

Stock Farm Barn Events Brochure



FORK & FIELD
catering



GRAZING TABLE

50 Guests - £750.00

75 Guests - £1050.00

100 Guests - £1400.00

150 Guests - £2025.00

200 Guests - £2600.00

Selection of Artisan Cheeses

Mature Cheddar, Blue Cheese, Brie, Smoked

Selection of Premium Crackers

Charcoal, Chive, Oat, Multi-Seed

Selection of Chutneys

Caramelized Onion, Plum + Apple, Tomato

Fresh Fruit

Grapes, Apple, Orange, Watermelon, Strawberries, Raspberries

Selection of Cured Meats

Prosciutto Crudo, German Salami

Pork Pie with Mustard Mayo

Peppers stuffed with Soft Cheese

Cheese Twists & Sourdough Breadsticks

Tomato and Herb Sourdough Loaf

Truffle Honey

Garnish

Rosemary, Leaf, Raisins, Pretzels, Figs

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CANAPES



75 Guests - £715.00

100 Guests - £950.00

150 Guests - £1425.00

200 Guests - £1900.00

(3 per person)

Pork Belly, Bourbon Whiskey Glaze, Crushed Apple

Chicken Liver Pate, Chunky Shallot Chutney, Toasted Sourdough Croute, FChives

Crispy Asian Duck, Tangy Hoisin Dressing, Chilli, Scallion

Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce

Smoked Salmon Blini, Horseradish Cream, Micro-Herb

Mozzarella, Sun-Ripened Tomato, Olive, Crostini

Whipped Goats Cheese, Thyme Roasted Croute, Beetroot Crisp, Walnut Crumb

Baked Feta, Sun-Ripened Tomato & Pesto Crostini

Beef Fillet, Rosemary & Garlic Slice, Horseradish Mayo

Dinky British Beef Burgers, Brioche Bun, Tomato, Lettuce, Tangy Tomato Salsa

Minced Lamb & Chickpea Koftas, Minted Yogurt Sauce

Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli



SMALL BITES

50 Guests - £1250

75 Guests - £1875

100 Guests - £2500

150 Guests - £3750

200 Guests - £5000

(3 per person)

Bruschetta - Bocconcini, Diced Red Onion & Tomato, Pesto Dressing

Goats cheese sliders, Lettuce, Beetroot, Honey Dressing

Beef sliders, Lettuce, Tomato, Tomato Salsa

Buffalo Chicken Wraps, Spicy Siracha Sauce

Chickpea Falafel Wraps, Aioli, Radish

Goats Cheese and Caramelised Fig Crostini, Truffle Honey

Smoked Salmon and Crème Cheese Rye Cracker, Fresh Dill

Cones - Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon

Cones - Beer Battered Halloumi, Triple Cooked Chips, Tartar Sauce, Lemon

Nacho Boxes – Mexican Chili Con Carne, Cheese Glaze, Nachos, Jalapeno

Chicken Pintxo Skewers, Patatas Bravas, Fresh Chives

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ROAMING BITES

50 Guests - £700
75 Guests - £1050
100 Guests - £1400
150 Guests - £2100
200 Guests - £2800
 (Choice of One)

Doughballs

Garlic & Herb Butter, Diced Chives, Garlic Butter
 Dipping Pots
 Tomato & Sage Relish, Prosciutto Crumb, Diced
 Chives, Relish Dipping Pots
 Pork, Fennel, Caramelized Onion, Diced Chives

Roaming Sandwiches

Smoked Bacon & Sausage Baps, Tomato Ketchup
 & HP Sauce
 Pulled Pork, Red Slaw, BBQ Sauce
 Fish Fingers, Tartare Sauce, Lettuce, Lemon
 Wedge

Nacho Boxes

Crunchy Nachos, Melted Cheese, Homemade
 Salsa – Red Onion, Tomato, Avocado,
 Sour Crème Garnish, Diced Chives & Chillies

Pasties

Traditional Cornish Pasty
 Chicken & Chorizo Pasty
 Cheese Pasty (V)
 Peppered Steak-less Pasty (Vegan)

Sliced Artisan Pizza

Margherita - Tomato, Mozzarella Cheese,
 Fresh Basil Leaves

Spicy Pepperoni - Tomato, Mozzarella
 Cheese, Double Pepperoni, Chili Oil, Fresh
 Basil Leaves

Shredded Chicken & Pesto - Tomato,
 Mozzarella Cheese, Shredded Chicken, Green
 Pesto, Fresh Basil Leaves

Prosciutto - Tomato, Mozzarella, Prosciutto
 Ham, Fresh Rocket, Truffle Oil

Spicy Beef - Tomato, Mozzarella, Ground
 Beef, Red Onion, Jalapeno, Fresh Basil Leaves

Vegetable - Tomato, Mozzarella, Charred &
 Diced Mediterranean Vegetables, Basil Oil





SNACK BOXES

£13.50pp

Artisan Charchuterie Boxes

Selection of Charcuterie Meats - Parma Ham, Salami

Selection of Cheeses

Crackers

Olives

Cornichons

Seasonal Berries

Artisan Chutneys

Salad Boxes

Chicken Caesar Salad – Sliced Chicken Breast, Caesar Dressing, Romaine Lettuce, Rosemary Croutons

Chickpea Falafel Salad – Chickpea Falafel, Rocket Salad, Sliced Radish, Pomegranate Seeds, Lemon Aioli

Greek Salad – Feta, Olives, Cucumber, Red Onion, Cherry Tomato, Hummus, Pitta Breads

Pesto Pasta – Pesto Pasta, Crispy Lardons, Cherry Tomato, Broccoli, Pine Nuts

Halloumi Cous Cous Salad – Grilled Halloumi, Pearl Cous Cous, Beetroot Hummus, Leaf Salad

Lunch Box – Selection of Finger Sandwiches, Sausage Roll, Fruit, Nuts, Mini Salad, Fresh Juice

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BOWL FOOD

50 Guests - £1350

75 Guests - £2025

100 Guests - £2700

150 Guests - £4050

200 Guests - £5400

(Choice of 3)

Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon

Chicken Tikka Masala, Saffron Rice, Mint Raita

Mexican Chili Con Carne, Cheese Glaze, Rice, Nachos, Jalapeno

Chicken Pintxo Skewer, Patatas Bravas, Fresh Chives

Braised Beef, Horseradish Pomme Puree, Glazed Chantenay Carrots, Red Wine Jus

Crispy Teryaki Beef, Rice, Ginger, Lime and Radish

Bourbon Glazed Burnt Ends, Creamed Potato, Savoy Cabbage, Cider Reduction

Lemon Pepper Salmon, Sayadieh Rice, Spiced Hummus

Teriyaki Aubergine, Rice, Ginger, Lime, Radish

Chickpea Falafel, Mediterranean Vegetable Quinoa, Aioli, Pomegranate Seeds

Chargrilled Artichoke Hearts, Quinoa, Tender stem Broccoli

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BUFFET MENU

50 Guests - £1000.00

75 Guests - £1500.00

100 Guests - £2000.00

150 Guests - £3000.00

200 Guests - £4000.00

Selection of Finger Sandwiches

Mature Cheddar Cheese & Red Onion Chutney

Honey Roast Ham & English Mustard

Egg Mayonnaise & Fresh Cress

Mini Sausage Rolls

Roast Vegetable Quiche

Mini Pork Pies, Mustard Mayonnaise

Pesto Pasta

Potato Salad

Mediterranean Cous Cous

Garden Salad

Chocolate Brownie Mini Bites

Mini Lemon Tarts

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