



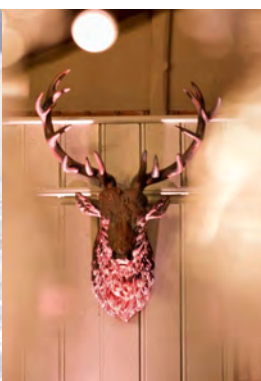
Finger Buffet  
Millets Farm Weddings





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.





## FINGER BUFFET

Select 6 items from our buffet selection

Selection of sandwiches on white and wholemeal bread

Selection of freshly filled rolls

Grilled chicken and mayo wraps

Red onion and goats' cheese tart (V)

Pork and apple sausage rolls

Chorizo, sweetcorn and black bean taco

Mexican spiced chicken skewer (GF, DF)

Lamb koftas (GF, DF)

Vietnamese vegetable roll (VG, GF)

Roasted vegetable tart (V)

Mini jacket potato with crème fraîche and caviar (GF)

Mackerel pate on toast

Quiche Lorraine

Blue cheese scones with herb cream cheese (V)

Pheasant skewer with soy and chilli marinade (GF, DF)

Spinach and sweet potato pakoras (V)

Pork pie

Chacuterie forks (GF, DF)

Antipasti skewer (V)

Prawn cocktail (GF)

Hummus dipping pots (VG, GF)

Chicken Caesar gem leaves (GF)

Spinach and feta tart (V)

Roasted sea trout and caviar vol au vents

Plum tomato bruschetta (V)



## DESSERTS

Select 2 items from our dessert selection

Mini dark chocolate tart

Spiced orange cake

Mixed macarons

Mini seasonal Pavlova (GF)

Apple and cinnamon crumb cake

Seasonal cheesecake pieces

Fruit Skewer (VG)

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





## 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

8 choice finger buffet selection

Coffee and a selection of speciality teas

Chef's preparation of the meal

Classic white crockery

Classic white dining table linen

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 £24.00 per person

Inclusive of VAT



We will be delighted to discuss your initial thoughts and ideas

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