

# *The Victorian Barn*

*The Unforgettable Escape*



## *Wedding Catering - Sample Menus*

Our fantastic caterer is Mill Farm Catering  
Jasmine the proprietor of Mill Farm Catering describes their style as British modern.

The Victorian Barn offers flexible options of Three Courses, Hot/ Cold Fork Buffets, High Tea and Evening food.

You may choose a sample menu or provide your own ideas for a bespoke menu designed by you.

Prices are inclusive of crockery & cutlery, table linen & napkins

The menus are based on 100 guests

**A Sumptuous selection of Three Course Menus plus Canapés, Coffee and Homemade Petits Fours**

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Four Canapé options can be chosen from the extensive selections and are served on various serving platters, garnished beautifully with Banana Leaves, Edible Flowers and Fresh Herbs.

Starter courses are served with your choice of fresh home-made bread/ rolls in baskets:  
White Bloomer, Soda Bread, Wholemeal Multi-seed, Date & Walnut, Caramelised Onion & Somerset Cheddar, Sun-dried Tomato and Herbs, Poppy Seed, Somerset Cider & Cheddar

Main courses are served with seasonal vegetables or salad in bowls

## **MENU A – from £45 per Guest**

### **Canapés**

Baby Fish Pies baked in a Parsley Tart Case

Shot glasses of Chilled Cucumber & Lime Velouté & Mint Granita (v)

Baby Ham Hock Terrine Squares with Pease Pudding Puree & Pickled Carrot Ribbons

Quail's Eggs Benedict's in Rosemary Tartlets (v) with Parma Ham

### **Starter Course**

Warm Velouté of Smoked Tomatoes & Chilli, with a quenelle of Aubergine Caviar and a swirl of Balsamic Reduction (v)

Earl Grey Tea Cured, then Smoked Salmon, with a zesty Citrus Dressing, Apple two ways and beautiful edible Flowers

Terrine of Ham Hock and Herbs, garnished with various pickled Petite Vegetables and Baby Salad Leaves dressed with Olive Oil

### **Main Course**

Crispy Pork Belly Square, served with roasted Garlic New Potatoes, slow-braised Fennel and Sage and a splash of Kingston Black Cider Sauce

Hearty bowl of Beef braised in Glastonbury Ale, served with really buttery Mashed Potato and Herby Seasonal Vegetables

Courgette, Fennel and Thyme Tart Tatin on a Micro Herb and Edible Flower Salad with a drizzle of Lemon Beurre Blanc (v)

### **Dessert Course**

“Eton Mess”: Fresh local Raspberries on top of a light Raspberry Mousse, served with Italian Meringue and quenelles of Vanilla Bean Whipped Cream

Light Elderflower Jelly with English Strawberries and Flowers, served in deep glasses and topped with a quenelle of local Clotted Cream and a popping Candy Tuille

Strawberry and Vanilla Bean Panna Cotta placed on tangy Lemon Curd, with a compote of fresh English Strawberries, a scoop of Pink Champagne Sorbet and garnished with Micro Basil Leaves

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## **MENU B – from £45 per Guest**

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## **Canapés**

Asparagus Spears, Hollandaise Sauce & Lemon on heart-shaped Croutes (v)

Buckwheat Blini topped with Home-Smoked Salmon, Dill Crème Fraiche & Caviar

Somerset Cider-battered Fish Goujons & triple cooked Chips, tossed in Sea Salt & served in little newspaper cones

Artichoke & Truffle Oil Focaccine with grated local Ribblesdale Cheese (v)

## **Starter Course**

Warm Salad of crispy Belly Pork, wilted Spring Greens, local Black Pudding and smooth Raisin Puree

Griddled Asparagus Spears, topped with a soft-poached Hen's egg, creamy Hollandaise Sauce and local Ribblesdale cheese shavings (v)

Home-Smoked Mackerel, served on shredded Fennel and Chard Leaves, with sweet, sticky Orange Segments and an Orange Mayonnaise

## **Main Course**

Canon of Lamb, served with braised Little Gem Lettuce halves, fresh buttery Peas, on a minty creamed Potato Quenelle with boats of Lamb Jus

