



CROWN HALL
FARM

Catering
AND DRINKS
Packages

2025

Food ideas

Indulge in a culinary journey with our diverse menu options.

Whether you fancy an elegant seated three-course wedding breakfast or prefer a more relaxed atmosphere with options like picnics and BBQs, our on-trend wedding menus offer a wide range of beautifully presented dishes.

Customise your dining experience with a selection that suits your taste, ensuring a feast that complements the unique charm of your celebration.

To give you some inspiration for what your menu could look like, see the next few pages.

Please note prices shown are for 2025, and including VAT. Prices increase per year.

Please see key below for service styles:



Waiter Service



Buffet Style



Help Yourself



Food Van



Exquisite Canapés Selection



Elevate your event with our delectable canapé offerings!

Canapes - £10.25pp

Savory Canapés:

- Mini Yorkshire Puddings with beef & horseradish
- Smoked salmon, cream cheese, capers & dill on wholemeal toast
- Stilton rarebit
- Mature cheddar wrapped in Chorizo
- Plum Loaf, Cheddar & pickle
- Cherry tomato & mozzarella with green pesto
- Brie & cranberry in filo pastry
- Goats cheese with red grapes on round wholemeal toast
- Pea & Mint Croustades
- Lincolnshire mini sausage wrapped in bacon
- Beetroot & stilton on round wholemeal toast
- Pork burnt ends with pickles
- Smoked pulled pork on round wholemeal toast

Sweet Canapés:

- Mini scones with strawberry jam and clotted cream
- Mini iced shortbread biscuits
- Brandy snaps with cream
- Mixed fruit kebabs
- Mini lemon drizzle cakes
- Mini Bakewell tart
- Mini chocolate brownies
- Mini cheesecake
- Chocolate mousse (served in a shot glass with a mini spoon)
- Caramel mousse (served in a shot glass with a mini spoon)
- Whole strawberries dipped in chocolate



Bountiful Buffet Selections

Tailor your celebration with our versatile buffet options, catering to various tastes and appetites. Choose from three enticing tiers, each featuring a delightful array of offerings, including:

- Assorted sandwiches on granary, wholemeal, and white bread
- Lincolnshire sausage rolls
- Pastries
- Assorted crudites with hummus dip
- Crisps

Explore our website for a comprehensive list of items included in each option. Select the perfect fit for your event.

Buffet 1: Simply Filling - £15.60pp

Buffet 2: Appetising Classic - £17.40pp

Buffet 3: Luxurious - £19.20pp

Hog Roast Extravaganza

Satisfy your cravings with our Mouth-Watering Hog Roast. Enjoy freshly carved hog served in baked rolls with apple sauce and stuffing.

Complete the experience with homemade coleslaw, new potatoes, pasta salad, and green salad.

Hog Roast - Price varies based on the quantity of people. Please reach out for personalised enquiries and let us craft the perfect hog roast experience for your event.

Please note prices shown are for 2025, and including VAT. Prices increase per year.

Sizzling Barbecue Options

Dive into a world of flavor with our three enticing barbecue tiers - 7 dish, 9 dish, and 11 dish. Each tier offers a delectable selection of mains, sides, and salads, ensuring a feast to remember.

Our barbecue dishes include beloved staples like Lincolnshire sausages, beef burgers, potatoes, and coleslaw, alongside an array of mouthwatering options that will tantalise your taste buds. For a detailed list, please visit our website.

Delicious 7 Dish BBQ - £29.27pp

Sumptuous 9 Dish BBQ - £34.80pp

Heavenly 11 Dish BBQ - £42.00pp

Choose your tier, and let the sizzle and aroma of our barbecue elevate your event to a gastronomic celebration.

Classic Carvery Experience

Indulge in the time-honored tradition of our Traditional Carvery, featuring a choice of expertly hand-carved meats, a delectable array of seasonal vegetables, and all the trimmings.

Two-Courses, 1 x Meat: £34.80 - £40.80pp

Two-Courses, 2 x Meats: £36.00 - £42.00pp

Elegant Afternoon Tea Affair

Indulge in the timeless charm of our Delightful Afternoon Tea. Immerse yourself in a traditional experience featuring:

- Assorted sandwiches, including classics like smoked salmon and cucumber, Wiltshire ham & egg and cress
- Clotted cream and jam fruit scones
- Almond slice
- Victoria sandwich cakes
- Lemon drizzle cake
- Millionaire shortbread
- Bakewell tart

All complemented by a delightful variety of teas, coffees, and refreshing elderflower pressé

Afternoon Tea - £30.00pp

Indulgent Luxury Picnic Experience

Embrace a relaxed and luxurious dining experience with our bespoke Luxury Picnic. Delight in an assortment of casual yet sophisticated delights, including:

- Assorted selection of sandwiches & mini rolls with your choice of fillings
- Individual quiches
- Sausage rolls
- Scotch eggs
- Red onion coleslaw
- Pork pie
- Kettle chips
- Selection of homemade cakes

Luxury Picnic - £28.80pp

Casual Street Food Delights

Indulge in a casual dining experience with our enticing Street Food options. Explore the possibilities and pricing below, and don't hesitate to discuss your preferences with us:

Pulled pork brioche rolls - £14.40pp

Smoked beef brisket rolls - £15.60pp

Mexican beef burritos - £18.00pp

Korean pork bao buns - £18.00pp

Spanish seafood paella - £18.00pp

Gourmet Cheese Board Experience

Savour the richness of our Tasty Cheese Board, meticulously curated to delight your palate. Indulge in a selection of local cheeses, featuring the flavors of Lincolnshire, Cambridgeshire, and Leicestershire. Offerings include:

- Local cheeses
- Homemade sausage rolls
- Locally sourced pork pie
- Chicken liver parfait with rustic loaf
- Selection of pickles, olives, and carrot batons

Cheese Board - £23.40pp

Classic Fish and Chips

Indulge in the timeless joy of Tasty Fish and Chips, served in trays with all the traditional trimmings. A perfect combination of flaky fish, golden fries, a splash of vinegar, and a sprinkling of salt.

