



Crockwell Farm

Catering Menu 2018

WHAT OUR PACKAGES INCLUDE



TRADITIONAL

A traditional 3 course menu with some old favourites as well as some new.



ALFRESCO

A canapé reception with a relaxed picnic hamper or eye catching meat platter which is served to your table for a gorgeously casual affair.



CUT ABOVE

A canapé reception prior to our superior 3 course menu prepared with the finest ingredients.



BRITISH FEASTING BOARDS

Delicious canapés followed by mouth-watering grazing boards and feasting platters for your guest's indulgence.



VEGETARIAN

Our vegetarian and vegan menu can be altered to suit specific dietary requirements.



CHILDREN

Classic favourites using the best ingredients to make sure younger guests feel welcome.

CANAPÉS

Why not welcome your guests with a selection of canapés. The *Alfresco & Cut Above* packages include the “Set Canapé Menu” and with the *Traditional* menu the canapés are an optional extra. A wider choice of Canapés is included with the *British Feasting Boards* but we are always here to help with any tailored choices you would like.

SET CANAPÉ MENU

Mini Cottage Pies with Mustard Mash

Vine Ripened Tomato & Basil Bruschetta (V)

Scottish Smoked Salmon, Spinach & Herb Cream Roulade

Wild Mushroom Arancini Balls with Truffle Oil (V)

Pulled Pork with Spiced Apple Chutney in Filo Baskets

Mini Honey & Mustard Glazed Sausages with Toasted Sesame Seeds

4 per person - £6 5 per person - £6.50 6 per person - £7

BRITISH SHARING BOARDS SELECTION

Griddled Courgette Roulade
with Sundried Tomato, Fresh Basil & Cream Cheese (V)

Filo Baskets Filled
with Sweet Chilli Prawns & Fresh Coriander

Soft Boiled Quail Eggs in a Crispy Bread Basket,
Hollandaise Sauce & Celery Salt (V)

Colston Basset Stilton Mousse & Glazed Fig Bruschetta (V)

Lamb with Summer Fresh Pea & Mint Purée
on Rosemary Brochette

Crispy Thai Chilli Beef in Filo Pastry Cup

Fresh Asparagus Tips wrapped in Serrano Ham
& served with Lemon Aioli

Tandoori Chicken on Bamboo Skewers
with Fresh Mint Yoghurt

Thai Fish Cakes with Lemongrass, Ginger & Chilli

Oriental Chinese Duck in Filo Basket
with Hoi Sin Sauce

Steak & Onion Burger with Tomato & Chilli Relish

Seared Salmon wrapped in Spinach & Filo
with Mizo Aioli

Traditional Toad in the Hole
with Caramelised Red Onion Marmalade & Mustard Mayo

4 per person - £7.50 5 per person - £8.50 6 per person - £9

TRADITIONAL

STARTERS

Greenland Prawn & Sweet Chilli Tian
topped with Crème Fraîche & Lemon Oil Dressing

Pork & Duck Terrine
served with Apple & Apricot Chutney

Dry Spiced Chicken & Smoked Crispy Bacon Salad
with Tomato Vinaigrette

Served with Baskets of Rustic Farmhouse Breads & French Stick

DESSERTS

Zesty Lemon Cheesecake served with a Raspberry Coulis

Sweet Crème Brûlée with Tuille Biscuits

Smooth Chocolate & Orange Mousse with Caramelised Oranges

Sticky Toffee Pudding with Toffee Sauce

Sticky Treacle Tart with Fresh Lemon Zest & Butterscotch Sauce

Olde School Apple & Blackberry Crumble with Cinnamon Ice Cream

MAIN COURSES

Slow Roasted Free Range Belly of Pork & Crispy Crackling
with Pork & Apple Jus

French Style Chicken Oyster Thighs wrapped in Streaky Bacon
with a Spring Onion & Smashed Garlic Sauce

Farmhouse Sausages
served with Onion Gravy & topped with Root Vegetable Crisps

Steak & Ale Pie with Rich Beef Gravy or Chicken, Ham & Leek Pie
with Tarragon Sauce

Traditional Roast (choose 1 of the following) - Topside of Beef, Loin of Pork or Supreme of Chicken
with all the Trimmings

All served with Seasonal Vegetables & a choice of either Creamy Mash, Crushed New or Fondant Potato

TEA & COFFEE

English Tea or Freshly Ground Filter Coffee
& Mint Chocolates served from a Buffet Table for 50% of your guests.

