

MENU PRICES

The following prices apply until the end of 2019. (Excluding VAT) All bookings for 2020 are subject to a 3% increase.

Please note that we do not allow any food to be brought for consumption at events without prior permission, with the exception of the wedding cake. Should we agree to food being brought to site there will most likely be a corkage fee applied and all food must be prepared in a suitable manner. The corkage fee will be approximately 50% of the charge we would make for providing the service but this may vary depending upon the equipment and level of service required. If supplied by outside caterers they must prove that they hold up to date food safety and hygiene qualifications and public liability insurance of not less than £5 million.

RECEPTION CANAPÉS

Mix and match with traditional or Thai canapés **£1.80 each**

OR

Antipasti as Canapés consists of 6 items per person **£7.00 pp**

FORMAL WEDDING BREAKFAST

£62.00 pp

Three course meal including coffee and cutting and serving of your wedding cake.

FUSION FEAST

£57.00 pp

Three course Fusion feast with canapés for the starter, a Fusion buffet main course and dessert. Includes coffee and cutting and serving of your wedding cake.

Choose:

- 5 Fusion canapés
- 3 main courses (served with Fragrant Jasmine Rice and Stir Fried Vegetables)
- Your choice of dessert from a wide range

LAMB ROAST *(two course)*

£49.00 pp

Lamb Roast with your choice of salads and desserts. (Min 50 people). Includes coffee and cutting and serving of your wedding cake.

HOG ROAST *(two course)*

£48.00 pp

Hog Roast with your choice of salads and dessert. (Min 50 people). Includes coffee and cutting and serving of your wedding cake.

BARBECUE *(two course)*

£48.00 pp

Traditional BBQ including (South Farm Pork Sausages) served with a selection of salads, potatoes, breads and dessert. Coffee and serving the wedding cake included.

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South Farm, Shingay-cum-Wendy, Royston, Hertfordshire SG8 0HR

HOT BUFFET *(two course)*

£48.00 pp

Choose three main course dishes and a dessert. Served with potatoes and a choice of two side salads. Also includes coffee and serving the wedding cake.

CHILDREN'S MENU

£30.00 pp

For children of all ages who may not require our adult menu options, we offer a range of main courses and desserts. We also provide a personalised gingerbread man as part of each child's place setting. Alternatively if you choose a buffet menu then children under the age of 12 may have that menu at the child price.

ADDITIONAL COURSE

£8.00 pp

If you would like to turn any of the above two course menus into a three course meal, or any of the three course menus into a two course simply add or subtract £8.00.

EVENING MENUS

EVENING COVER CHARGE

£5.00 pp

Applies to extra guests arriving after the wedding breakfast.

NB. The cover charge is waived if you opt for the evening finger buffet at our recommended quantities.

EVENING FINGER BUFFET

Full portion £19.00 p

Half portion £9.50 pp

We offer a fantastic spread which includes a selection of 3 cheeses, crusty bread, crackers, homemade chutney, grapes, crudités and hummus along with your selection of 7 other savoury items followed by strawberries & cream or brownies & cream depending on the time of year. For this you can mix and match with canapés, Thai canapés and other items from our buffet list. We often recommend a half portion for each day guest and a full portion for each evening guest.

ANTIPASTI EVENING FOOD

£15.00pp

Our Antipasti option for Evening Food consists of 11 items + 2 Breads per person. Extra items can be added on at £1 per item/per person. The Antipasti is served on large slates on a Buffet Table.

LAMB ROAST

£11.50 each

We spit roast a whole lamb and serve with salads and pitta breads. Chef carves in front of the guests as we serve.

NB. Min 80 portions, joints of lamb will be used if you would like less than 80 portions.

HOG ROAST

£10.50 each

We spit roast a whole pig and the Chef carves in front of the guests as we serve. Served with salads and rolls.

NB. Please note there is a minimum order of 100 portions for this option. We are also able to provide hog rolls where the chef roasts joints of pork rather than a whole hog (for less than 100 portions).

BEEF ROLLS

£9.50 each

We roast a joint of beef and the Chef carves in front of the guests as we serve. Served with salads and rolls.

HOT PANINIS

£8.00 each

Choose from the following fillings: Tomato, mozzarella & basil / Tuna Melt (tuna mayo & cheese) / Chicken & basil pesto / Hummus, grilled aubergine & roasted peppers / Sausage & onion / Brie, bacon & cranberry

BACON BUTTIES

£7.00 each

CHEESEBOARD

£7.50 each

Selection of 3 cheeses, crusty bread, crackers, homemade chutney, butter, celery and grapes