Sep 2026

LODGE FARM

LODGE FARM HOUSE
WEDDING & EVENTS

2027

DINING AND DRINKS GUIDE

Victorian Grace, Rustic Charm,
Exclusively Yours...







LODGE FARM

DINING GUIDE

Canapes (minimum 3 canapés per guest) £3 each

Sun dried tomato and buffalo mozzarella arancini, basil mayo

Wild mushroom arancini, truffle aioli

Rare roast beef, yorkshire pudding, fresh horseradish

Sticky honey & mustard chipolatas

Iberico ham and manchego cheese croquettes

Mini chicken kebabs (choose from bbq, hot honey or teriyaki)

Tempura tiger prawns, thai sweet chilli

Smoked salmon and creme fraiche blini, salmon keta, chives

Black pudding quail scotch egg

Goats cheese and courgette roulade

Mini seasonal vegetable quiche

Toasted focaccia, smoked aubergine, crispy olive

Plated Meals

Plated Two Course Meal - £60 per person
Plated Three Course Meal - £65 per person

Starter - Choose one from:

Chicken liver parfait, red onion and thyme compote, toasted brioche

Smoked ham hock terrine, spiced cauliflower, pickled vegetables, sourdough toast

Cured salmon, cucumber and dill salsa, buttermilk dressing

Smoked mackerel and horseradish pate, toasted ciabatta, pickled radish

Marinated tiger prawns, whipped avocado, mago salsa, chilli oil

Salt baked beetroot, smashed chickpeas, crispy goats cheese

Sun blushed tomato, mozzarella and basil tart, olive tapenade, sauce vierge

Smashed beans, thyme roasted squash, green tahini

Main Course - Choose one from:

Slow cooked beef shin, mash potato, buttered greens, roasted carrot

Pan roasted chicken supreme, fondant potato, tenderstem broccoli, red wine jus

Fillet of beef wellington, dauphonise potatoes, braised carrot, tenderstem broccoli, port jus (+£12 per person)

Cider braised pork belly, green beans, butternut squash, caramelised apple

Roasted salmon, caper and chive potato cake, baby spinach, warm tartare sauce

Seared fillet of sea bass, potato terrine, confit fennel, orange butter sauce

Cauliflower, black garlic and camembert wellington, buttered greens, slow cooked carrots

Wild mushroom, sage and caramelised onion stuffed squash, rainbow chard, parmentier potatoes

Plated Meals continued

Desserts - Choose one from:

Dark chocolate pot, creme fraiche, stem ginger

Vanilla pannacota, summer berries

Mango and passionfruit delice, exotic fruit salsa

Lemon posset, English raspberries

Triple chocolate brownie, salted caramel

English berry Eton mess, crushed meringue, chantilly cream

Selection of artisan British and Continental cheeses, seasonal fruit chutney, sourdough crackers, celery and apple (+£5 per person)

Feasting Boards - £55 per person

Choose one from:

Roasted Sirlion of Beef, Homemade Yorkies, Rosemary Roast Potatoes, Seasonal Veg and Red wine Jus

Thyme Roasted Chicken, Sage Stuffing, Roast Potatoes, Seasonal Veg and Gravy.

Locally Sourced Venison, Creamed Mash Potato, Seasonal Greens, Jus.

Roast Pork, Crackling, Roast Potatoes, Seasonal Veg with Home Made Apple sauce and Gravy.

Vegan/Vegetarian option.

BBQ Menu £55 per person

BBQ Mains - Choose three from:

Handmade burgers (choose from 100% beef, pork and apple, lamb and mint or vegetarian)

18hr smoked beef brisket

Spiced minty lamb kofte

Local Sausages

Grilled chicken thighs (choose from piri piri, lemon and herb, maple bbq or Morrocan spiced)

Greek chicken and pepper kebabs

Tiger prawn and chorizo kebabs

Teryaki salmon kebabs

Hot honey halloumi and red onion skewers

Grilled flat mushroom, blue cheese rarebit

Cider and molasses pork belly

Chimmi churri marinated Hertfordshire rump steak

Grilled lamb steaks, salsa verde

Cumin and turmeric cauliflower steak

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BBQ Menu continued

BBQ Sides - Choose three from:

