

BARBEQUE MENU

All of our hot buffets are served by our waitresses from the kitchen end of the barn. Your event manager will invite each table up to the buffet one at a time to manage queuing time and to keep it a nice relaxed experience for you all. (Please note that the maximum number of guests for a buffet meal is 120, limited by space in the barn).

Barbeque items included:

- South Farm Burgers – our own special recipe
- South Farm Sausages
- Lamb Chops OR Pork Belly Skewers OR Salmon
- Chicken Thighs & Drumsticks

Barbeques are served with:

- Medley of Seasonal Vegetables
- Homemade Warm Focaccia Bread
- Seasonal Potatoes prepared in a variety of ways depending on the time of Year

And your choice of two salads from:

- Vietnamese Red Cabbage with Candied Pecans & Pink Grapefruit (not suitable for vegetarians)
- Seasonal Garden Salad
- 3 Bean
- Caesar (contains fish)
- Greek with Feta, Tomatoes, Olives, Cucumber, Salad leaves
- Salad Nicoise
- Tabbouleh
- Pilau Rice
- Tomato, Mozzarella and Basil
- Coleslaw

OR: You have the option of leaving the two extra salads to Chef's discretion if you would like to make the most of the freshest, organic produce available.

Winter Alternatives:

- Warm, Roast Glazed Winter Roots, to include Parsnips, Celeriac, Winter Squash, Beetroot, Garlic and Shallots
- Warm Three Bean Salad including Borlotti Beans, Broad Beans and Kidney Beans
- Warm winter greens may include Pak Choi, Cavolo Nero, Curly Kale and Savoy Cabbages

Dessert:

You will be able to choose between a dessert for all from the Formal Wedding Breakfast Dessert Menu or a 'Dessert Medley' Buffet table.

Coffee and serving your wedding cake is included in the price.

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