If you would like to increase the quantity it is £2 per person from the buffet

ALFRESCO

The Alfresco Package includes Canapés, Salads, Desserts, Tea & Coffee, and choose either the Pukka Picnic or the Red Wood Meat Platters.

CANAPÉS

6 Canapés per person from the Set Canapé Menu

PUKKA PICNIC

These Traditional Picnic Baskets are served to the table along with Palm Leaf Plates. The Baskets feed a minimum of 8 per table and we ask that you incorporate a Vegetarian choice within your Hamper. Baskets of Rustic Farmhouse Breads & French Stick are included. Choose any 4 dishes.

Sticky Honey Roasted Ham

Gala Pork Pie

Cheese, Tomato & Grilled Pepper Tart
with Fresh Oregano (V)

Coronation Chicken
with Grapes and Ripped Coriander

Homemade Chicken Liver & Brandy Pâté
with Caramelised Red Onion Marmalade

Mixed Charcuterie of Prosciutto, Chorizo & Salami
with Pickled Veg

Prawns with Chilli & Garlic & Scottish Smoked Salmon
with Lemon & Dill

Mature Cheddar Cheese & Creamy Brie
with Apple Chutney (V)

RED WOOD MEAT PLATTERS

These beautiful Meat Platters are served to each table for guests to enjoy, along with baskets of Rustic Farmhouse Breads and French Stick. Choose any 3 dishes.

Griddled British Pork Sausages

Mini Burger Slider
with Gherkin & Relish

Jamaican Jerk Chicken Kebab
with Red Onion & Peppers

Chicken Thighs
with a Sticky BBQ Sauce and Sweetcorn Relish

Blackened Buffalo Wings
with Bourbon BBQ Dip

Texan Smoked Baby Back Ribs

Corn-on-the-Cob
with Parsley Butter Glaze (V)

Spiced Bean Burger
with Coriander & Cumin (V)

Mediterranean Kebabs
with Sweet Chilli, Lime & Ginger (V)

SALADS

Choose any 3 salads

English Tomato & Ripped Mozzarella Salad
with Olive Oil and Fresh Basil (V)

Crunchy Summer Slaw
with Fresh Herb & Lemon (V)

New Potato Salad
with Salsa Verde (V)

English Baby Leaf Salad
with Zesty Dressing (V)

Mediterranean Vegetable Couscous
with Fresh Herbs & Spiced Harissa Dressing (V)

Traditional English Salad
with Cucumber, Tomato, Crunchy Cos & Spring Onion (V)

Tuscan Bean Salad
with Mixed Herbs & Lemon Vinaigrette (V)

BUFFET TRIO DESSERT TOWER

Choose any 3 dishes

Luxury Milk Chocolate Profiteroles
filled with Chantilly Cream

Traditional English Scones,
Devon Clotted Cream, Strawberry Jam and Fresh Strawberries

Sharp Shot of Lemon Posset

Mini Chocolate Brownie

Zingy Lemon Cheesecake

TEA & COFFEE

English Tea or Freshly Ground Filter Coffee
& Mint Chocolates served from a Buffet Table



CUT ABOVE

CANAPÉS

4 Canapés per person from the Set Canapé Menu

STARTERS

Wrapped Smoked Salmon Mousse
served with Pickled Cucumber

Thai Chilli Beef in White Cabbage Shell
with Lime, Coriander & Ginger

Oriental Duck Salad with Sesame Seeds dressed
with Punchy Ginger, Lime & Soy Dressing

