



YOUR WEDDING AT

MILLETS
FARM
LAKEVIEW



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.





Oxford Farm Weddings service includes the perfect selection for your day



YOUR DETAILS

Your dedicated wedding team will be on hand to set the space to your exact specification. Completing the final touches to your tables, allowing you to relax in the knowledge that your wedding details will be taken care of.



YOUR ARRIVAL

You and your guests will be welcomed on arrival with a glass of sparkling wine in the beautiful Lakeview Suite or on the Lakeview terrace overlooking the splendid scenery.



WEDDING BREAKFAST

Your 3 course wedding breakfast will be perfectly prepared by our dedicated team of chefs, followed by freshly brewed coffee and petit fours. The meal will be accompanied with our specially selected house wines as well as still and sparkling mineral water. The tables will be laid with classic white linen, and white linen napkins. Our beautiful glassware and crockery perfectly match the classic surroundings.



TO TOAST

Our staff will serve each of your guests a glass of sparkling wine to accompany your speeches.



CUTTING OF THE CAKE

Your beautiful cake will be displayed on our exquisite cake stand for all your guests to marvel over throughout the day. Once cut, the cake will be whisked away, sliced and served later in the evening.



TRADITIONAL FARM *menu*

TO START

Roasted plum tomato soup with basil crème fraiche and parmesan croutons
Port infused melon with Parma ham and raspberry vinaigrette
Salmon and cream cheese terrine with pickled cucumber and rye bread wafers

THE MAIN EVENT

Roasted corn fed chicken breast with rosti potato
seasonal vegetables and sage jus
Seared salmon with olive crusted potatoes seasonal vegetables
and sorrel butter sauce
Wild mushroom gnocchi with parmesan and pine nut crumb

TO FOLLOW

Sticky toffee pudding with vanilla ice cream
Seasonal pavlova with fruit coulis
Belgium chocolate torte with cocoa syrup and cherry compote
Freshly brewed Cotswold coffee, tea, fruit infusions and petit fours

Our traditional farm menu is at £60.00 per person





CLASSIC FARM *menu*

TO START

Leek and potato soup with crème fraiche and chive oil
Han hock terrine with piccalilli and bread wafers
Sweet chilli roasted tiger prawn cocktail

THE MAIN EVENT

Pave of Cotswold beef with fondant potato shallot puree, wilted greens
and red wine jus
Cornish seabass with red pepper sauce saffron arancini
and seasonal vegetables
Butternut squash tart with fried mushroom and crème fraiche

TO FOLLOW

Vanilla panna cotta with fruit compote and homemade shortbread
Lemon meringue pie with raspberry coulis
Triple chocolate brownie with salted caramel ice cream

Freshly brewed Cotswold coffee, tea, fruit infusions and petit fours

Our classic farm menu is offered at £65.00 per person





REFINED FARM *menu*

TO START

Cured Scottish salmon with horseradish cream and pickled cucumber
Pressed chicken and mushroom terrine with ale chutney and brioche
Whipped goats' cheese with pickled beetroot and toasted walnut crumb

THE MAIN EVENT

Cotswold fillet steak with truffle dauphinoise potatoes, slow cooked feather blade, seasonal vegetables and port jus
Roasted monk fish with fondant potato, pea puree, seasonal vegetables and saffron sauce
Truffle macaroni cheese with a parmesan crust and tomato chutney

TO FOLLOW

Decedent chocolate brownie with vanilla crème fraiche and raspberries
Pistachio and cherry mille-feuille
Vanilla cheesecake with blackberries and white chocolate sauce

Freshly brewed Cotswold coffee, tea, fruit infusions and petit fours

Our classic farm menu is offered at £75.00 per person



We will be delighted to talk through any specific style ideas and to discuss your initial thoughts and ideas, either over the phone or at Millets Farm, and if in the meantime we can be of any further help please do not hesitate to contact us.

We look forward to hearing from you.

Best wishes,
Oxford Farm Weddings team



ENQUIRIES@OXFORDFARMWEDDINGS.CO.UK

TEL: 01865 728240