



## WEEKEND MENU

WILD BY NATURE

## SETUP DAY AT LOWER HOUSE FARM

When you arrive in the Black Mountains we want to make sure that you and your guests are well fed for your entire stay. We have some catering options for setup day so that you can focus on adding the finishing touches.

### **Drovers Lunch**

**£18.00**

Homemade Sausage Roll, Westcombe Cheddar, Pickles, Radish Salad, Rhubarb Chutney, Angel Bakery Sourdough and Cultured Butter

Per Person  
Min 8 People

Vegetarian Drovers Lunch: Ragstone Goats Cheese, Westcombe Cheddar, Pickles, Radish Salad, Rhubarb Chutney, Angel Bakery Sourdough and Cultured Butter

Both served with a selection of teas and freshly ground coffee

### **Setup Day Tea Break**

**£10.00**

Selection of Angel Bakery pastries and homemade cookies along with a selection of teas and freshly ground coffee

Per Person  
Min 8 People

### **Bottle of Prosecco**

**£20.00**

Served on ice with glasses

Per Bottle

\*Please note that the above is a sample menu and some items may slightly vary depending on seasonal availability.

## THE BULL'S HEAD

The Bull's Head is our traditional drovers inn set at the foot of the Black Hill on the border of England and Wales. We serve seasonal food in a relaxed and welcoming setting, the perfect place to start your celebrations or end your wedding weekend with a meal for friends and family in the Black Mountains.

We focus on good pub food with a straightforward wine list, spirits and fine beer selection. There is a cosy bar area to gather for drinks, a separate restaurant with an open fire and a garden overlooking the Golden Valley.

The Bull's Head is the perfect place for a Friday night pre-wedding dinner or a big Sunday Lunch for your group to relax and finish off the weekend and we have a few different options depending on the size of your party.

### **Restaurant Booking** - Up to 16 guests

Seasonal Set Menu of sharing starters, main and dessert (pre-order) £45.00 pp

### **Exclusive Hire** - Restaurant Only - 16 to 30 guests

Seasonal Set Menu of sharing starters, main and dessert (pre-order) and drinks - £3,000.00 minimum spend, bar area will be open to the public.

### **Exclusive Hire** - Entire Pub - Up to 39 guests

A tailored exclusive experience - Seasonal Feasting Menu of canapés & welcome drinks, starter, feasting main, dessert and drinks - £4,000.00 minimum spend.

## ACCOMMODATION BBQ BOX

Our BBQ boxes are the perfect way to gather and enjoy a delicious meal with your family and friends during your stay. Our native breed meats come straight from our own farm in the Black Mountains.

BBQ Boxes will be ready for you to collect on your set-up day or, if you are staying at Old Great Marlborough, will be waiting for you on arrival!

### BBQ Box

**£34.40**

Pork Sausages (400g - approx 6)

Serves 6 people

Beef Oaxacan Sausages (400g - approx 6)

Beef Burgers (900g - 6 patties)

Wildcard (600g - i.e. hogget chops/skirt steak/butterflied hogget leg\*)

Please note that your meat will arrive frozen. When it arrives put it straight into your freezer and consume before the best before date on the pack. Once thawed, consume within three days. Read why we freeze our meat [here!](#)

Local Sustainable Charcoal

**£5.00**

A bag

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