Moroccan Lamb Meatballs with Mint Raita served
with Pine Nut & Baby Leaf Salad

Smoked Haddock Fish Cake
with Lemon & Caper Crème Fraîche

Spiced Beef Carpaccio
with Grilled Asparagus, Parmesan Cream & Wild Rocket

Served with Baskets of Rustic Farmhouse Breads & French Stick

MAIN COURSES

Roasted Breast of Grain Fed Chicken stuffed with Goats Cheese, Sun Blushed Tomato & Basil
served with a Summer Mediterranean Sauce, Sautéed Courgette & Fondant Potato

Roast Rump of Lamb, Pea & Mint Purée, Baby Carrots, Crushed New Potato & Chive
served with Red Wine & Rosemary Sauce

Duck Leg Confit with Sweet Potato Mash, Savoy Cabbage
& served with Port & Orange Sauce

Baby Poussin wrapped in Streaky Bacon
stuffed with Apple & Tarragon, Colcannon Mash, Seasonal Vegetables & served with Chicken Jus

Sirloin of Beef
served with Flat Cup Mushroom, Garlic Sautéed Potato, Watercress & served with Diane Sauce

Pork Fillet stuffed with a Red Onion, Apple & Apricot, Sweet Potato & Carrot Purée, Soy Beans
& served with English Cider & Apple Sauce

Joints of British Beef, Lamb or Pork Carved at the Table by a Guest of your choice,
with bowls of Seasonal Vegetables, Roast Potatoes & Stock Gravy.
Chef Hats & Aprons provided

DESSERTS

Frangipane Tart with Toffee Apple & Vanilla Custard

Warm Goey Chocolate Brownie with Vanilla Ice Cream

Rich Chocolate Orange Torte with an Amaretto Biscuit Crust

Seasonal Fruit Pavlova with Raspberry Coulis

Lemon & Lime Panna Cotta with Biscotti Biscuit with Apple & Mango Coulis

TEA & COFFEE

English Tea or Freshly Ground Filter Coffee
& Mint Chocolates served to the Table

BRITISH FEASTING BOARDS

CANAPÉS

Choose any 4 Canapés from the British Sharing Boards package.

STARTERS

Tapas Grazing Boards served with the finest Italian Olives, Crunchy Ciabatta, Virgin Olive Oil & Balsamic Vinegar, Sun Blushed Tomatoes. To accompany these, please choose 2 from the selection below (additional choices £1.50 per person).

Parma Ham & Salami
with Pickled Vegetables

Pork & Duck Terrine
with Piccalilli

Smoked Salmon & Pickled Beet

Hot Smoked Salmon
with Horseradish Crème Fraîche

Chorizo & Marinated Peppers

Somerset Brie & Lincolnshire Poacher
with Fruit Chutney

MAIN COURSES

Lamb Feasting Platter - BBQ Seared Butterflied Legs of Lamb with Rosemary, Garlic & Olives
with French Trimmed Lamb Ribs

Steak Feasting Platter - Chimichurri Sirloin Steaks
with Smoked Sticky Beef Ribs

Fish Feasting Platter - Oven Baked Scottish Salmon, Garlic Tiger Prawns, Large Green Lip Mussels, Crispy Whitebait served
with Homemade Tartare Sauce & Hollandaise

Chicken Feasting Platter - Corn-fed Chicken Combo:
Breast with Lemon & Thyme, Jerk Chicken Lollipops, Cajun Thighs & Popcorn Chicken

Served with

Sweet Potato Wedges with Cajun or Sea Salt & Rosemary

Crunchy Red Cabbage & Raisin Slaw with Cider Vinegar Dressing

Caesar Salad with Croutons & Anchovies

Roast Butternut Squash, Feta Cheese, Spinach & Pomegranate Salad

BUFFET TRIO DESSERT TOWER

Choose any 3 dishes

Mini Toffee Crème Brulee

Elderflower Yoghurt & Blueberry Shot

Summer Berry Tart with Clotted Cream

Mango Cheesecake

Amaretto Tiramisu Shot

Glazed Citrus Lemon Tart

Mojito Jelly Shot

TEA & COFFEE

English Tea or Freshly Ground Filter Coffee
served with Mint Chocolates



VEGETARIAN & VEGAN

Our vegetarian menu can easily be altered to suit vegan dietary requirements as well, so please inform your wedding planner so that we can ensure your requirements are dealt with correctly. Should you require a bespoke dish which isn't on the menu below, then this will carry a supplementary charge.

