



SOUTH FARM
DISTINCTLY DIFFERENT

Traditional Wedding Buffet



Our Traditional Wedding Buffet consists of a three-course meal with starters and desserts served to the table. For the main course, we send each table up one at a time to the buffet tables where our sophisticated and professional chefs are on hand to serve the selected dishes.

Please note that due to space limitations in the Tudor Barn we cannot exceed 120 guests for a buffet.

Starters and **Desserts** are to be chosen from the [Formal Wedding Breakfast](#) menu.

Main Course

The following selection of premium cold dishes are served:

- Baked Smoked Ham on the bone
- Whole dressed salmon
- Rare sirloin of beef
- Chicken Waldorf
- Seasonal potatoes
- Medley of seasonal vegetables

Choice of 2 accompaniments from the following:

- Green Garden Salad
- Three Bean Salad
- Tomato, Mozzarella and Basil Salad
- Greek Salad
- Salad Nicoise
- Roast Mediterranean vegetables
- Tabouleh (Arabic salad consisting of finely chopped parsley, bulgur, mint, tomato, cucumber, spring onion, and other herbs with lemon juice & olive oil)
- Pilau Rice
- Coleslaw
- Pasta of your choice

OR: You have the option of leaving the two extra accompaniments to Chef's discretion, or alternatively you could choose one and leave the other to Chef. We would recommend leaving them to Chef's discretion if you would like to make the most of the freshest, organic produce available.



SOUTH FARM
DISTINCTLY DIFFERENT

Traditional Wedding Buffet

Coffee

Served in the Old Dairy whilst the Tudor Barn is refreshed and music is set up.

Coffee is served with one of the following accompaniments:

- Physalis - Cape Gooseberries and liqueur mascarpone in little chocolate cups
- Biscotti
- Belgian Chocolates