



## SAMPLE WEDDING MENUS

Here's a few ideas we love, the farmers rustic wedding menus there's a bit country, a little bit of sharing, righteously different but absolutely delicious.

**LETS BEGIN! -**

**£5.95 per person**

Shared baked local Brie Box served with Fresh Crusty Bloomer.

Ham Hock Terrine with a Potato and Mustard Salad.

Farmers Rustic Charm of a Mug of Soup with a chunk of bread – Tell us your favourite and we will make it for you.

Retro Half Pint of Prawns, Marie Rose Sauce served with an Artisan bread basket.

**HOT TO SHARE!**

**£15.99 per person**

*\*May vary*

**The Rustic Carvery Board Wedding\*** – A fun way for your guests to be involved, each table has a chosen carver, an apron and a knife and gets presented with a joint of meat which the chosen one carves, whilst this happens roast potatoes, buttered market vegetables, and any other accompaniments are put on the table to have a Waltons Family style wedding feast. (choice of roast topside, free range leg pork, turkey breast, honey roast gammon) supplement applies for other roasts. - **£16.99 per person.**

**The Cornish Pasty Wedding** – Not just any pasty, these are crowd pleasing pasties called giants guaranteed to fill your hungry guests served with a dish for the table to share of 'big brutish chef Damon's' world famous broccoli and local mature cheddar cheese gratin, truffle oil mashed potato and a jug of homemade gravy.

**The Pie Wedding** - With a selection of big flavour pies to choose from on your big day, it's a daring step to take away from the standard wedding breakfast of chicken with some sort of beige sauce and a medley of veg. Give your adoring audience a cracking pie served with homemade buttery mushy peas, a dish of bubbling creamy, garlicky celeriac potato gratin and a hearty jug of gravy on the side.

**The Bangers and Mash Wedding** – A classic for a reason, a best seller some would say, pick a flavour from the banger menu sourced from our butchers in Cubbington. Just like choosing a wine to go with food we will get one of our lovely talented chefs probably the brutish one as he is around a lot to match a mash to your sausage, we can offer you a fancy mash like wasabi mash or just good old double cream and buttery mash to go with your trio of pork and spring onion sausage, a jug of homemade gravy and a big dish of market vegetables for the table.

## SUMMER sharing platters

£15.99 per head

**The Farm Shop Pork Pie Ploughmans** – Great for the Summer, we go around our farm shop snaffling jars of chutneys, piccalilli, local cheeses, salad, creamy slaw and other great handmade ingredients including the hand raised pork pies, hand carved honey roast ham and artisan bread basket. Absolutely full of rustic charm.....

**Great British Picnic** – A childhood nostalgic feast of yester-year with a Farmers Fayre twist of adulthood, a shared crate containing a twisted Cornish pasty style sausage roll from the Posh Pasty Company-suppliers also to Selfridges (you choose your flavour), handmade scotch eggs, hand raised pork pie, jar of jersey royal potato (seasonal) salad with flaked mackerel & the Farmers secret recipe dressing, celeriac, apple and mature cheddar slaw, jam jar of piccalilli, artisan bread.....

**The Mediterranean Picnic Menu** – A celebration of rustic modern eating with marinated artichokes, jar of olives and sunblushed tomatoes, pate, sliced continental charcuterie, continental cheeses, roasted Mediterranean vegetables & salads, bruschetta bar with a selection of toppings, Italian and French style breads.

## Choose your pud!

£5.95 per person

- Shared or individual fresh strawberry and cream trifle
- Individual tiramisu pot
- Dish of chilled or hot fresh fruit crumble and cream
- Bannoffee Pot Pie
- Chocolate Truffle Torte
- Baked Vanilla Cheesecake
- Fresh Lemon Cheesecake
- Sticky toffee pudding with toffee sauce
- English Strawberry Eton Mess

To discuss your wedding requirements in more detail contact our events team: 02476 692844

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