STARTERS

Bean Lemon & Rosemary Hummus
with Fresh Baked Bread

Mushroom & Spinach Arancini Balls
with Mint & Pea Purée

Warm Summer Asparagus & Basil Tart
served with Hollandaise Sauce

Asparagus & Quail Egg Topped
with Fresh Parmesan Cheese & Lemon & Herb Dressing

Bruschetta of Sautéed Wild Mushroom
with Parsley & Chives with White Wine Butter & Truffle Sauce

Walnut, Avocado & Cherry Tomato Salad
with a Lemon & Chive Dressing

Spiced Falafels
served with Watercress & Rocket Salad finished with Red Onion Marmalade

Roasted Butternut Squash, Spinach & Pomegranate Salad
with Coconut Milk Dressing

Asparagus, Parmesan & Quails Egg Salad
with Lemon & Herb Vinaigrette

Pan Fried Tofu served on Wild Rocket
with Chilli Vinegar Dressing

Homemade Roasted Tomato Soup topped Chive Cream *

Cucumber & Poppy Seed Salad *

Smoked Paprika & Lemon Falafel *
with Pickled Baby Vegetable Salad, Almond Milk Yoghurt & Coriander Cress

Goats Cheese & Caramelised Red Onion Tart *
with Leaf Salad & Tomato Pesto

MAIN COURSES

Wild Mushroom & Goats Cheese Wellington
with a Mushroom, Thyme & White Wine Sauce

Griddled Goats Cheese
with Mediterranean Vegetable Risotto with Cherry Tomato & Pepper Pesto

Wild Mushroom Risotto topped
with grilled Peppers & Wild Rocket

Roasted Butternut Gratin
served with a Sun Dried Tomato & Basil Sauce

Spiced Lentil & Mixed Bean Casserole
topped with sliced crispy Sweet Potatoes

Slow Cooked Root Vegetable Tagine
served with Spiced Couscous

Spiced Bean & Butternut Squash Pie*
with Tomato & Red Pepper Sauce

Char-grilled Pepper filled with Zesty Moroccan Couscous*
with Herbs & Raisins, dressed with a Tomato, Chilli & Basil Sauce

Filo Strudel Stuffed with Spinach & Ricotta*
served with a Tangy Red Pepper Sauce

Butternut Squash stuffed Shells*
with Sage Brown Butter

Vegetable Tempura*
served with Ponzu Dipping Sauce

DESSERTS

Dark Rich Chocolate Brownie with Mixed Fruit Compote*

Strawberry & Pimm's Terrine with Mint & Orange Coulis*

Baked Spiced Apple with Cinnamon Ice Cream*

Lemon Drizzle Cake with Seasonal Berries*

Summer Berry Sorbet*

* Available for Cut Above and British Sharing Boards Packages only

CHILDREN

Our menu is designed for children up to 12 years old. These classic children's favourites are prepared by our chefs using the best ingredients to ensure they feel comfortable and part of the party.

