

Feasts







We are known for our feasts. We are South African and love nothing better than cooking on open fires.

We are passionate about food grown the proper way, so all our ingredients are seasonal, naturally grown, here on our farm or locally sourced, where the animals have the best possible life and no baddies have gone into the growing of the food. It is all freshly prepared from scratch in our indoor and outdoor kitchen.

Our food is DEEELICIOUS. Your guest's mouths will be watering as they see the food being cooked on the fires throughout the morning or during the drinks reception. Served at long feasting tables fully loaded sharing platters are served. Buffets can be arranged if you want a more informal vibe.

This is just a sample menu. If you would like something more specific in mind, do let us know.

Please note:

Our prices include staffing, including after hours staffing ,  
crockery, cutlery, glassware, wash up service, re Fridgeration,  
kitchen costs and VAT



# Canapes Choose 3-4

Pricing for 5 canapes per guest perfect for a standard wedding drinks reception. For a longer cocktail reception choose your own number per person. Choose from the list below , make sure to have some veggie options

## **Meat/Fish**

Smoked Salmon with Crème fraiche and Horse Radish Dressing on Pumper Nickel bread (add 0.50 pp)

Mini Herefordshire Sausages glazed with Mustard, Soy and Honey

Roast beef and Horseradish Cream in Mini Yorkshire Puddings

Butternut & Chorizo Croquettes with Pickles & Cajun Mayonnaise

Panko Breadcrumbs Smoked Haddock Served with Pea Puree

Crispy Buttermilk Chicken served with Creole Mayonnaise

Crumb Tiger Prawns with sweet chilli and ginger dip (add 0.50 pp)

Mini Chicken Curry Buns

## **Vegetarian**

Goats cheese and Roasted Courgette with Tomato Chilli Jam wrap

Parmesan shortbread, Cherry Tomato & Basil Pesto (v)

Seasonal Vegetable Pakoras (v)

Parmesan and Mozzarella Arancini served with tomato relish (v)

Pea and Mint Crostinis (v)

Mini Bruschetta with Roasted Heritage tomatoes (v)

## **GF & Vegan**

Roasted Onion Hummus, Charred Courgette, Sun Blushed Tomato and Fresh Basil Pesto Crostini

Cauliflower and Squash Fritters

Herby Arancini with violife Prosociano and roast red Pepper Pesto

Curried Aubergine Crostini with Cucmber & Cumin Rajita



# Sharing Starters Choose 1

Antipasti Boards – cured Italian meats, mozzarella balls, artichokes, sundried tomatoes, olives, roasted peppers, ciabatta bread with Extra virgin Olive Oil and Balsamic Vinegar

Mezze Boards - flatbread, hummus, olives, roasted aubergine, roasted peppers, sundried tomatoes, tabbouleh salad, feta, tzatziki, falafels, stuffed grape leaves

French Boards – Salamis, Chicken Live Pate, Chutney, Whole camembert Baked with white wine, garlic and rosemary, French Breads and herby butter

Seafood Boards – King prawns , Smoked Mackerel & horseradish pate, Potted Trout , Dill Pickled Cucumber ribbons, Black Treacle and caraway seed bread (add 2.50 pp)

Farmers Board – Ham Hock Terrine Quail scotch eggs, Mature cheddar, Crackling, Red Onion Pickle, Seasonal Pie, Herefordshire breads

Caribbean Board - Spicy Chicken Wings, Fried Plantain Chips, Jamaican Salfish Fritters, Jackfruit Fritters, Crunchy sweetcorn and butternut fritters

Mexican Board - Mixed Tostadas – Iberico pork slowly cooked with Smoked morcilla and Olorosso, pickled onion and coriander, Creamy Black bean and chopped summer salad,

Quesadilla with Manchego and mozzarella with a warm bravas tomato sauce. Corn bread with cheese and chilli on top. Watermelon, Manchego and olive on a stick. please. Gordal olives, crunchy corn and sweet pickled peppers Tortilla chips, salsa verde, guacamole and Pico de gallo with guacamole and Pico de gallo.

