



STOKES FARM BARN

WEDDING MENU
2025



YOUR WEDDING MENU

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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.

CANAPÉS VEGETARIAN



Cold

Falafel, Harissa Mayo
Caprese Salad Cups
Stuffed Piquante Peppers, Avocado Crema, Tortilla Crumb
Whipped Goats Cheese & Pickled Beetroot Crostardes
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
Sundried Tomato & Bocconcini Skewers
Sour Cream & Chive Potato Skins
Pea & Mint Arancini, Aioli
Sweetcorn Veloute, Chilli Crisp
Smokey Red Pepper Croquetta, Aioli

CANAPÉS

FISH



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



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

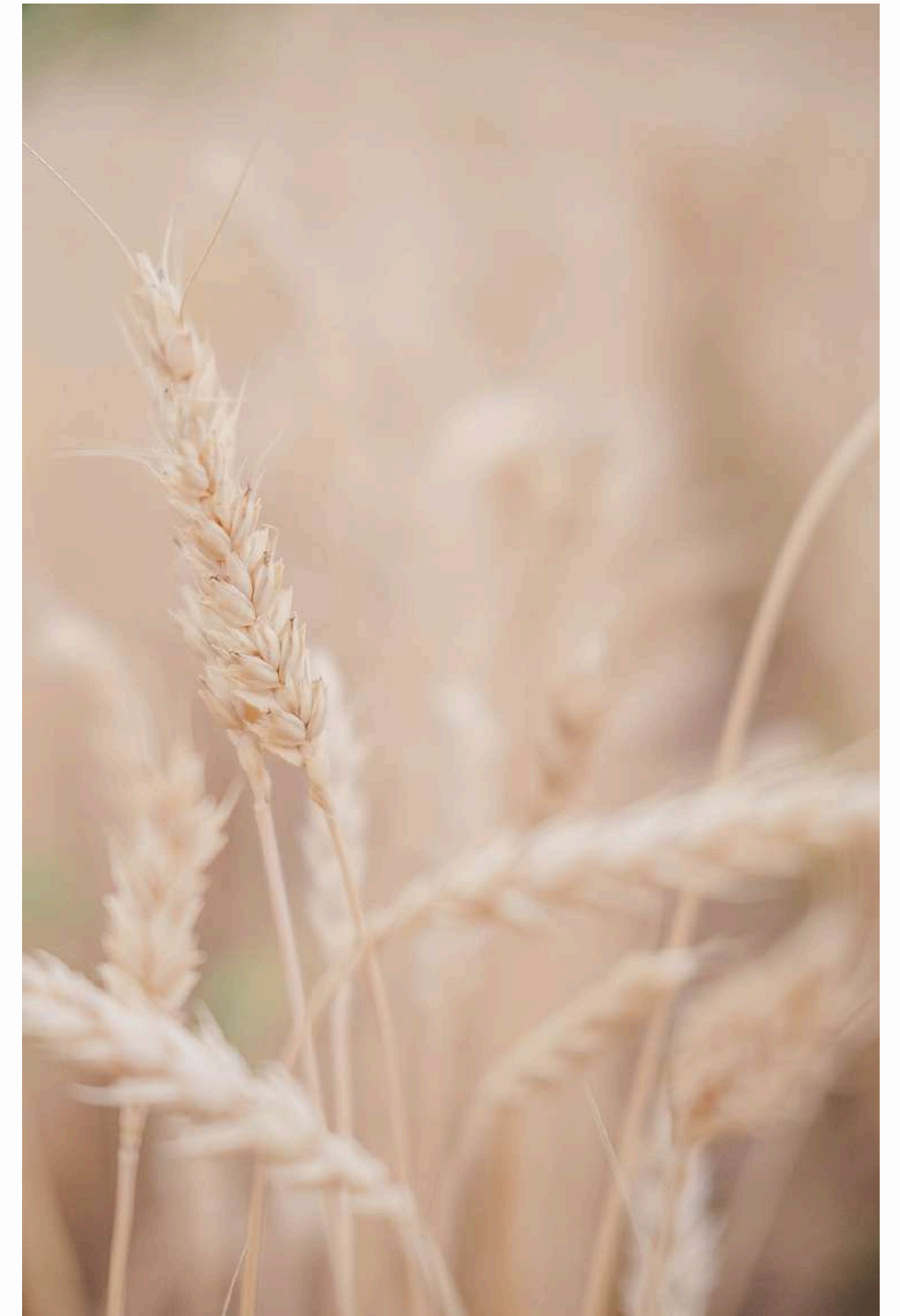
We cater to all dietary requirements and will ensure all of your guests are looked after. Once you have chosen your menu, we will adapt as necessary for those with allergies or intolerances.

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.