Pork Fillet stuffed with Chorizo and Spinach, served with a helping of crushed Garlic New Potato (Jersey Royals when possible), flower-shaped Courgettes and a lightly spiced Red Pepper Sauce

Wild Garlic & Sorrel Risotto, served with a Shallot Purée, pickled Shallots, and caramelised Shallot quarters, finished with shavings of local Ribblesdale Cheese (v)

## **Dessert Course**

Glazed Passion Fruit Crème Brûlée, garnished with a fresh exotic fruit salad of Mango, Pineapple, Papaya (and more!) and a scoop of Mango Sorbet

“Rhubarb & Custard”: Classic Egg Custard Tart, served with Rhubarb Purée, fragrant

Rhubarb and Ginger Compote, al dente Rhubarb shards and a shot glass of warm Crème Anglais

A wedge of chilled boozy Rum and Lime Cheesecake, served with Coconut-Infused Cream, a Citrus Compote and (optional) a shot of Tequila!

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## **MENU C – from £48 per Guest**

### **Canapés**

Salad of home-smoked Duck Breast, Mango & Pomegranate Seeds in a filo basket Thyme Tartlet of seared Wood Pigeon & Watercress Pesto, finished with grated Dark Chocolate

Seared Scallop with Black Pudding Puree & Chives, served on individual ceramic spoons

Mini Nicoise Salads on a Potato Rosti, with seared Tuna Steak, Baby Capers, Green Beans & Anchovies

Boozy Bloody Marys in Celery salt-rimmed shot glasses & Celery stick stirrers (v)

### **Starter Course**

Colourful Crab salad, with sweet Melon, Avocado, Pink Grapefruit, Salad Leaves and dressed with Lime

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Chicken Liver and Burrow Hill Cider Parfait served in individual Kilner jars, topped with clarified Butter and served with a spiced Tea and Prune Chutney and fresh Salad Leaves  
Our deconstructed “Greek Salad” of a light Tomato Consomme, Black Olive Tapenade, Red Onion Puree and topped with crumbled Feta Cheese (v)

## **Main Course**

Thai-spiced Ratatouille, topped with a pan-seared Salmon Fillet, little Coriander Gnocchi and a crispy Salmon skin sail

Pan-seared pink Duck Breast, served on a herby Pancetta & Summer Bean Cassoulet, garnished with classic Salsa Verde and crunchy Summer Vegetables

Sun-blush Tomato and Basil stuffed Chicken Breast, served with roasted Globe Artichokes, crushed Garlic New Potato (Jersey Royals when possible) and a creamy Herb Pesto Sauce

## **Dessert Course**

Layered double Chocolate Marquis with fresh Blueberries, Pistachio Crumb and a scoop of nutty Pistachio Ice Cream

Pineapple Parfait, served with warm White Chocolate Beignets, Pineapple Concasse, White Chocolate soil and Micro Flowers

Classic Lemon Posset served in a glass with a Ginger Nut Crumb topping, a shot of Green Tea infusion Jelly and heart-shaped Thyme Shortbreads

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## **MENU D – from £39 per Guest**

### **Canapés**

Tiny skewered Thai-spiced Crab Cakes with a Lime Mayonnaise dip

Chinese five-spiced Pork Balls drizzled with our Sweet Chilli Jam

Miniature Yorkshire Puddings with rare Roast Beef, Horseradish Cream & Watercress

Parmesan Shortbreads with Basil Pesto & Somerset Brie (v)

### **Starter Course**

Individual Smoked Salmon Terrine served with a Herb Salad, Lemon Crème Fraiche and Baby Capers

Simple salad of Heritage Tomatoes with many textures and colours, torn Basil Leaves, little Garlic Toasts and aged Balsamic (v)

Pan-fried Wood Pigeon Breasts with braised Little Gem Lettuce, vibrant Rhubarb Puree and al dente Rhubarb shards, and a drizzle of light Chocolate Jus

### **Main Course**

Roasted Fillet of Cod, Croquette Potatoes, Pea Purée, crunchy Sugar Snap Peas and Fine Beans, drizzled with Lemon Beurre Blanc

Home-made Feta Cheese Ravioli, served with Minted Broad Bean and Pea Textures and Black Olive Tapenade (v)

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Slow-braised shoulder of Lamb, rolled with Apricots, Dates & Sultanas, served with a fresh herby Couscous, a scattering of toasted Almonds and spiced Aubergine Caviar

## **Dessert Course**

Wedding cake to be used as dessert course.