If you have some children with bigger appetites then they are more than welcome to have the same as the adults, or have larger portions of the children's menu. Should your children want dishes from the Cut Above and British Feasting Boards, then this will carry a supplement

3 Courses - £25 per child | 2 Courses - £20 per child

STARTERS

Gala Melon with Seasonal Berries

Seasonal Homemade Soup

Garlic Ciabatta Bread Slices

Vegetable Crudities and Houmous

MAIN COURSES

Chipolata Sausages with Creamy Mash & Baked Beans

Homemade Fish Goujons, Chips & Peas

Homemade Chicken Goujons, Chips & Peas

Mini Beef Burgers in a Bap with Chips & Baked Beans

Margarita Pizza with Garden Salad

Spaghetti Bolognese & Grated Parmesan

DESSERTS

Chocolate and Vanilla Ice Cream with Chocolate Sauce & Biscuit Wafer

Strawberry Jelly and Vanilla Ice Cream



OTHER IDEAS

TRADITIONAL ICE CREAM BIKE

A great way to entertain your guests and maintain a relaxed light hearted atmosphere.

(min 100 guests)

Both options are served with waffle cones, or ice cream tubs, chocolate flakes, hundreds & thousands.

Sauces: Mango | Strawberry | Chocolate | Raspberry | Caramel

Option 1:

Ice Cream Selection: Chocolate, Strawberry & Vanilla
£5.50 per person

Option 2:

Choose 6 Flavours

Ice Creams: Strawberries & Clotted Cream | Mint Choc Chip | Chunky Chocolate | Blue Bubble Gum | Toffee | Fudge

Sorbets: Raspberry Sorbet | Lemon Sorbet | Mango Sorbet

Dairy Free: Vanilla | Chocolate | Strawberry

£7.00 per person

CHEESE CAKE TOWER

Our Cheese Wedding Cakes make a perfect alternative to a traditional Wedding Cake and can be served as part of your evening food selection.

Choose from one of our options, or we can create a bespoke cake to suit your requirements. All cheese cakes are accompanied by a selection of Luxury Biscuits, Rustic Breads, Chutneys and Pickles, a selection of Dried and Fresh Fruits to include Figs, Dates, Celery and Grapes.

4 Tier

Cornish Yarg, Blue Stilton, Dambuster & Creamy Camembert (serves 70)
£10.75 per person

5 Tier

Red Leicester, Cornish Yarg, Blue Stilton, Roblechon, Creamy Camembert (serves 100)
£10.50 per person

6 Tier

Mature Cheddar, Double Gloucester, Blue Stilton, Vignotte, Baby Yarg, Creamy Camembert (serves 130)
£10.00 per person

PORK PIE TOWER

For something a little different why not try one of our Pork Pie Cakes? Your Pork Pie Cake includes 4 different flavours: Traditional Pork, Lamb and Mint, Chicken and Ham, and Ploughman's.

Our experienced Chefs will assemble and decorate your cake, whilst our staff will be on hand to assist your guests and tidy away. Your pork pie cake will be served with a selection of chutneys and pickles, plates and side knives.

£5.50 per person (min 110 people)

DOUGHNUT WALL

Selection of Scrummy Doughnuts for a naughty treat for you and your guests. Complete with rustic wall

£5.00 per person (min 60 people)



EVENING FOOD

We know how difficult it is to work out how much food to order for your guests to ensure that no one goes hungry. However, we also don't want you to spend more than is necessary. Our recommendation for evening catering is to allow for 75% of your day guests and 100% of your evening guests.

If you are having a choice of options, we advise that you over cater to avoid disappointment.

BBQ GRILL - £10.50 (per head)

Treat your guests to a little theatre and have everything cooked in front of you for a really relaxed evening.

The choice is varied and is a great option for larger evening receptions, and after an earlier wedding reception.

Farmhouse Pork Sausage | Smoked Baby Back Pork Ribs with Sticky BBQ Sauce | Texas style Beef Skirt Steak

Hot & Spicy Buffalo Wings with Chilli Salsa

Served with: Sweet Potato Wedges with Blackened Cajun seasoning, Crunchy Coleslaw & Garden Green Salad

(Minimum 100 guests)

FISH 'N' CHIPS - £10.50 (per head)

Served in front of your guests providing the perfect end to your evening. Quirky olde school salt & vinegar shakers, fish and chip boxes & cones, & flashing light sign make up your very own 'Chippy'.

