



You've found the one, they've said yes, now to start planning that special day to share with family and friends...

From your initial enquiry, we will ensure that you are well looked after. We can provide you with sample menus and quotes, but our ideal is to chat through your day, listen to your requirements and understand completely what you're looking for. Maybe you want to bring in memories from your first meeting or just have your all-time favorite food! We'll create your menu after our initial chat which we schedule at a time that suits you.

Get in touch and we can help with a no obligation quote, or take a look at our wedding package builder available at Winkworth farm.

Sue & Andy



[Weddings Package Builder >](#)



Build your day with one of our packages; choose from 3 courses, barbeque or afternoon tea, with or without canapes during reception drinks, then on to selecting your preferred evening food.

Canape suggestions

Mini Yorkshire puddings with roast beef and horseradish

Honey & mustard glazed cocktail sausages

Japanese gyoza and dipping sauce

Baby mozzarella pearls with sun blush tomato on skewers

Bruschetta's and crostini

Bang bang chicken skewers (peanut, soy and chilli)

Vegetable samosa with sweet chilli dip

Fresh fig with goat's cheese, mint and balsamic on rye

Thai minced pork lettuce cup

Smoked salmon with cream cheese on our house scones

Mini poppadum with chicken tikka

Ham hock terrine on sourdough toasts with sweet piccalilli

Mac and cheese in crispy cups

Duck spring rolls with hoisin dip

Fish and chip fork with sea salt and balsamic glaze



Three Course Wedding Breakfast Options

Starters

Gin and citrus cured salmon with a chive crème fraiche
Ham hock terrine with sweet piccalilli and sour dough toasts
Prawn and crayfish cocktail in a kilner jar with chipotle mayonnaise
Sharing Platter - mixed antipasto, cured meats and cheeses, olives, houmous, breads
Warm leek and gruyere tart on balsamic leaf
Roasted butternut squash and lentil soup with crispy bacon bits

Mains

Herb crusted rump of lamb with a rich gravy
Roasted chicken breast served on a chorizo and butterbean stew
Loin of pork stuffed with bacon, sage and gruyere with pan jus and crackling
Slow cooked shin of beef with baby onions and smoked bacon (£2.00 supplement per guest)
Steak and local ale or Lamb, mint and pea pie - individual or sharing pies with buttery shortcrust
Pancetta wrapped Chicken on roasted peppers, courgette, aubergine and sticky sweet garlic sat on roasted tomato sauce
Loin of lamb rolled and stuffed with apricots and minced lamb (£2.00 supplement per guest)

Desserts

Sticky toffee pudding warm butterscotch sauce thick cream and toasted pecans
Triple chocolate brownie with vanilla cream and berry sauce
Vanilla cheesecake with macerated berries
Trio of Mini Desserts – mini versions of your favourite desserts
Espresso cups of lemon posset with lavender shortbread
Apple and frangipane tart with vanilla bean ice cream
Individual Eton mess served in baby kilner jars

Main courses are served with sharing bowls of seasonal vegetables and baby potatoes roasted with sea salt and rosemary or dauphinoise potatoes

One option to be selected for each course, vegetarian alternative and dietary requirements catered for also.



Live fire and BBQ Suggestions – served from the folly.

Enjoy food cooked over our large traditional charcoal bbq's, no gas here!

Pure beef burgers with monteray jack cheese and sweet onions
Bang bang chicken (peanut, sweet chilli, soy, sesame)
Piled high rack of ribs on boards
Skewers of chicken souvlaki
Overnight marinated jerk chicken
Chargrilled halloumi with roasted vegetables (vegetarian)
Sweetcorn with chilli butter
Salmon and vegetable brochette
Pork sausages with honey & mustard glaze

Choose four BBQ options

Alternatively

Whole butterflied lambs cooked over wood and fire on the Asado Cross, shredded and served with Flat breads, jerk chicken from the coals and a vegetarian option

** This option carries a supplement of £2.00 per person including VAT.**

Salads - served with either of the above options

Classic Homemade Coleslaw
Feta, Tomato and Cucumber with Fresh Mint and Olive Oil Dressing
Heritage Tomato Salad with Pomegranate Molasses
Roasted Vegetable Couscous with Fresh Coriander
Baby Potatoes dressed with Lemon and Chive Oil
Mixed Leaf Green Leaf and Herb Salad, toasted seeds and our fab house dressing
Rocket with Parmesan Shavings
Fresh Bean salad with peppers, cumin, coriander and lemon

Choose four salad options

Desserts

Chocolate and Hazelnut Torte
Summer Berry Pavlova
Vanilla Cheesecake with Macerated Berries
Triple Chocolate Brownie stack with Vanilla Cream, Raspberry Sauce
Individual lemon possets with lavender shortbread

Desserts served from the buffet, select two options to offer guests, alternatively choose one dessert to be served sharing to the table for guests .



Afternoon Tea Suggestions

Finger Sandwiches – on white and wholemeal bread

Salmon & cucumber
Wiltshire ham & wholegrain mustard
Egg mayonnaise & mustard cress
Roast beef & horseradish
Mature cheddar & chutney

Cakes and Fancies – served on a 2 tier cake stand. Select 5 choices from the list below.
(based on 3 per person)

Scone & jam with thick cream
Rich fruit cake
Flavoured meringue kisses
Choux bun with praline cream and caramel
Lemon tart
Macarons in assorted flavours
Rocky road
Carrot cake fingers
Triple chocolate brownie
Individual fresh fruit tarts
Lemon drizzle cake
Millionaire shortbread squares

Pots of tea served to table



Evening Food Suggestions

Butties & Baps – a selection of bacon, fish finger and chip butties & baps all served on a selection of white and granary rolls or crusty tiger bloomer from the local bakers

Cones of fish and chips – Chunky Chips, Crispy Battered Fish with sea salt flakes and lashings of vinegar. Ketchup and mayo for guests

18Hr Pulled Pork Buns – This is proper pulled pork!, Served from our smokers under the Folly we'll fully load buns with succulent pork, slaw and house BBQ sauce

Hot loaded dogs - onions, bacon, cheese & ketchup the works! We can do Vegan Dogs too!