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## **Spring & Summer Hot Fork Buffet – from £35 per Guest**

**A Wonderful Selection of Meat, Fish, Vegetarian and Salad options and Dessert plus Coffee and  
Homemade Petits Fours**

The price is based on one selection from each section of menu, prices may vary according to your choice of menu.

All buffets are served with your choice of fresh home-made bread/ rolls. Flavours as above.

You may also choose to enjoy a cheese board with your choice of cheeses or locally sourced West Country Cheeses plus all the extras, fresh Figs, Celery, Grapes, Chutneys & Biscuits.

An additional cost is applicable.

### **Meat**

Venison Bourguignon with Shallots, Pancetta and Mushrooms in a rich, Port Jus

Somerset Brie & Pepper stuffed Chicken Breast, topped with Parmesan and a red Summer Pesto Sauce

Pulled Somerset Pork, served with crispy crackling bits and a mustard and Calvados Cream

Chinese five spice Duck Leg Confit with fragrant noodles and garnished with pomegranate seeds and torn coriander

Classic Chicken Cacciatore with lots of Smoked Paprika, Black Olives & Chorizo

Barbecued chunky Beef Kebabs with quarters of Red Onion, charred Pineapple and a spicy Tomato and Chilli Salsa

### **Fish**

Aromatic Thai-spiced Crab Fish Cakes with bowls of Lime Mayonnaise

Deep fried Squid Rings served on Noodles in a Chilli, Garlic & sun-blush Tomato Sauce

Warming Summer Fish Chowder, full of juicy Prawns, Salmon & Haddock flakes and crunchy Courgette and Fennel

Golden Burrow Hill Cider battered Cod with bowls of chunky Tartar Sauce

Salmon en Croûte, served on buttered Asparagus and lashings of Hollandaise Sauce

Sesame-crust baked Rainbow Trout served with a fricassee of White Wine, Lemon & Samphire

### **Salads**

Mixed Greens and Baby Leaf Salad with a light Dijon Dressing

Fresh vibrant Garden Peas, Broad Beans and Sugar Snap Peas infused with chopped fresh Garden Mint Leaves



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Griddled Baby Fennel, Courgettes on a mound of Lemon & Parsley dressed Couscous  
Simple Summery salad of torn Mozzarella, Basil Leaves, mixed Tomatoes and aged Balsamic  
Crunchy Beetroot and Radish Remoulade with various salad leaves and bowls of Orange  
Mayonnaise

A mixture of Rocket Leaves, Tomatoes, Globe Artichokes and Green Pesto, topped with toasted  
Pine Nuts and Parmesan shavings

## **Vegetarian**

Sweet Potato, Parsnip and Chickpea Tagine, finished with flaked Almonds, Sultanas and Coriander  
Fragrant Thai Green Curry with Courgettes, Mange-Tout and torn Coriander

Chunky Red & Yellow Pepper, Cherry Tomato and Halloumi skewers served with a spicy Mango  
Concasse

Deep-fried Summer Pea and fresh Mint Fritters, served with bowls of Lime and Avocado  
Guacamole

## **Potato/ Rice/ Grain/ Pasta**

Chive mashed Potato, made with double cream

Cajun spiced Sweet Potato Wedges

Roasted New Potatoes (Jersey Royals when available) with Rosemary & Garlic

Crispy Roast Potatoes, baked in Duck Fat and sprinkled with Sea Salt

Classic Potato Dauphinoise, with layers of Banana Shallots and Parmesan

Italian Pasta Salad with sun-blush Tomatoes, Roasted Peppers and a Red Pesto Sauce