STARTERS

VEGETARIAN



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)

STARTERS

FISH



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

STARTERS

MEAT



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



STARTERS

SHARING PLATTERS



Mediterranean - A Selection of Sliced Cold Meats, Artichokes in Olive Oil, Sun-dried Tomatoes, Mixed Olives & Torn Mozzarella served with Rustic Breads

Middle Eastern - Homemade Hummus, Mint Yoghurt, Falafel Balls, Flat Breads, Chargrilled Aubergines, Marinated Feta & Grilled Peppers

Greek - Mini Lamb Kofta, Tzatziki, Calamari & Aioli, Courgette & Feta Fritters, Marinated Olives, Hummus, Marinated Feta & Chargrilled Pita Breads

MAINS

VEGETARIAN



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

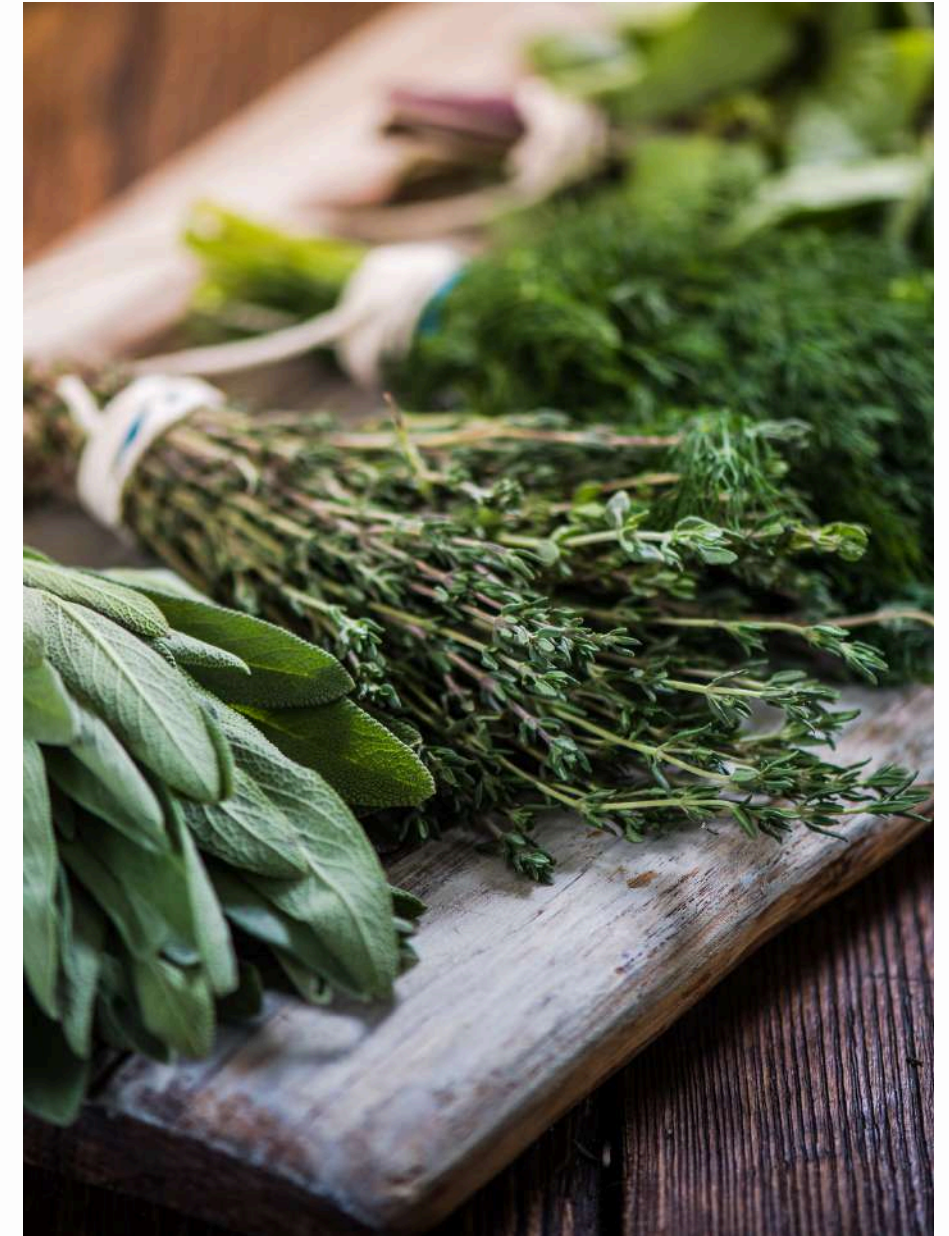
Mushroom Wellington, Olive Crushed New Potatoes, Jus

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



MAINS

FISH



Monkfish, Chorizo White Bean Cassoulet, Sea Vegetables *

Butter Poached Hake, Roasted Dijon Bulgur 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