Cones of Battered Fish, Battered Sausage & Spicy Cajun Sweet Potato Wedges served with Mushy Peas, Pickled Onions, Curry Sauce & Tartar Sauce

(Minimum 100 guests)

SLOW ROASTED FREE RANGE PIG - £10.50 (per head)

This is the feast of all feasts which is carved in front of your guests with crispy golden crackling. Slow roasted with Sea Salt & Cider marinade, served with our own Apricot, Sage & Sausage Meat Stuffing, Homemade Bramley Apple Sauce, and Bread Rolls

(Minimum 120 guests)

QUAD ROAST FEAST - £10.50 (per head)

Beef, Pork, Lamb and Turkey slowly roasted and rotated over a charcoal BBQ adding amazing flavour to this outstanding feast which will keep your guests coming back for more.

Roast Beef with English Mustard, Sea Salt & Thyme served with Hot Horseradish | Legs of Pork with Cider & Apple Sauce | Turkey Crown wrapped in Streaky Bacon with Cranberry Sauce | Legs of Lamb studded with Garlic & Rosemary with Mint Sauce | Served with Apricot Stuffing & Fried Onions

(Minimum 120 guests)

PIRI-PIRI CHICKEN ROTISSERIE - £10.50

This is a great option for the smaller numbers with the chicken cooked on our BBQ Rotisserie, providing added flavour.

Piri-Piri Chicken served with sticky Sweet Chilli BBQ Sauce, Asian coleslaw & bread rolls

(Minimum 75 guests)

TAPAS TABLE - £10.50 (per head)

This mouth-watering Tapas Table is served as a rustic display encompassing Prosciutto, Chorizo, Salami, Hot Smoked Salmon, Goats Cheese & Red Onion Tart, Somerset Brie and Mature Cheddar. This is all served with beautiful Semi Dry Tomatoes, Roasted Peppers, Olives, Spiced Apple Chutney, Roasted Red Onion Jam, Selection of Oils, Pickled Cucumber, Figs & Grapes, Mixed Breads, Bread Sticks, Vegetable Crisps and Cheese Biscuits.

(Minimum 75 guests)

CHEF'S SLIDERS £10.00

(per head, based on 2 per person)

The Chefs Sliders are served directly from the BBQ with a selection of great toppings to create a fantastic, juicy burger option.

Toppings Include: Streaky Bacon Lardons, Mature Cheddar & Red Leicester Cheese, Chorizo, Fried Onions, Beef Tomato, Cucumber & Dill Pickle, Chilli & Pepper Relish

(Minimum 75 guests)

BACON & SAUSAGE ROLLS - £7.00 (per head)

Jumbo British Pork Sausages & Dry Cured Bacon served in bread rolls with a Selection of Sauces & Fried Onions. These can be served individually or as a split. We recommend over catering on both if you are offering a choice so no-one is left disappointed.

(Minimum 75 guests)

RUSTIC CHEESE & HAM BOARD -£7.00 (per head)

A great way to finish off a meal allowing your guests to help themselves. This can be served directly after the Wedding Breakfast, or later on as part of your Evening Buffet.

Cheese & Honey Roast Ham Table with Lincolnshire Poacher, Somerset Brie, Colston Bassett Stilton & Goats Cheese with a Selection of Table Biscuits, Warm French Stick, Celery, Grapes, Figs, Spiced Apple Chutney, Red Onion Marmalade & Pickles

(Minimum 50 guests)

CRISPS, BREADSTICKS, PEANUTS -£3.00

CRISPY PORK CRACKLING STRAWS - £3.50

SPICED CAJUN WEDGES WITH SOUR CREAM & CHIVE - £3.50

SIDE SALADS - £3.50

Tangy Coleslaw, Garden Salad, Potato & Caramelised Onion Salad, Pasta Salad



PRICING STRUCTURE

TRADITIONAL	ALFRESCO	CUT ABOVE	BRITISH FEASTING BOARDS
£40 per head	£48 per head	£58 per head	£63 per head
Canapés			
Canapés Optional Upgrade	6 Canapés (Set Menu)	4 Canapés (Set Menu)	4 Canapés (Feasting & Premium Selection)
Wedding Breakfast			
Standard 3 Course Menu	2 Course Meal of Picnic Hampers or Meat Platters	Premium 3 Course menu	3 Courses with Feasting Platters
After Dinner			
Tea & Coffee Buffet Style	Tea & Coffee Buffet Style	Tea & Coffee with Chocolates Served to the Tables	Tea & Coffee with Chocolates Buffet Style

All our prices include VAT.

