



SOUTH FARM
DISTINCTLY DIFFERENT

Evening Food Options



We offer a range of Evening Food Options to suit guest numbers, budget and style. All of our evening food styles are fairly informal, but for example, our bacon butties and hot paninis are served on platters with napkins that guests can help themselves to, whereas the evening buffet is served with plates and cutlery and is more likely to require people to sit while they eat. It is very difficult to guesstimate how much evening food to order but as a general rule of thumb we recommend the following: If you have extra evening guests, we recommend the evening buffet as the most suitable option as it is much more substantial and we suggest you cater for ½ of your all day guests and full portions for additional evening guests. If you don't have any extras in the evening then we suggest a cheese board (based on approx 75% of guests), hog rolls or beef rolls or simple paninis and bacon butties (1 each).

Evening Finger Buffet Menu

We offer a fixed Evening Buffet Menu which we have found works well, but of course we can also provide buffets to meet your wishes where possible. The buffet is priced per guest. Based on our extensive experience we recommend half portions for each day guest and full portions for each evening guest as a good average quota.

The evening buffet comprises of:

French bread, butter, pâté and cheese, hummus & crudités, crackers and chutneys.

Plus a choice of any six items from the following:

- Fresh Pizza – Pepperoni or Caprese
- Warm Tarts – Smoked Haddock, Chicken Fricassee or Mediterranean Vegetables
- Smoked Salmon Blinis. Blinis spread with cream cheese, covered in smoked salmon and topped with avrugar and garnished with chives.
- Chipolatas wrapped in Bacon
- Chicken Satay & Satay Sauce
- Mini Toad in the Hole
- Spanakopita, Feta Cheese and Spinach in Filo parcels
- Any of the items in the [Thai Canapé Selection](#)
- Plus Strawberries and/or Chocolate Profiteroles
- We also recommend serving your Wedding Cake now rather than after dinner.



Evening Food Options

Cheeseboard

We would recommend catering for around 75% of your total number of evening and day guests.

The Cheeseboard comprises of:

- Selection of 3 cheeses: Brie, Smoked Cheddar & Stilton
- Crusty bread
- Crackers
- Butter
- Homemade chutney
- Grapes

Beef Rolls & Hog Rolls

We roast a joint of beef or pork and the Chef carves in front of the guests as we serve. We would recommend catering for one beef roll or hog roll per guest.

Choose either beef rolls and/or hog rolls. Accompaniments include:

- Apple sauce and plum sauce for hog rolls (crackling included)
- Horseradish and mustard for beef rolls
- Coleslaw
- Chefs Salad

NB. We are also able to provide hog roast rolls where the chef spit roasts a whole hog and carves it in front of your guests. Please note there is a minimum order of 120 rolls for this option and there is a £1 surcharge per roll.

Bacon Butties & Hot Paninis

We would recommend catering for one butty or Panini per guest.

Choose one meat and one vegetarian or mix and match as you wish:

- Tomato, mozzarella & basil
- Tuna Melt (tuna mayo & cheese)
- Bresaola & horseradish
- Hummus, grilled aubergine & roasted peppers
- Sausage & onion
- Brie, bacon & cranberry



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BBQ Kebabs

We make a range of 2oz kebabs including beef, lamb, pork, chicken satay, prawn, sausage, Mediterranean vegetable and tropical fruit (or strawberries and ice cream) all at £2.50 each. Hot rolls and potato wedges may also be added.

We would recommend at least 3 kebabs per guest.