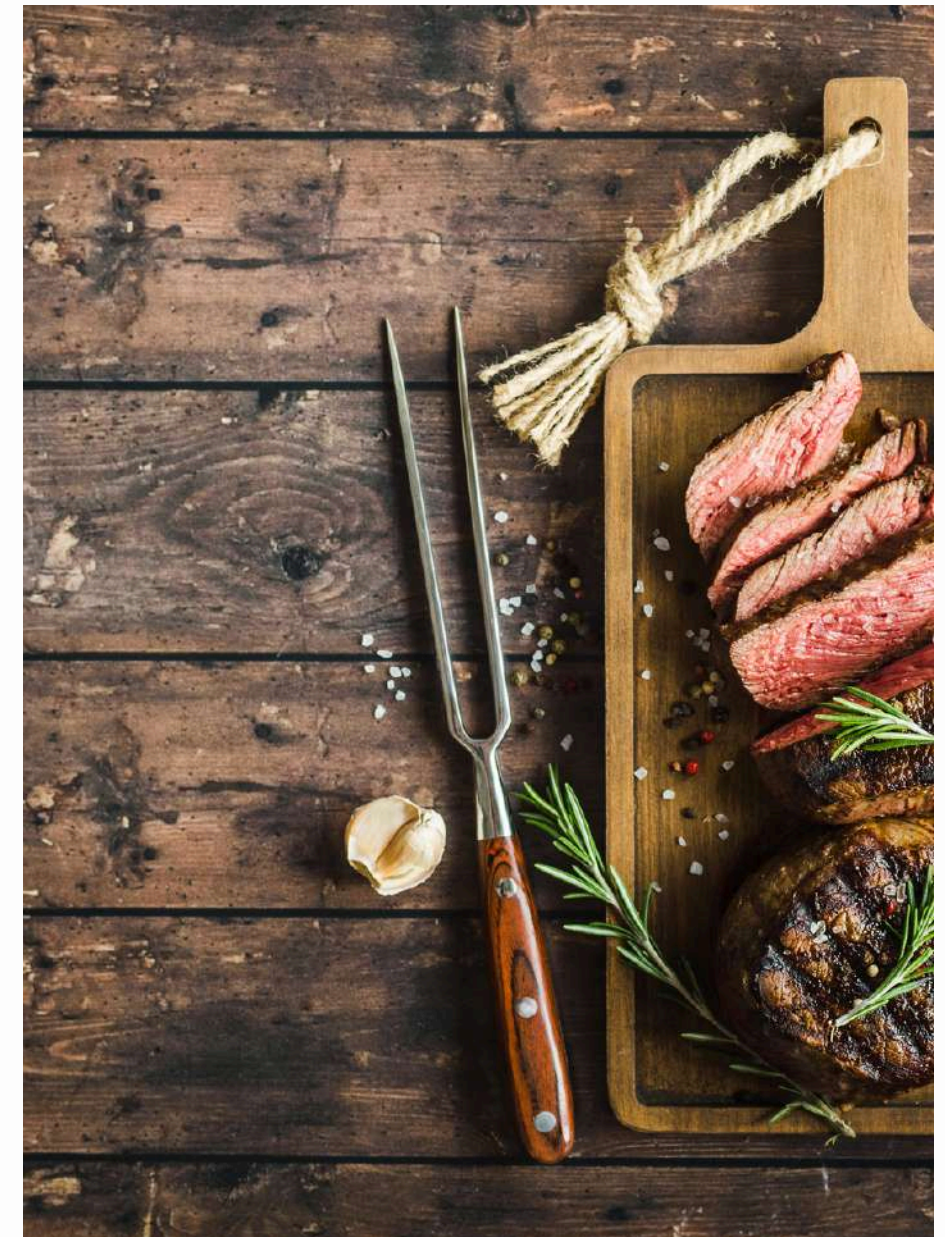




MAINS

MEAT

- 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





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 Creme 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

CHEESE



Enjoy our carefully curated selection of three cheeses, handpicked 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.