All pricing will be based on your chosen main course selection.

Some packages include canapés, as shown above. If you would like to remove these from your package, a reduced price can be offered. Please contact your wedding manager for more information.

FREQUENTLY ASKED QUESTIONS

Do you cater for special dietary requirements?

We will endeavor to cater for any special dietary requirements listed in your confirmation of final numbers. However, we cannot absolutely guarantee the absence of certain food groups including nuts and gluten from our kitchens. We have a separate menu specifically for vegetarians & vegans which can be incorporated throughout the menu, either an alternative or as a choice for all.

Can we pick a menu item from another package?

Yes, you can choose dishes from other packages & a supplementary cost will apply to the dishes which have been upgraded from your chosen package.

Can we replace the starter with canapes?

We would recommend that you select a minimum of 6 canapes per head, if you wish to replace your starter.

Can we offer our guests a choice of menu options?

All the menus are based on one menu choice per course and a vegetarian option. You can offer your guests a choice and we do charge a supplement of £1.50 per head for each additional dish added to the menu for starter & desserts, and £3.00 per head for main course.

Can we make changes to our menu?

You can make changes to your menu at any time, however any alterations made less than two weeks before the wedding will not be eligible for credit/refund.

Will the prices of your packages change?

Prices are guaranteed at the advertised rate at the time of your booking confirmation with Crockwell Farm. Please be aware additional charges will apply for New Year's Eve and New Year's Day.

Why is there a supplementary cost for adult guest numbers below 60 on a weekday, and 70 on the weekend/bank holiday? Our pricing structure is based on 60 adults guests on a weekday, and 70 on a weekend. If your adult guests numbers fall below this, we charge a supplement of 50% per head.

Can we change our guest numbers?

Approximately six months before your wedding, we will meet with you to discuss your menu as well as your predicted number of guests. You will need to confirm your final guest numbers three weeks before your wedding; if your guest numbers have reduced by more than 5%, we are not able to offer credit to your account.

Do you hold tasting events?

We have two tasting events a year where couples are invited to experience our tasting menu with wine pairings. This includes a prosecco and canapé reception, followed by a seated meal. If you would like to extend the invite to your family, there is a charge of £35 per head, however we kindly request you invite no more than 4 additional guests so that all couples are able to get the most out of the evening.

Where do you source your ingredients?

Where possible we source all our meat & fish from within the British Isles, and it is all fully traceable from accredited suppliers.

Where are your staff recruited, and trained?

All our staff are recruited and trained in house, not from agencies. This means we can ensure the quality of our team, and that they hold a nationally accredited safety qualification.



Crockwell Farm have worked exclusively with The Chopping Block since 2010, they are fully committed to catering for all weddings booked at Crockwell Farm. They have an amazing reputation for great tasting food, imaginative ideas and excellent service. These Menu Packages have been carefully designed to make your wedding day a truly unique and memorable experience. The menus include fabulous choices, clear pricing and no hidden extra costs.

Should you wish to provide a more bespoke menu, the Chopping Block's team of highly skilled chefs will work closely with you to design a menu that suits the tastes and expectations of you and your guests.

Please do not hesitate to get in contact with Sarah Pestell, the wedding co-ordinator from The Chopping Block to discuss your catering requirements; sarah@choppingblock.co.uk / 07879 555 788

We as a team are really looking forward to being a part of your wedding day to help make it an unforgettable experience for both you and your guests.