Wood Fired Pizza –11/12" hand stretched pizzas with a choice of 4 or 5 toppings. Sliced into 8 for guests to come and help themselves. Ultimate grazing food.

Hog Roast – Salty Crackling and delicious hot pork served into soft white rolls with cider apple sauce and sage and onion stuffing – always a winner.

Big Pan Paella – Choose from chicken or seafood with fat prawns. Our golden grains are served in craft cartons with wooden forks like good Spanish street food.

Cheese Station - French stick, crackers, chutney, apples and grapes.



Pricing and additional information

Below are some estimated costs to help with your planning, these are as a guide, we are more than happy to look at a completely individual quote for you and price according to your requirements. If you have a particular idea or 'foodie favourite' then please ask we are happy to chat it through with you – we both believe it is your special day and try to be as flexible as possible.

Afternoon Tea Costing

Based on 80 guests attending the day and evening

Afternoon tea served for 80 guests

Linen for 8 round tables in white or ivory with linen napkins

Choice of evening food from option B for 80 guests

Staffing and management on the day

Including VAT @ 20%

£ 4762.00

Additional day guests over the 80 charged at £ 28.00 plus vat per guest.

Additional evening guests over the 80 charged at £ 7.50 plus vat per guest.

Three courses served

Based on 80 guests attending the day and evening

Three Course served wedding breakfast

Linen for 8 round tables in white or ivory with linen napkins

Choice of evening food from option A for 80 guests **

Staffing and management on the day

Including VAT @ 20%

£ 5595.00

Additional day guests over the 80 charged at £ 36.00 plus vat per guest.

Additional evening guests over the 80 charged at £ 5.00 plus vat per guest

Three courses served with canapes

Based on 80 guests attending the day and evening

Canapes served with reception drinks – based on 4 per person

Three Course served wedding breakfast

Linen for 8 round tables in white or ivory with linen napkins

Choice of evening food from option A for 80 guests **

Staffing and management on the day

Including VAT @ 20%

£ 6010.00

Additional day guests over the 80 charged at £ 38.00 plus vat per guest.

Additional evening guests over the 80 charged at £ 5.00 plus vat per guest



Two Course BBQ with canapes

Based on 80 guests attending the day and evening

Canapes served with reception drinks – based on 4 per person

Two course wedding breakfast – BBQ and dessert served from the folly

Linen for 8 round tables in white or ivory with linen napkins

Choice of evening food from option A for 80 guests **

Staffing and management on the day

Including VAT @ 20%

£ 5415.00

Additional day guests over the 80 charged at £ 32.00 plus vat per guest.

Additional evening guests over the 80 charged at £ 5.00 plus vat per guest

Children under 12 charged at half the adult price for additional guests in the day.

** Evening Food choices are available from 'option B' at an additional supplement of £ 350.00 inclusive of vat



Table Feasting

Many of our couples love the less formal style of table feasting. Dishes and accompaniments placed on each table for guests to help themselves. There are so many foods that suit this style, below we have included some favourites of ours and our recent couples...

Live fire cooking- Butterflied lamb and marinated belly pork cooked over wood fire on the Argentine asado cross in the courtyard to wow your guests. Brought to table on wooden boards with jars of chimichurri, pickled pink slaw and salads of your choice.

Fantastic Sirloin of Beef reverse seared, thinly sliced served on wooden boards with skewers of king prawns, Rocket Salad and Dauphinoise Potatoes

BBQ American style low and slow – 12-hour cherry and apple wood smoked brisket sliced, pulled pork with our own smoky rub and chicken lollipops served on wooden boards with corn on the cob, fries and bowls of slaw

Not just roast chicken - Roast Lemon, Thyme and Brown Sugar Brined Chicken, jointed and served with bowls of Crispy Roasties, Bread Sauce and Gravy

Porchetta – Beautiful Outdoor Reared Pork rolled with fresh herbs and garlic. Carved by the guests and served with Bowls of Sea Salt & Rosemary Roasted Baby Potatoes, Fine Steamed Beans, Crackling and Pan Gravy

Fore Rib of Beef served to table on the bone and carved by the guest, served with Yorkshire Puddings, bowls of Crispy Baby Potatoes, Seasonal Vegetables, Gravy and Tracklements Mustards

Curry Feast - Chicken Tikka Masala, Squash, courgette, cauliflower and pepper curry – a mild Korma style curry with fresh coriander, Fragrant Rice with Caramelised Onion & Garlic, A wooden board with sliced warm Naan Bread, Spinach Pakoras & Onion Bhaji's

Desserts – choose one option for guests to share

Triple Chocolate Brownies, Jars of Meringue Kisses, Bowls of Berries, Thick Double Vanilla Cream

Whole Summer Berry Pavlova with jugs of single pouring cream

Rhubarb & Ginger and Blackberry & Apple Crumbles with Custard & Cream

Sherry Trifle - just like nans!