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

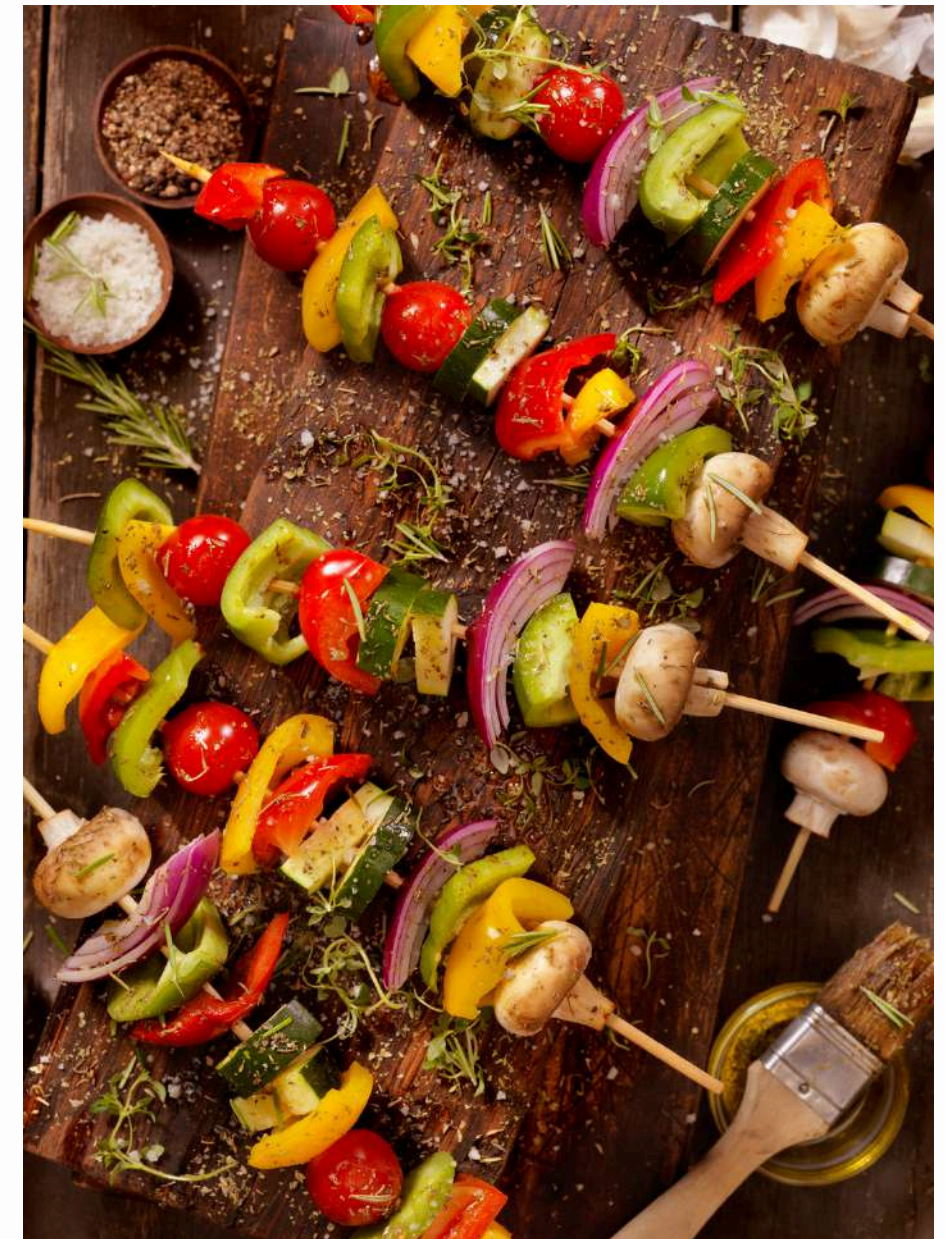
Honey Dijon Vinaigrette

Choose 1 for Vegan guests:

Spiced Vegetarian Kofta

Vegetarian Sausages

Vegetarian Burgers





BARBECUE

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

SIDES

Hot Sides: Choose 1:

Minted, Buttered New Potatoes

Roasted Baby Potatoes in Garlic & Olive Oil

Truffle Parmesan Fries



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



NOTES ON THE MENU

You will need to choose four canapés in total - two hot & two cold. We recommend at least one vegetarian option.

One option per course is included. If you would like to offer your guests a menu choice, these will need to be pre-ordered & there is a £5 supplement charge per person. More details on the following page.

If you would like bread to start your wedding breakfast, there is a supplement charge of £3 per person.

Barbecue Menu: 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.

The Children's Menu is available for guests up to 16 years old.

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

Crispy Pickled Mussels, Saffron Aioli +£1 per person

Scotch Quail Egg with Smoked Sea Salt +£1 per person

Rosemary & Garlic baked Camembert, Ciabatta +£1 per person

Scallops, Chorizo & Cauliflower Couscous +£3.50 per person

Asian Beef Rump Salad, Puffed Vermicelli, Spring Onion, Sesame +£2 per person

Monkfish, Chorizo White Bean Cassoulet, Sea Vegetables +£2 per person

Fillet of Beef Wellington +£5 per person

Sticky Slow Braised Short Rib +£3 per person

Herb & Pistachio Crusted Lamb Rump +£3 per person

Duck Breast +£3 per person

Plated Trio of Chocolate - Crèmeux, Brownie & Cheesecake + £2 per person

Barbecue Flat Iron Steak +£2 per person

Cheese Course +£2 per person if served in place of dessert

+£12 per person if served as an additional course or £15 if individually plated