



Events Menu

Tailor your event to suit your guests !

Farmers Fayre proudly presents a selection of classic favourites for everyone to enjoy!
Our team of chefs work closely with our farm shop suppliers to bring you the best freshly cooked British food.
This family style service creates a relaxed atmosphere, ensuring your guests feel right at home!

Canape Selection (choose 4 per guest)

Sweetcorn Pancake with Spring onion Crème Fraiche (GF)
Cherry Tomato, Olive and Baby Mozzarella Skewer (GF)
Caramelised Onion and Goats Cheese Tartlet
Parmesan and Potato Cake with Salsa Verde (GF)
Spinach, Smoked Salmon and Herb Cream Cheese Roulade (GF)
Parmesan Shortbread with Roasted Red Pepper Disc & Pesto
Pressed Sweet Diamonds of Free Range Pork Belly (GF/DF)
Mini Yorkshire Pudding, Rare roast beef with Horseradish
Cream Chilli Tiger Prawns and Mange Tout Skewer (GF/DF)
Free Range Lamb Kofte Kebab with Tzatziki (GF)
Selection Of Local Meat & Veggie Bruschetta

Main Course Family Style Sharing Service

All served with a choice of rosemary & garlic parmentier potatoes, buttered new potatoes or dauphinoise.
with a selection of mixed dressed garden salad & homemade slaw or steamed seasonal greens.

Select one of the menu choices below:

Best of British BBQ (guests select from the BBQ)

6oz Handmade Beef Burger - (V) Arromatic Garden Veggie Burger • BBQ Chicken Skewer – (V) Halloumi & Vegetable Skewer •
Farmhouse Cumberland Sausage & Artisan Bread Basket

Garlic & Herb Rotisserie Chicken

Whole chickens slow cooked, then portioned & plated delivered in true mediaeval banquet style to your guest

The Ploughman's Board

The perfect combo! Enjoy a board of giant hand raised pork pie, topped with local cheddar & brie
served with sliced hand carved ham dressed with local chutneys sauces and artisan breads

Hot Carvery Meats: Mature Roasted Striploin of beef (£4 per head supplement),

Roast Turkey breast or Chefs Glazed Ham (guests carve at the table)

A firm favourite! one nominated guest carves your joint of choice at the table for everyone to judge their carving skills

Whole Dressed Salmon (supplement of £5 per head)

Blast from the past, this timeless classic still has the wow factor for all those fish lovers.
(can also be added as an additional item to the carvery meat menu for an additional charge price on application)

Tart Medley

Choose from whole zingy lemon tart or rich chocolate torte dressed with seasonal fruits & served with pouring cream.
Or if you can't decide try a board with some of both..... it works!

Apple Pie

Deep shortcrust pastry pie oozing with sliced Bramley apples served with clotted cream or custard

Raspberry Meringue Roulade

Rolled chewy meringue filled with fresh raspberries & double cream

Biscoff Millionaires Cheesecake

The ultimate sweet tooth pud! Layers of Biscoff, toffee & creamy cheese cake served with a biscoff syrup sauce

*Price includes full service staff, china hire & table linen (minimum numbers apply)
£65 per head plus vat*

Additional services available please ask for details ~ Coffee & Tea station ~ Cheese Board ~ Cheese Sharing Table ~ Drinks Reception

WEDDING - PARTY - CORPORATE