmosphere.



CHILDREN'S MENU

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

Menu Choice.

One option per course is included in your package. If you would like to select two options for each course - starters, mains and desserts - we charge a £5 supplement per person.

To ensure a smooth dining experience for all your guests, we kindly ask that all guests pre-order their meals in advance. Our chefs will carefully create a vegetarian option based on the menu choices you've selected. This allows us to tailor a dish that complements the overall menu while accommodating dietary preferences.

There are a few dishes which are not possible to offer for the menu choice, please see below:

Spinach & Ricotta Tortelloni, Veloute Parmesan Crisp

Crispy Poached Stokes Farm Egg, Pea & Asparagus Tart, Whipped Ricotta

Pappardelle, Sunburst Cherry Tomato Sauce, Pine Nuts, Truffle Oil

Scallops, Chorizo & Cauliflower Couscous, Compressed Apple

Asian Beef Rump Salad, Puffed Vermicelli, Spring Onion, Sesame

Monkfish, Chorizo White Bean Cassoulet, Sea Vegetables

Saffron Seafood Tagliatelle, Tiger Prawn, Lemon, Tomato

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

Fillet of Beef Wellington, Prosciutto, Duxelles, Carrot Purée & Seasonal Vegetables

Herb & Pistachio Crusted Lamb Rump, Parmesan & Black Olive Potatoes, Ratatouille

Duck Breast, Rosti, Salt Baked Beetroot, Hispi Cabbage, Five Spice Jus

Plated Trio of Chocolate - Crèmeux, Brownie & Cheesecake

*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	Sticky Slow Braised Short Rib	+£3 per person
Crispy Pickled Mussels, Saffron Aioli	+£1 per person	Herb & Pistachio Crusted Lamb Rump	+£3 per person
Scotch Quail Egg with Smoked Sea Salt	+£1 per person	Duck Breast	+£3 per person
Rosemary & Garlic baked Camembert, Ciabatta	+£1 per person	Plated Trio of Chocolate - Crèmeux, Brownie & Cheesecake	+ £2 per person
Scallops, Chorizo & Cauliflower Couscous	+£3.50 per person	Barbecue Flat Iron Steak	+£2 per person
Asian Beef Rump Salad, Puffed Vermicelli, Spring Onion, Sesame	+£2 per person	Begin your wedding breakfast with bread	+£3 per person
Monkfish, Chorizo White Bean Cassoulet, Sea Vegetables	+£2 per person	Cheese course served in place of dessert	+£2 per person (shared or individually plated)
Fillet of Beef Wellington	+£5 per person	Additional cheese course	+£12 per person (served as shared board) +£15 (individually plated)