

# CULINARY DELIGHTS TAILORED TO YOU

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 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 - £9.31pp**

### *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 - £14.40pp**

**Buffet 2: Appetising Classic - £18.00pp**

**Buffet 3: Luxurious - £20.40pp**



## 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.**

## 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 - £26.60pp**

**Sumptuous 9 Dish BBQ - £31.20pp**

**Heavenly 11 Dish BBQ - £38.40pp**

*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: £30.00 - £33.00pp**

**Two-Courses, 2 x Meats: £32.40 - £34.20pp**



Please note these prices are based on 2024, and including VAT. Prices subject to change.

## 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 - £33.00pp**



## 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 - £30.26pp**





## 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 - £21.56pp**

## 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 - £13.31pp**

## Scrumptious Gourmet Burgers



Delight in a diverse selection of gourmet burgers, ranging from classic beef to tantalising chicken and chorizo, accompanied by an array of toppings and sauces for your personalisation.

**Gourmet Burgers - £13.20pp**

## 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 - £23.76pp**



## 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 - £13.20pp**

**Smoked beef brisket rolls - £14.40pp**

**Mexican beef burritos - £15.00pp**

**Korean pork bao buns - £15.00pp**

**Spanish seafood paella - £15.00pp**

## 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 - £22.36pp**

## 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 varies based on the quantity of people. Please reach out for personalised enquiries.**



For a comprehensive selection, reach out to us for a full dessert brochure. Treat your guests to a sweet finale that adds the perfect touch of indulgence to your gathering.

## 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 - £46.20pp

*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 - £58.80pp

*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 - £76.80pp

*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



# RAISE A TOAST!

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

## Option 1 - £15.97pp

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.

## Option 2 - £23.96pp

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.



## Option 3 - £28.80pp

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.**



## Food & Drink FAQs

### Can I use my own catering?

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Should you wish to use your own catering company:

- They must have a 5-Star hygiene rating
- Provide a £10m public liability insurance certificate
- Submit HACCAP, Risk Assessments, and Method Statements
- Provide a gas certificate for their cooking equipment
- Supply PAT electrical certificates

All documents must be provided promptly, and a site visit in advance of the event is required. A surcharge of £600 will apply. Crown Hall Farm reserves the right to discretion and may decline the use of an external catering company.

### Can I come for a tasting session?

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Unfortunately, due to limited kitchen availability, regular food tastings are not offered. Private tastings may be possible in quieter periods, upon advanced request and subject to availability.

### Do you cater for all dietary requirements?

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Yes, we cater to all dietary requirements. Inform us of specific dietary needs, and we'll provide suitable options. Children's menus are available upon request.

### When do you need final choices and numbers by?

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All final numbers and menu choices, along with any dietary requirements, must be submitted at least 14 days before your wedding date. A deposit may be required for large numbers.

### Can you do something slightly different?

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Our caterer is very flexible. Please share your ideas or desired tweaks with us, and while we can't guarantee, we'll do our best to accommodate any requests as long as they are made within reasonable time.

### Can I bring edible favours?

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You must get written permission from Crown Hall Farm to be able to bring any food or drink into the venue that has not been supplied by us, with the exception of a wedding cake. All edible wedding favours should be in sealed containers/packets with allergens clearly stated on each individual packet.

### Can I take any leftover food home with me?

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Only wedding cake will be stored and provided at the end of the event or the next day to take away subject to this being within the safe time limits. All other food will not be saved even when there is food left over.

### Is there anywhere I can store my wedding cake the night before?

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Whilst we do have a large commercial fridge, due to cross contamination and size there may not be room to store food or drink that has not been supplied by Crown Hall Farm.

### Is there anything I need to think of that you won't provide?

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If we are providing your catering we will cover crockery, cutlery, glassware and white table cloths. You will need to provide napkins (this way you can match to your colour scheme) and table decorations such as name cards and centrepieces.

### Can we supply our own wine and drinks for our wedding?

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Only drinks purchased at Crown Hall Farm can be consumed on-site. Exceptions may be considered, such as bringing a preferred table wine, subject to a corkage fee and written agreement in advance.

### Can I set up a tab?

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Setting up a bar tab is easy and customisable. You decide the rules – budget, time period, and eligible drinks. Stay in control effortlessly!