

Sample Menu

Wedding Breakfast BBQ Buffet

Starter of Farmhouse Charcuterie/Vegetarian Antipasti boards, crudites, olives,
homemade breads and chutney

Mains

Salads & Vegetables

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- Pork, sage & new potato kebabs
 - The Farmhouse homemade beef burgers & red onion jam
 - Garlic, chilli & rosemary boneless chicken thighs
 - Lime & Ras Al Hanout spiced salmon steaks
 - Lemongrass & ginger king prawn skewers
 - Farmhouse sausages
 - Cajun spiced chicken breast
 - Butterflied leg of lamb, rubbed with garlic, rosemary & preserved lemon
 - Vegetarian sausages
 - Halloumi & Portobello mushroom skewers
 - BBQ Miso glazed cauliflower, sesame & chilli dressing
 - Pork belly ribs, homemade smoked chilli BBQ sauce
 - Lamb Kofta, tzatziki
 - Pulled pork shoulder, cola BBQ sauce
 - Classic coleslaw
 - New potato & spring onion salad
 - Roasted courgette, sun blush tomato & olive, crumbled feta
 - Ras Al Hanout giant cous cous with feta, mint & pomegranate
 - Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato
 - Tomato, olive & mozzarella salad, balsamic dressing
 - Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goats cheese
 - Farfalle salad, artichoke, orange rocket & pine nuts
 - Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing
 - Spelt, lentil, pea & aubergine salad, Boccocini, radicchio, harissa yoghurt
 - Mixed baby leaf
 - Baby gem, garlic & parmesan croutons, soft boiled egg, shaved parmesan, crème fraiche & garlic dressing

Brioche rolls/Hot dogs rolls

Sauces & condiments

Only available for weddings taking place April - October