



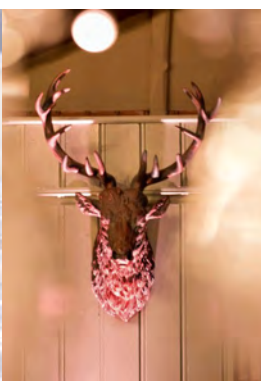
Cold Fork Buffet
Millets Farm Weddings





Lakeview is a beautifully decorated suite with exceedingly pleasant rustic character combined with a level of luxury and comfort that is perfect for your wedding day. Set in acres of beautiful Oxfordshire countryside, with far reaching and spectacular views from the exclusive terrace.

Oxford Farm Weddings offers a delicious selection of menus to cater for your entire day, which our own catering team prepare on site, using only the best available ingredients, and where possible, locally sourced produce. We pride ourselves on the quality and variety of food we produce. Whether it's a formal three course wedding breakfast, a cold or hot fork buffet, or a mini fish and chip buckets served for your evening food, you can be sure your expectations will be exceeded.





SALAD SELECTION

Please choose 3 meat/fish and 1 vegetarian options:

Harissa chalk trout with crème fraîche and pomegranate (GF)

Adobado Mexican chicken thighs (GF)

Charcuterie platter (GF)

Antipasti board (V, GF)

Roasted vegetable tart (V)

Oxford blue cheese and watercress quiche (V)

Honey and mustard glazed chipolatas (DF)

Crudité pots (VG, GF)

Rare roast beef with horse radish crème fraîche (GF)

Prawn cocktail (GF)

Honey and mustard roast Wiltshire ham (GF)

Carrot and cumin falafel (VG, GF)

Soused mackerel escabeche (GF, DF)

Lamb koftas (GF)

Served with freshly cut rustic breads

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan



COLD FORK BUFFET

Please choose 3 from the following salad options:

Tabbouleh salad (DF)

Asian slaw with pomegranate
and cashew dressing (GF, DF)

Roasted carrot and feta salad with basil dressing (GF)

Beef noodle salad with chili dressing (DF)

New potato salad with chive sour cream (GF)

Quinoa superfood salad (VG, GF)

Plum tomato, giant couscous and olive salad
with parsley dressing (DF)

Fattoush with herb buttermilk (GF)

Baby spinach with pickled onions
and hazelnut pangritata (DF)

Caesar salad

Penne pasta salad with grilled artichokes, feta and a lemon basil dressing

Roasted sweet potato and chickpea with tahini dressing (VG, GF)

Spiced bean chopped salad (VG, GF)

Yeast roasted cauliflower and pecan salad with a sumac herb dressing (GF, DF)

Spiced beetroot and baby spinach salad (VG, GF)

Saffron rice with chopped herbs and sultanas (GF, DF)

Freshly brewed coffee, tea & fruit infusions

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DESSERTS

Please select 2 options from our buffet desserts menu

Apple and sultana crumble with custard

Dark chocolate and raspberry tart

Lemon meringue pie

Chocolaty chocolate brownie

Chefs seasonal Pavlova (GF)

Chocolate mousse with poached berries (can be made VG)

Blackcurrant cheesecake

Sticky toffee pudding and toffee sauce

Chef's assiette of desserts

(Chefs choice, creating a variety to compliment your chosen occasion)

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WINE LIST

SPARKLING

- Prosecco Treviso Spumante Brut 'Adalina', Enrico Bedin, Veneto, Italy £20.00
Beautifully balanced with flavours of ripe apple and bursting with freshness.
- Cava El Pont de Ferro Brut, Penedes, Spain £22.00
Wonderfully fresh, lively and light bodied bursting with citrus and pear aromas.
- Simonsig Kaapse Vonkel Brut, Stellenbosch, South Africa 2016 £24.90
A delicious blend with great length, bubbles, texture and genuine Champagne-esque flavours.

WHITE

- Tarabilla Blanco, Bodegas Gallegas, Galicia, Spain, 2017 £15.00
A delicious blend, full of fresh green apple, citrus and pear flavours, with attractive balance and a clean, crisp finish.
- Goleta Sauvignon Blanc, Valle Central, Chile, 2018 £16.00
Easy drinking, crowd pleasing wine with citrus and gooseberry aromas.
- Cosmina Pinot Grigio, Romania, 2017 £16.50
Packed with fresh citrus and white stone fruit aromas that follow through on the palate.
- The War Horse Chenin Blanc, Stellenbosch, South Africa, 2017 £17.40
Ripe apple and pear flavours with hints of tropical fruit that are rounded out by a crisp, refreshing finish.

RED

- Solano Tinto, Bodegas Gallegas, Galicia, Spain, 2017 £15.00
Superbly smooth flavours of blackcurrants and black cherries.
- Goleta Merlot, Valle Central, Chile, 2017 £16.00
An easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins.
- Valcheta Malbec, Mendoza, Argentina, 2016 £18.90
A youthful Malbec with ripe blackcurrant aromas, hints of chocolate and a pleasing spicy finish. Lacrimus,
- Rioja, Spain, 2017 £19.75
A bright and modern Rioja with beautifully soft tannins from barrel aging.

ROSÉ

- La Source Reserve Rosé, Domaines Robert Vic, Pays d'Oc, France, 2017 £15.90
The perfect balance of soft, ripe fruit and freshness, with notes of strawberry, raspberry and rose petal.



Oxford Farm Weddings service includes the perfect selection for your day

2 course cold fork wedding buffet

Coffee and a selection of speciality teas

Full set up by our wedding team

Chef's preparation of the meal

Classic white crockery

Classic white dining table linen

White linen napkins

An Event Manager to coordinate food service (excluding evening bar)

Waiting staff throughout the catering service

Management of full clear down and removal of all waste from the venue

Inclusive service price at £42.00 per person

Inclusive of VAT



We will be delighted to discuss your initial thoughts and ideas

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