Indian Board - Samosas meat & veg, Poppadum with home made chutneys, Filled mini Roti Rolls Veg Pakoras, Tandoori chicken, Lamb shish kebabs, Aubergine tempura in a Chilli batter Green Banana in a Chilli batter



# Festival BBQ

We chargrill or slow cook home grown/local meat or fish or a delicious home grown veggie spread. To accompany this you'll have herby crushed potatoes and home made foccacia. We can either serve this festival style so that your guests can take a plate of food and go back to the celebration or if you choose for the guests to be seated we serve this on sharing platters/bowls for every 6 people.

## **Meat (Choose 2)**

- Argentine Asado Style leg and shoulder roast lamb with Chimichurri
- Barbecue butterflied local shoulder of lamb with garlic, rosemary and lemon anchovy marinade
- Salted Brisket with House Pickles
- Roast local pork cooked till crispy crackling with apple and cider sauce and herby stuffing
- Thyme & garlic marinated spatch-cock chicken with lemon, basil and mint yogurt
- Barbecue or hot smoked salmon with tamari soy sauce and chilli relish
- Beef Fillet (£5 surcharge)

## **And for the veggies/vegans: (Choose 1)**

- Double greens filo tart with poppy seed (vg) and optional Dorstone cheese (v)
- Wild Mushroom Wellington (V)
- Spinach and Sweet potato tortilla with tomato salsa (v/gf)
- Spiced Drovers veggie burger with Moroccan hummus (vg/gf)
- Persian falafel with slow roast beetroot hummus (vg/gf)
- Char grilled cauliflower steaks, with, pureed cauliflower and Tahini dressing (v/gf)
- Fire roasted smoky aubergine with feta (v/gf)
- Roasted squash feta and cherry tomatoes & toasted pumpkin seeds (v/gf)



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**Alongside your festival BBQ main course choose two big flavour salads.**

Green beans with grilled courgette, white beans, lemon and basil dressing

Roasted Carrot salad with lemon, chilli, spring onion, roasted seeds and fresh coriander

Curried Roasted Cauliflower with spinach and tamarind dressing

Basmati, wild rice with chickpeas, currants and herbs

Tomato, pomegranate salad, couscous and rocket with toasted sesame dressing

Roasted squash, and Sweet Potato, red onion with tahini yogurt and zaatar dressing

Root Vegetable Corn Slaw with Labneh

Spiced chickpea and fresh Salsa salad with Rocket

Parsley, cucumber, tomato, mint bulgur wheat tabbouleh

Barley salad with spicy roast cauliflower, lemon, parsley and za'atar

Moroccan couscous

Candy beets with puy lentils and yuzu



# Caribbean Feasts

Inspired by Caribbean Street Shack Vendors. Slow cooked in our iron pots. To accompany this you'll have coconut rice with peas, and fried plantain Pineapple chutney, Mango slaw or Seasonal Veg and Caribbean Style Potatoes. We can either serve this festival style so that your guests can take a plate of food and go back to the celebration or if you choose for the guests to be seated we serve this on sharing platters/bowls for every 6 people.

## **Mains (Choose 1)**

Medium Heat Curry Goat/Mutton /Pork/Beef slow cooked in rich toasted Caribbean spices  
Medium Heat, coconut and mango spiced sauce with whole curried Chicken  
Whole buttermilk chicken /beef/pork/lamb BBQ seasoned with jerk spices

## **Vegetarian/Vegan (Choose 1)**

Fresh aubergine, sweet potato, blistered tomato, coconut cream in Jamaican curry sauce  
Trini chickpea curry, roasted cumin, ginger, garlic, tomatoes & coriander  
Jerk cauliflower steaks



