



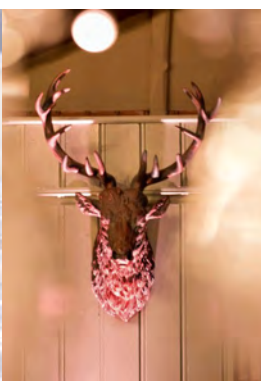
Hot Fork Buffet
Millets Farm Weddings





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.





HOT FORK BUFFET SELECTION

Please choose 2 meat/fish and 1 vegetarian option:

Baked College sausages and roasted onion thyme gravy (DF)

Slow cooked Moroccan spiced lamb and apricot tagine (GF, DF)

Chipotle spiced chicken thighs with sweet potato wedges and coriander yoghurt (GF)

Ras el hanout slow roasted mushrooms with haloumi and parsley (V, GF)

Roasted butternut squash quinoa with rocket and salsa verde (VG,GF)

Aubergine Parmigiana (V, GF)

Macaroni cheese topped with BBQ marinated slow cooked beef feather blade

Butterbean & vegetable tagine (VG, GF)

Wild mushroom pasta bake (V)

Sweet potato and lentil dhal (VG, GF)

Mexican spiced chicken breast with coriander and sour cream (GF)

Tikka roasted cauliflower with mint yogurt and toasted almonds (V, GF)

Twenty four hour braised beef feather blade with red wine jus (GF)

Chilli and lemon grass roasted chalk trout (GF, DF)

Slow cooked beef with red wine and chestnut mushrooms (DF)

All served with

Roasted baby new, steamed rice, or couscous

and a choice of

Mixed leaf salad or seasonal mixed vegetables

Freshly brewed coffee, tea & fruit infusions

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



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 hot 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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