Basmati Rice, braised in Coconut Milk and kaffir Lime Leaves

Simple Egg Fried Rice with Peas & Sweetcorn

## **Tarts (V) (Hot or Cold)**

Crispy Filo Pastry Tart filled with Cherry Tomatoes, Black Olives and Balsamic Syrup

Somerset Cheddar Short crust Tart of Asparagus Spears & Lime Zest

Puff Pastry Tart filled with slow-roasted Courgettes, Aubergines and Tomatoes

Wild Garlic, Pink Onion and Leek Quiche with a sprinkling of Exmoor Blue Cheese

Colourful Thai-spiced mixed Pepper Tart made with Lemon Grass, Coconut Milk & Coriander  
Leaves

Very herby Leek, Spinach and Somerset Goat's Cheese Puff Pastry Tart, finished with a generous  
grating of fresh Nutmeg

## **Desserts**

Elderflower & Strawberry Trifles in glasses

Wedges of chilled Rum & Lime cheesecake

Eton Mess served in glasses, with Raspberry Compote, fresh Summer Berries, baby Meringues

Fresh and exotic fruit punch salad with Papaya, Mango, Passion Fruit, Pineapple and some White  
Rum for good measure

Chilled Strawberry Soup with cracked black pepper Shortbreads

Generous slices of deep-pan Apricot and Ginger Egg Custard Tart

Cheese

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## **Spring & Summer Cold Fork Buffet – from £36 per Guest**

### **A Fabulous Selection of Meat, Fish, Vegetarian and Salad options and Dessert plus Coffee & Homemade Petits Fours**

The price is based on one selection from each section of menu, prices may vary according to your choice of menu.

All buffets are served with your choice of fresh home-made bread/ rolls. Flavours as above.

You may also choose to enjoy a cheese board with your choice of cheeses or locally sourced West Country Cheeses plus all the extras, fresh Figs, Celery, Grapes, Chutneys & Biscuits. An additional cost is applicable.

#### **Meat**

Shredded Chicken Breast, fresh Mango, Pomegranate Seeds mixed in a Curried Mayonnaise

Rare Venison Carpaccio, served simply but beautifully with Lamb's Lettuce, Parmesan shavings, Olive Oil and Edible Flowers

Hand-sliced home-roasted Honey Glazed Gammon, served with bowls of clove-infused Pineapple compote

Rare Beef Fillet salad with heaps of Rocket Leaves, crumbled Exmoor Blue Cheese, Cherry Tomatoes, Croutons and dressed with a Balsamic Glaze

Classic Caesar salad with home-smoked Chicken Breast, chunky Croutons, Anchovies, Cos Lettuce and finished with Parmesan shavings

Sliced pink Duck Breast placed on Pak Choi, Spring Onions, Mange-Tout, Cucumber Julienne and drizzled with Soy Sauce

#### **Fish**

Home-smoked Salmon and Dill Rilette on a bed of Chicory Leaves and dressed with Lemon

Classic Niçoise salad with seared Tuna Steaks, Croutons, pickled Quails Eggs and crunchy Fine Beans

Home-smoked Mackerel Pâté served with fresh Horseradish Cream

Colourful salad of Crab, Avocado, Pink Grapefruit and Leaves, garnished with Langoustine and a Citrus Vinaigrette

Whole foil-poached Salmon, garnished beautifully with the sea

Potted Shrimp served with Tabasco dressed Baby Salad Leaves

#### **Salads**

Mixed Greens and baby leaf salad with a light Dijon dressing

Fresh vibrant Garden Peas, Broad Beans & Sugar Snap Peas infused with chopped fresh Garden Mint Leaves

Griddled Baby Fennel, Courgettes on a mound of Lemon & Parsley dressed Couscous

Simple Summery salad of Torn Mozzarella, Basil Leaves, Mixed Tomatoes & aged Balsamic

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Crunchy Beetroot and Radish Remoulade with various Salad Leaves and bowls of Orange Mayonnaise

A mixture of Rocket Leaves, Tomatoes, Globe Artichokes and Green Pesto, topped with toasted Pine Nuts and Parmesan shavings