# Mexican Feasts

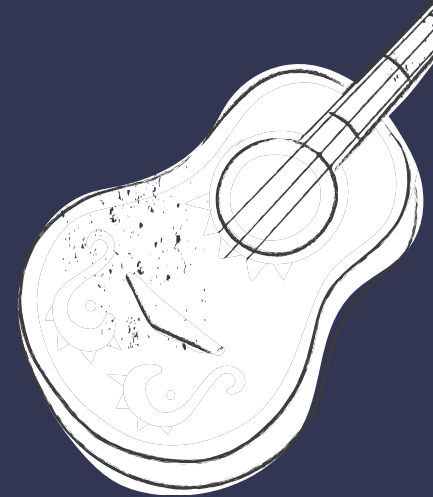
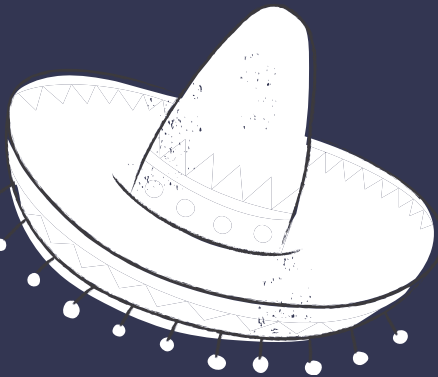
Inspired by flavourful Mexican Street Food, fire cooked and smokey. Served with Rice and Beans, Sour cream with swirls of chipotle. Salsa and Guacamole. Mexican Potato and Corn Salad, Queso (Cheese) Sauce and Tortilla Wraps. We can either serve this festival style so that your guests can take a plate of food and go back to the celebration or if you choose for the guests to be seated we serve this on sharing platters/bowls for every 6 people.

## **Choose 2 Meats**

Slow Roast Pork Carnitas  
Grilled Chicken Fajita  
Shredded Mexican Beef  
Stir Fry Lime Marinated Fish  
Baja Fish (Battered)

## **For the Veggies/Vegans (Choose 1)**

Smokey Squash and Aubergine for the Vegetarians  
Mexican Mushroom Fajita  
Roasted Cauliflower Tajin  
Squash and Corn in a Spicy Mix





# Indian Thali

Of all the traditional feasts in India, a thali makes for the perfect assortment of delicious Indian dishes all on a single platter. Your guests will wash their hands with rosewater and eat with their hands for a fully immersive experience. Served with Pilau Rice, Roti, Green Mango Chutney, Yogurt Salad, Itali

Choose 4 of the following Curries (choose 1 meat) all medium in heat

Chick Pea, Lime, Tamarind chilli and coriander curry

Yellow Turka Dhall

Chicken Korma

Potato and Cumin Curry

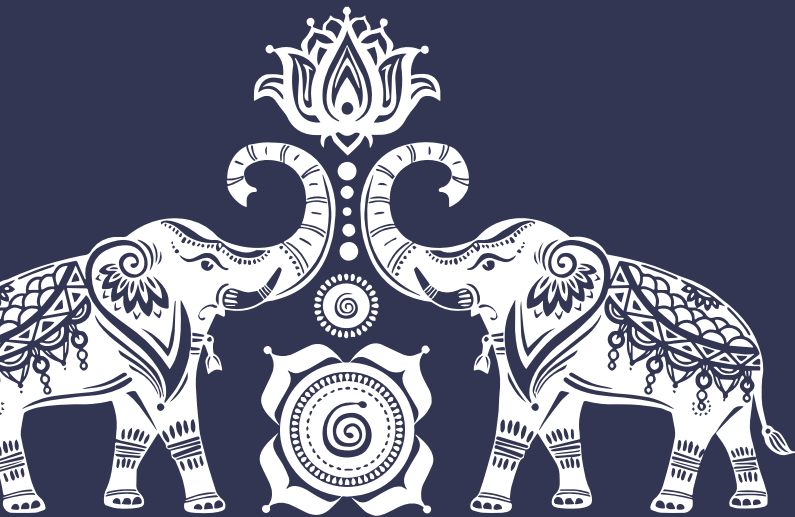
Aubergine Curry in a curried tomato chutney

Pumpkin Curry cooked dry with roasted red chillies

Lamb Curry slow cooked with potato

Goan Coconut Fish Curry

Chard/Spinach Curry



# Warming Feasts

Seafood Bouillabaisse feast: mussels, crab, salmon, monkfish, cod and prawn served with homemade aioli, rouille, freshly picked salad leaves and local bread (add £2 pp surcharge)

Slow cooked local lamb tagine with cumin roasted carrots, dill and goats cheese, pomegranate couscous, cucumber, mint yogurt and salad leaves.