Lodge Farm slaw (included)

Steamed corn on the cob (plain or chipotle buttered)

Caprese salad, buffalo mozzarella, plum tomato, basil

Greek salad, cherry tomato, black olive and feta

Wild rocket, shaved parmesan, balsamic dressing

Caeser salad, little gem, parmesan, croutons, anchovies

Seasonal mixed leaves, mustard dressing

Grilled Mediterranean vegetables, basil and pumpkin seed pesto

Crispy skin on fries (choose from rosemary, paprika or sea salted)

Cajun sweet potato wedges

Roasted new potatoes

Jewelled cous cous with pomegranate and preserved lemon

Mac and cheese

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Street Food Platters £30 per person

Street Food Mains - Choose one from:

Lodge Farm Smash Burgers in a Brioche Bun

Plant Based Burger in a Vegan Brioche Bun

Buttermilk Fried Chicken with Hot Honey in a Brioche Bun

Chicken or Beef Burrito with Guac

Sides - Choose three from:

Lodge Farm slaw (included)

Steamed corn on the cob (plain or chipotle buttered)

Greek salad, cherry tomato, black olive and feta

Wild rocket, shaved parmesan, balsamic dressing

Caeser salad, little gem, parmesan, croutons, anchovies

Seasonal mixed leaves, mustard dressing

Grilled Mediterranean vegetables, basil and pumpkin seed pesto

Crispy skin on fries (choose from rosemary, paprika or sea salted)

Cajun sweet potato wedges

Roasted new potatoes

Mac and cheese

Dirty Fries

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Evening Food from £8 per person

Home Made Pizza on a sourdough base with toppings of your choice;

Margarita
Pepperoni
Veggie
Ham and Mushroom

or

Bacon and Sausage baps

or

Mini Fish and Chip Cones

or

Hog in a Bun - Apple Sauce

or

Macaroni Cheese with optional Bacon Bits or Roast Onions

or

Cheeseboards

or

Filled Panini - Ham/Cheese/Tomato

or

Toasties

or

Fish Finger Sandwiches

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FAQs

- For 100 guests or more, please contact us for a competitive quote.
- Our minimum guest number is 50 adult guests.
- Minimum catering spend of £2,500 applies (not including evening food).
- Prices quoted are for 2027. A 3% increase will be applied to 2028 and 7% to 2029.
- Most allergies and dietaries can be catered for. Please conact us with your requirements.
- A tasting menu will be offered to all booked couples. This will be at a cost of £50 per person and will be a set tasting menu based on your selections. Tastings will be done in small groups, for the wedding couples only, in our private dining area.
- All food is served, plated, at the table (with the exception of sharing platters, which will be served per table).
- Please note some menu choices come with a supplement.
- Prices are correct at time of publishing but are subject to change without notice.

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DRINKS GUIDE

Bronze Package

Two reception drinks per person consisting of beer and/or Prosecco.
Glass of Prosecco for toast drink per person.
Elderflower and apple spritz.
£18 per person.

Silver Package

One welcome drink consisting of beer and/or Prosecco.
Two reception drinks per person consisting of beer, Prosecco, and either Pimms or Aperol Spritz.
Glass of Prosecco for toast drink per person.
Elderflower and apple spritz.
£24 per person.

Gold Package

One welcome drink consisting of beer and/or Prosecco.
Three reception drinks per person consisting of beer, Prosecco, and either Pimms or Aperol Spritz.
Glass of Prosecco for toast drink per person.
Elderflower and apple spritz.
£30 per person.

Wine Package

Add premium wine to any of the above packages.
£12 per person for half a bottle of house wine per person.