Fish & Chips - £26.14pp

Appetising Wood Fired Pizza

Elevate your event with this mouthwatering pizza feast that promises to satisfy every palate. Each 12-inch pizza is a masterpiece, crafted with hand-tossed dough and stone-baked to perfection. Personalize your pizza with favorite toppings, including the delightful addition of garlic bread.

Wood Fired Pizza - £23.72pp

Add salad for - £2.40pp

Tasty Hot Rolls

Treat your guests to a delightful array of Tasty Hot Rolls, offering a perfect blend of simplicity and flavor. Indulge in:

- Bacon baps
- Cod finger sandwiches
- Lincolnshire sausages in finger rolls
- Mini cheeseburgers

Tasty Hot Rolls - £13.80pp

Sweet Indulgences

Enhance any casual dining experience by adding our delectable desserts to the mix. Choose from a tempting array including ice cream, waffles, cheesecake, gateau, roulade, lemon meringue pie, and more.

Price from £6.96pp. Price varies based on the quantity of people. Please reach out for personalised enquiries.



Please note prices shown are for 2025, and including VAT. Prices increase per year.

Elegant Seated Menus for Every Occasion



Indulge in a culinary journey with our three levels of seated menus. These sample menus provide a glimpse of the exquisite options available, and we invite you to discuss your preferences with us for personalised recommendations.



Seated Menu 1 - £49.20pp

A choice of 2 x starters, 3 x main dishes and 2 x desserts.

Starters

- Bruschetta with garlic mushrooms
- Smoked salmon & prawns with side salad

Mains

- Salmon and spinach with tartare cream sauce
- Chicken supreme with wild mushroom sauce
- Sage & onion stuffed pork fillet with apple gravy
- All served with dauphinoise potatoes and seasonal vegetables

Desserts

- Baileys tiramisu
- Apple & cinnamon tart

Seated Menu 2 - £63.60pp

An antipasti board to start, with 3 x main dishes and 2 x desserts to choose from.

Starters

- Antipasti board - a selection of continental meats and cheeses, olives, sun dried tomatoes, olive oil and balsamic vinegar with baskets of local bread and salted butter.

Mains

- Roasted chicken breast with smoked bacon and brandy cream sauce
- Slow cooked lamb shank in red wine jus
- Goats cheese and red onion marmalade wellington
- All served with baby minted potatoes, new carrots and french beans

Desserts

- Chocolate & black cherry roulade with cream
- Apple & blackberry crumble with clotted cream

Seated Menu 3 - £84.00pp

Canapes to start, then a choice of 2 x starters, 3 x main dishes and 2 x desserts.

Starters

- Stilton and walnut roulade served with mixed leaves
- Duck parfait with red currant jelly

Mains

- Rosemary crusted beef fillet with horseradish cream
- Slow braised Lincolnshire venison with baby shallots
- Mushroom stroganoff with tarragon and tagliatelle
- All served with herbed new potatoes, cauliflower mornay and braised red cabbage

Desserts

- White chocolate panna cotta with red currants and double cream
- Raspberries and dark chocolate meringue

Please note prices shown are for 2025, and including VAT. Prices increase per year.

Drinks packages

Celebrate in style with our versatile drinks packages, designed to complement your unique celebration. Choose from the following options:



Package 1 - £17.57pp

Reception welcome drinks: Choose from Prosecco, Pimms and lemonade, Orange juice, or Elderflower fizz.

Toast drinks: A glass of exquisite sparkling wine.

Table refreshment: A jug of iced water on the table during the wedding breakfast or available at the bar for more informal dining.

Package 2 - £26.36pp

Reception welcome drinks: Choose from Prosecco, Pimms and lemonade, Orange juice, or Elderflower fizz.

Toast drinks: A glass of exquisite sparkling wine.

Table refreshment: A jug of iced water on the table during the wedding breakfast or available at the bar for more informal dining.

Wedding breakfast table wine: 1 glass per adult guest, with a choice of red, white, or rose.

Package 3 - £31.68pp

Reception welcome drinks: Choose from a bottle of Beer, Cocktails, Pimms and lemonade, Orange juice, or Elderflower fizz.

Toast drinks: A glass of exquisite sparkling wine.

Wedding breakfast: 1 glass per adult guest, with a choice of wine (red, white, or rose) or a personalised cocktail pitcher (options include Sex on the Beach, Pina Colada, or Purple Rain).

Table refreshment: A jug of iced water on the table during the wedding breakfast or available at the bar for more informal dining.

Bespoke Options Available:

Customise your experience with bespoke drinks packages, including drinks tokens, bar tabs, and more. Connect with our team to discuss and create the perfect beverage arrangement for your celebration.

Get in touch to request our bar price list, or cocktail menu.

Please note prices shown are for 2025, and including VAT. Prices increase per year.