

Celebrate at
Fordhall
Organic Farm



Wedding Menus





Wedding Food at Fordhall

An unforgettable experience



We're passionate about food at Fordhall Farm.

You can choose from a variety of catering options on your special day. We offer a range of culinary experiences. Whether you'd like a silver service three course menu, a bountiful grazing table or a relaxed summer barbecue - the choice is yours.

Our meats come fresh from the farm and many other ingredients are sourced from local suppliers and in most cases are organic. All our menus feature fresh seasonal produce to take you on a taste journey you'll never forget!

We hope you enjoy tantalising your tastebuds with a browse through our menus.



Canap  Selection



Welsh Rarebit Mini Scones (v)

Chicory, Walnut & Shropshire Blue Salad Bites (v)

Mini Yorkshire Pudding, Rare Roast Beef & Horseradish

Mature Cheddar & Chutney Straws (v)

Beetroot, Goats Cheese & Caper Blini (v)

Fig & Wrekin Blue Cheese Filo Parcels (v)

Garlic & Herb stuffed Chestnut Mushrooms (v)

Honey & Mustard Glazed Chipolatas

Sourdough Bruschetta (v) with:

- Brie & Cranberry Relish
- Slow Roast Tomato & Herb
- Wild Mushroom & Thyme

Rosemary & Sea-Salt Grissini & Dips (v) with:

- White Bean & Garlic
- Spinach hummus
- Spiced Roast Squash



Or you may choose a more relaxed snack table selection:

Fordhall hand made sausage rolls, Fordhall cheese and mustard rolls, crisps, nuts, and grapes.



Grazing Table

Menu

Fordhall Farm pasture-fed Aberdeen Angus beef

Fordhall Gloucester Old Spot ham

Fordhall pork pie selection

Cheese selection: mix of local and organic cheeses

Gourmet mix of crackers and oatcakes

Homemade and local breads (gf bread available)

Homemade seasonal frittata (vegetarian)

Potato and herb salad

Chickpea chilli and mint

Seasonal coleslaw

Crisps and olives

Mixed nut selection

Hummus and bread sticks

Mixed greens

Grapes, vine tomatoes, mixed fruits

Homemade pickles and chutneys

Butter

Dessert Option

Mixed pastry selection

Fruit flan/tart



Hot Buffet Menu

Choose a maximum of two main dishes and two sides



Meat Dishes

Slow braised Angus Beef & Shropshire Ale stew
Fordhall grass-fed Angus beef and potato pie (gf)
Angus beef & root vegetable cottage pie topped with mashed potato (gf)
Slow braised pork shoulder with cider & swede (gf)
Slow cooked pulled pork and Boston beans (gf)
Fordhall sausage and roast fennel in tomato and herb ragu
Free range chicken, ham & leek casserole in herb cream sauce (gf)

Vegetarian/vegan Dishes

Baked cauliflower cheese with mature cheddar and herbs – *winter only*
Roasted sweet potato, red onion and smoky bean chilli with herb sour cream (gf) (vga)
Slow cooked chestnut mushroom & tarragon stroganoff (gf) (vga)
Three cheese pie
Mixed bean chilli

Sides

Selection of organic breads (v) (vga)
Mixed leaf salad (gf) (v) (vg)
Seasonal greens (gf) (v) (vga)
Rosemary & garlic potatoes (gf) (v) (vga)
Seasonal 'slaw' (gf) (v)
Seasonal greens (gf) (v) (vga)
Seasonal roast vegetables (gf) (v)

Desserts available

Selection of cakes with pouring cream
Eton Mess
Cheesecake with mixed berries fruits (gf)
Dark chocolate torte with cream (gf)





Standard BBQ

4oz Fordhall burger, Gloucester Old Spot free range sausage, veggie burgers
 Organic onions & cheese
 Local bread rolls
 Homemade potato salad
 Green seasonal/organic salad
 Organic pasta/rice salad
 Homemade coleslaw
 Condiments and dressings

Slow-cooked BBQ

Slow cooked and marinated:
 Shoulder of lamb
 Short rib of beef
 Shoulder of pork

Then choose four salads from the the selection on opposite page



Gourmet BBQ

Please select 3 from the list below.

Gloucester Old Spot free range Cumberland sausage with confit onion marmalade
Fordhall grass fed 8oz beef-burger, with Shropshire blue or organic cheddar
Fordhall lamb leg steaks with mint & cucumber yoghurt
Gloucester old spot pork chops with dandelion & burdock BBQ glaze
Chicken & courgette skewers in lemon & marjoram marinade (gf)
Portobello mushroom, walnut & goats' cheese burger (v)
Angus rump steak with roast garlic & tarragon butter (gf)

Salad selection

These will be on the side in large bowls for guests to help themselves to. Please choose 4 from the list below:

Seasonal coleslaw
New potato & herb salad
Fordhall garden mixed green salad
Crisp little gem salad with creamy dressing & croutons
Roast vegetable and pesto salad
Tomato, mixed bean and spring onion salad
Chick pea, mint and chilli salad
Courgette & rocket pasta salad

Desserts

Homemade cake table, Eton mess, chocolate torte,
fruit salad, cheesecake table.

Childrens' options:

4oz Angus cheese burger
Gloucester old spot sausage



Three course meal



Example menu

Canapes

Choose from the list at the front of this booklet.

Starters (examples)

Goat's cheese and beetroot salad with toasted walnuts and dressed watercress

Seasonal soup and breads

Gloucester Old Spot pork terrine and pickle

Mains

Slow roast Gloucester Old Spot pork, stuffing, bone broth gravy (gf available)

Slow roast Aberdeen Angus beef brisket, Yorkshire pudding, bone broth gravy (gf available)

Apricot and Walnut Terrine (gf)

All served with rosemary and garlic roast potatoes, roast root vegetables, buttered seasonal greens

Desserts

Dark chocolate torte with clotted cream

White chocolate or raspberry cheesecake with seasonal berries and cream

Seasonal fruit Eton mess

Evening Meal

Cheese board to include a selection of organic and local cheeses, homemade breads, oat crackers, seasonal homemade chutneys and selection of Fordhall pork pies.



Welcome drinks

Organic sparkling elderflower presse

Organic Prosecco

Pimms

Bucks Fizz

Fresh cloudy apple juice

Table drinks

Choose from organic and fair trade red, white or rose.

Bar

A cash bar, paid bar or a mix of the two.

You decide!





If you have any questions about our menus,
please don't hesitate to get in touch!

Call 01630 638696 or email
project@fordhallfarm.com

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Flower wreath vectors created by [mariia_fr](#), Watercolor vector created by [VecMes](#) - www.freepik.com