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White

	175ml	Bottle
Sauvignon Blanc 'Sierra Grande' – Chile (H) A crisp, light bodied, dry white wine with delicate aromas of gooseberries. An easy drinking Sauvignon with good length of flavour.	£6.00	£25.00
Pinot Grigio 'Sanvigilio' – Italy (H) This wine is made from a careful selection of Pinot Grigio grapes grown in the central hills of Basilicata and is soft, fruity and full flavoured.	£6.00	£25.00
Chenin Blanc 'Cape Heights' – South Africa Produced from old bush vines with low yields harvested at optimum ripeness. Fermented from specially selected years adding to the complexity and mouth feel of this style of Chenin Blanc.	£7.50.	£30.00
Sauvignon 'The Cloud Factory' – New Zealand An excellent Sauvignon Blanc from Marlborough in New Zealand. It has lively aromas coupled with a crisp, gooseberry flavour.	£8.50	£34.00
Gavi 'La Battistina' – Spain Made of the fabulous Cortese grape, La Battistina's fresh citrus & ripe fruit aromas are balanced by crisp acidity on the palate. A charming wine with an immensely long finish.	£10.00	£41.00
Macon Blanc Villages 'Burgundy - France' Classic unoaked white Burgundy with great depth of weight. Lovely lemony aromas on the nose with a long buttery smooth finish. Delicious!	£12.00	£48.00

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Rosé

Casal Mendes Rosé – Portugal (H) £6.00 £24.00
A beautifully made rosé wine from Portugal.
Coral in colour, it is light and refreshing with a
“petillant” hint of sparkle.

Pinot Grigio Rosé ‘Mirabello’’ – Italy (H) £6.00 £24.00
A soft and fruity Pinot Grigio with delicate, peachy
and red fruit noted which add to the citrus
character and produce a rounded, off-dry palate!

Provence Rosé ‘Diamarine’ – France £9.00 £36.00
Pale pink, very expressive on the nose. Deliciously
tangy on the palate with fresh fruit and citrus peel
aromas leading to a very elegant finish.

Red

Merlot ‘Cape Heights – South Africa (H) £6.00. £31.00
Lush, ripe and deep in hue this is plump and
sensuous Merlot with flavours of hedgerow fruits
and a fine, gently leafy finish.

Malbec ‘Finca del Alta’ – Argentina (H) £6.00. £31.00
Full bodied with great concentration of blackcurrant,
plums and figs. Supported with a spicy, vanilla
and mocha backbone.

Pinot Noir ‘Sierra Grande’ – Chile £8.00 £32.00
A light, delicate and elegant Pinot Noir showing
ripe fruit flavour of plums and wild strawberries,
balanced with subtle smokey notes and a delicious
lingering finish.

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Shiraz 'Soldiers Block' – Australia £8.00. £32.00
A dangerously easy drinking Shiraz. Bright aromatic on the nose with true pepper spice flavours on the palate.

Rioja Reserva 'Vega del Rayo' – Spain £10.00 £41.00
A traditional Rioja Reserva with a nose of warm black fruit, spice and vanilla notes. The palate has ripe plum and damson characters and gentle cedary spice on the finish.

St, Emilion 'Ginestet' – Bordeaux, France £12.00 £47.00
A fantastic Bordeaux that typifies the variety and all its classic characteristics. With lush and intense aromas this is a wonderfully elegant and well structured St Émilion.

Sparkling Wine

Prosecco 'Il Caggio' – Italy £ 8.00 £31.00
Fresh and gently fruity fizz from north eastern Italy, with citrus and green apple aromas. Delicate and lively palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

Prosecco Rosé 'Il Caggio' – Italy £ 8.00. £32.00
A pale pink, off dry sparkling rosé bursting with soft strawberry and mixed summer fruit flavours. Has a gentle fizz and clean fresh finish.

Champagne

Champagne Jacques Bardolet NV Brut – France £55.00
A carefully selected, well-balanced Champagne. Crisp, light and delightful to drink, with flavours of butter, almonds and brioche.

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FAQs

- You do not have to have a drinks package, you can just have the bar open.
- Corkage is not permitted.
- We do permit up to two bottles of Prosecco to be consumed whilst the wedding party is getting ready, otherwise, no outside alcohol is permitted on site.
- All prices include VAT
- You can have up to a ⅓ mix of reception drinks e.g. beer/Prosecco/Pimms but ⅓ must be beer.
- Reception drinks are served on the terrace from the horse box bar (Tipsy Pony) where weather permits.
- We can ammend any package to suit your requirements.
- Prices are correct at time of publishing but are subject to change without notice.

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