Herby barbecue chicken, salsa, crushed potatoes, puy lentils and salad leaves

Sweet potato, black eyed bean and coconut curry, tamarind and caramelised red onion rice, pea and Bombay potato samosas, minted cucumber raita, fresh chutney and naan bread

Beef bourguignon, crushed potatoes, honey roast vegetables and home greens



# Braai Feasts

We are South African and this is a typical South African BBQ all cooked on the fires. Any element can be swapped for a meat or sausage you are more familiar with. Served with Rooster Brood, Puto Aranicini Balls, Chakalaka, South African Potato Salad and a Green Salad. We can either serve this informally so that your guests can take a plate of food and go back to the celebration or if you choose for the guests to be seated we serve this on sharing platters/bowls for every 6 people.

## **Choose 2 Meats**

Wild Boar Sausages

Boerewors (South African Sausage)

Spatchcock Chicken in a Moneky Gland Sauce

Chicken Sosaties with Apricots and Peppers

10 hour marinated Pork Ribs

Parmesan Herby Pork Loin Skewers

Torn Slow Cooked Lamb Shoulder

Fillet (£5 surcharge)

## **Choose 1 Veggie/Vegan**

Mushroom Kebabs

Stuffed Peppers with Grains and Wild Mushrooms

Spiced Drovers veggie burger with Moroccan hummus (vg/gf)

Char grilled cauliflower steaks, with, pureed cauliflower and Tahini dressing (v/gf)

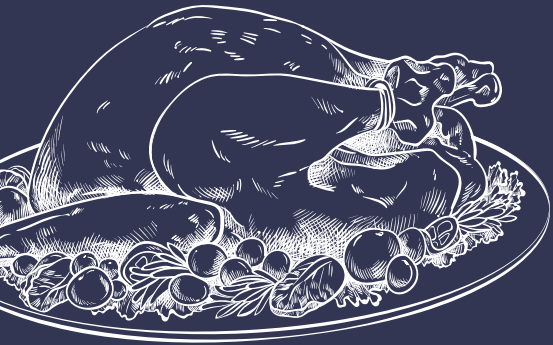
Fire roasted smoky aubergine with feta (v/gf)

Roasted squash feta and cherry tomatoes & toasted pumpkin seeds (v/gf)



# Sunday Lunch Feasts

Traditional Sunday Roast cooked the South African way on the Fires. All served with Cauliflower Cheese, Yorkshire pudding, Roasties, Seasonal Veg, Gravy and Focaccia. We can either serve this informally so that your guests can take a plate of food and go back to the celebration or if you choose for the guests to be seated we serve this on sharing platters/bowls for every 6 people.

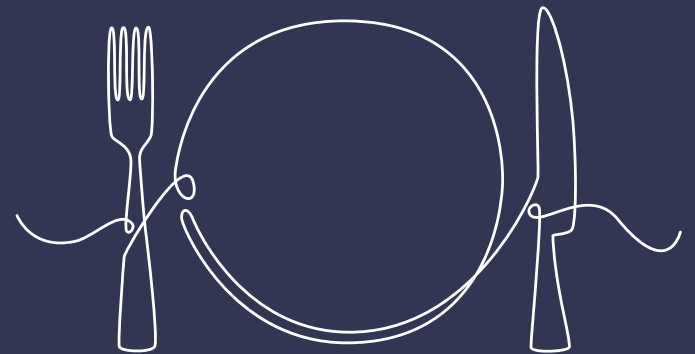


## Choose 2 Meats

Free Range Pork Loin  
Grass Fed Hereford Top Side Beef  
Corn Fed PatchCock Chicken  
Shoulder of lamb with garlic and rosemary

## Choose 1 Veggie/Vegan

Mushroom Kebabs  
Stuffed Peppers with Grains and Wild Mushrooms  
Spiced Drovers veggie burger with Moroccan hummus (vg/gf)  
Char grilled cauliflower steaks, with, pureed cauliflower and Tahini dressing (v/gf)  
Fire roasted smoky aubergine with feta (v/gf)  
Roasted squash feta and cherry tomatoes & toasted pumpkin seeds (v/gf)





# Vinatge Tea Party

Served either as a buffet or sharing platters and old vintage cake stands piled high with Sandwiches, quiches, sausage rolls, scones and lots of sweets and savouries

Choose 3 Sandwiches 2 Savouries and 3 sweets

## **Sandwiches**

Smoked salmon with dill and creme fraiche on pumpernickel bread.