## **Vegetarian**

Herby Asparagus Roulade, garnished with Hollandaise

Thai-spiced Pepper and Shallot Frittata served with spicy Salsa

Chunky Red & Yellow Pepper, Cherry Tomato & Halloumi skewers served with a spicy Mango Concasse

Deep-fried Summer Pea and fresh Mint Fritters served with bowls of Lime & Avocado Guacamole

## **Potato/ Rice/ Grain/ Pasta**

Chef's Summer Potato Salad with Spring Onions

Jewelled Couscous with Pomegranate Seeds and torn Coriander

Cajun spiced Sweet Potato Wedges

Steamed New Potatoes brushed with Salted Butter and chopped Parsley

Italian Pasta salad with sun-blush Tomatoes, roasted Peppers and a Red Pesto Sauce

## **Tarts (V) (Hot or Cold)**

Crispy Filo pastry Tart filled with Cherry Tomatoes, Black Olives & Balsamic Syrup

Somerset Cheddar short crust Tart of Asparagus Spears & Lime Zest

Puff pastry Tart filled with slow-roasted Courgettes, Aubergines & Tomatoes

Wild Garlic, Pink Onion & Leek Quiche with a sprinkling of Exmoor Blue Cheese

Colourful Thai-spiced mixed Pepper Tart made with Lemon Grass, Coconut Milk & Coriander Leaves

Very herby Leek, Spinach and Somerset Goat's cheese Puff Pastry Tart, finished with a generous grating of fresh Nutmeg

## **Desserts**

Elderflower & Strawberry Trifles in glasses

Wedges of chilled Rum & Lime Cheesecake

Eton Mess served in glasses, with Raspberry Compote, fresh Summer Berries, baby Meringues

Fresh and exotic fruit punch salad with Papaya, Mango, Passion Fruit, Pineapple & some White Rum for good measure

Chilled Strawberry Soup with cracked Black Pepper Shortbreads

Generous slices of deep-pan Apricot & Ginger Egg Custard Tart  
Cheese

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## **High Tea – from £20 per Guest**

### **A Classic Selection of Sandwiches, Savouries & Sweets**

#### **Sandwiches**

Home-smoked Chicken, Caesar Dressing & baby Gem Lettuce

Rare roast Beef, home-made Horseradish Cream & Watercress



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Smoked Salmon, Cucumber & Dill Mayonnaise  
Crab, Lemon Mayonnaise & Avocado  
Wiltshire Ham, Farmhouse Cheddar & home-made Chutney  
Somerset Goat's Cheese, Pear Membrillo & baby salad leaves (v)  
Curried free range Egg, Mayonnaise & Sultanas (v)  
Roasted Red Pepper, Somerset Goat's Cheese & Basil Pesto (v)

## **Savouries**

Sun-dried Tomato & Somerset Goat's Cheese Palmiers (v)  
Quails Scotch Eggs  
Roasted Red Pepper Tartlets with Rosemary Pastry (v)  
Mini Quiche Lorraine fingers  
Shredded Confit Duck Leg & Red Onion Marmalade in a Puff Pastry Cup  
Griddled Chicken skewers with Feta & Olives

## **Sweets**

Triple Chocolate Fudge Brownies  
Lemon Meringue Cupcakes  
Mixed Macaroons  
Classic Bakewell Tarts  
Mini Black Forest Gateaux  
Passion Fruit Cheesecake Bites  
Elderflower Meringue Nests with Berries & whipped Strawberry Cream  
Tiny Banoffee Pies

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## **EVENING FOOD OPTIONS**

### **West Country Cheese Board – from £6 per Guest**

Includes a variety of lovely local Cheeses, along with Grapes, Celery, Biscuits and home-made Chutneys

### **Bacon, Sausage or Fried Egg Baps – from £5 per Guest**

Includes Tomato & Brown sauce

### **Light Ploughman's Buffet – from £12 per Guest**

### **Light High Tea – from £14 per Guest**

### **BBQ – from £14 per Guest**

### **Hog Roast – from £7 per Guest**

A whole roasted Hog (enough for approximately 100 - 120 people) served with Baps, Stuffing and Apple Sauce, plus a chef to carve.

### **Hog Roast with Salads – from £8.50 per Guest**

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