Egg Mayo and Cress (v)

Smashed Avo with roasted cherry tomatoes and balsamic vinegar (vg)

Coronation chicken

Chicken Pesto & rocket

Mushroom and Rocket (vg)

Butterbean hummus & roasted red pepper with pesto (vg)

Herefordshire Goats Cheese & tomato chilli jam (v)

Spiced Morroccan Hummus and carrot (vg)

Roast beef and Horesradish Cream (vg)

Cream cheese and cucumber and Black pepper (v)

## **Savouries**

ham and chorizo quiche

mushroom tart (v)

Roasted tomato and cheese tart (v)

Goat cheese and caramelised onion chutney tart (v)

Mini Salmon & cress quiche

Mini Goats cheese & beetroot chutney quiche (v)

Mini sausage rolls

Mini scotch eggs

Chickpea rolls (vg)



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## Cakes & Sweets

Scones with clotted cream and strawberry jam

Lemon & poppy seed cake

Chocolate brownie (gf)

Carrot cake (vg)

Mini chocolate eclairs

Victoria plum cake

Chocolate cheesecake

Coconut & Raspberry cake

Mini Lemon meringue pie

Orange & almond polenta cake (gf)

Raspberry and white chocolate cake

Coconut macaroon (gf)



tea time

# Posh Picnic



Displayed as a gorgeous work of art on our boards

Speciality cheeses x 3 you choose

Scotch eggs

Seasonal quiches

Olives, Sundried tomatoes, Gherkins

Dips (hummus and pesto)

Dried Nuts and Dried fruit

Grapes, Strawberries

Cold Meats

Bread sticks

Pretzels

Freshly baked bread, chutneys, butter, crackers.

Hot Dishes: BBQed Chicken wings, Sausage Rolls, Falafels and Veg Pakora

Chocolate Profiteroles



# Dessert

Lemon Posset with Raspberry  
Drovers Mess with homemade chocolate Pavlova with welsh cream and strawberries  
Classic Lemon meringue pie with welsh double cream  
Chocolate Pots with amaretto and biscotti  
Salted caramel brownies with cream  
Coconut & Raspberry cake  
Coconut and cardamom panacotta with raspberry syrup  
Cheese Board with crackers & chutneys  
Churros with cinnamon sugar Nutella & toffee sauce  
Roasted banana fritters  
Roasted Pineapple with chilli  
Doughnuts and Ice-cream with Nutella sauce  
Mini Chocolate Brownies

Tea and coffee £2.00 pp  
Choice of Herbal or English Breakfast Tea  
Colombian and Kenyan roasted cafetiere coffee

Petit Fours £2.00 pp  
Selection Bon Bons & truffles





# Evening Food



Street Food choose 1 meat 1 veg

These will be handed to your guests served in disposable recycled boxes or paper

Sour dough Pizzas fired in our wood fired oven - spicy salsiccia, picante salami and with sweet and spicy peppadews, spinach, ricotta and cherry tomatoes, chicken and pesto, caramelised onion and goats cheese, mozzarella and basil, chilli beef with peppers

Home made Burgers using grass fed Herefordshire beef, Hereford cheese served with gem lettuce and chilli tomato jam in a brioche bun served with rosemary chips

Tortilla Wrap filled with home grown slow roasted lamb, mint yogurt, dill pickled cucumber and fattoush salad

Pita bread filled with homemade Moroccan falafels, mint yogurt, fattoush salad and hummus (v)

Chicken, Chorizo Paella with smoked paprika

Nachos loaded with chilli beef or vegetable chilli, sour cream, guacamole, salsa and grated cheese

Millionaire Mac n cheese with pancetta

Pie and chips/mash and gravy (Chicken, & Mushroom Steak & Ale, Spinach and Chickpeas)

Sausage & Mash with gravy

Pad Thai

Fish & Chips

## Smaller Snacks

Fish Finger Butties

Bacon / Sausages Butties

Cheesy Butties

Chips served in cones with different dipping's to choose to go over them

Posh Hot Dogs with proper sausages

Smore Kits (Marshmallows, Chocolate, Caramel, Cookies, Pina Colada Dip)

