

THE KITCHEN ∞  
AT PRIMROSE HILL FARM

FEASTING 2022

## FOR YOUR WEDDING

We have crafted our menus to bring you a selection of our favourite combinations of great British produce with innovative styles and flavours.

We will help you every step of the way in creating your perfect dining experience, so take time to be inspired.

When we are not hosting events we set up our fabulous pop up restaurant in the Farm Barns. This provides you with the perfect opportunity to come and sample amazing dishes and at the same time soak up the incredible Primrose Hill Farm atmosphere ahead of your wedding day.







## CANAPÉS

DELICIOUSLY ENTICING MORSELS WHILST YOUR GUESTS  
MINGLE AND PLAY

### MEATS

Bang Bang Chicken, Satay Sauce

Char grilled Greek Lamb Kofta

Oxfordshire Chipolatas, Honey, Sesame and Grain Mustard

Ham Hock and Mustard Mayo Tartlet

Mini Yorkshire Pudding, Rare Roast Beef and Horseradish

Cotswold Chicken Tikka Skewers

Confit of Duck Pâté, Rosemary Toast, Seville Orange

### FISH

Smoked Salmon Blini, Lime and Dill Crème Fraîche Thai Fish Cakes, Sweet Chilli Dipping  
Sauce

Prawn Tartare, Lemon and Basil

## VEGETARIAN

Cherry Tomato, Feta and Tarragon

Smoked Aubergine Crostini

Oxford Blue and Caramelised Onion Tartlets

Mini Aloo Tikkis

Little Spinach Pakoras

Porcini Mushroom and Parmesan Tartlet

Buffalo Mozzarella, Basil and Vine Roast Tomato Crostini

Leek, Mascarpone and Thyme Tartlet

Oriental Vegetable Spring Rolls, Plum Hoi Sin Sauce

Fig and Gorgonzola Bruschetta

Goats Cheese and Lemon Bon Bon

## ARANCINI

Pomodoro and Buffalo Mozzarella v

Spiced Beef Ragu

Pumpkin, Sage, Pecorino v

## CHILLED SOUP SHOTS

Chilled Pea and Basil v

Chilled Andalusian Gazpacho v

Chilled Vichyssoise, Chive Crème Fraîche v

£2.00 + VAT per canapé







## MODERN COUNTRY FEASTING

All menu prices are fully inclusive of the following;

Drinks Service throughout Reception & Dining

Staffing & Service of your selected menu, Cutlery, Crockery, Glassware, White Table Napkins

Two Course Menus £55

Three Course Menus £63

Please note a supplementary charge applies for more elaborate and indulgent dishes All prices quoted are subject to

VAT at the prevailing rate

# TO START

## MODERN COUNTRY FEASTING

Pea Soup, Lemon Crème Fraîche

Smoked Chicken, Avocado & Mango Salad

Warm Tomato, Mozzarella & Parmesan Tart

Whipped Cotswold Cheese, Parmesan & Pine Nut Cookie  
Basil & Roast Red Pepper

Honey Hock of Ham, Watercress, Apples, Mustard & Cider

Char Grilled Peaches, Mozzarella, Prosciutto, Eldeflower  
+ £3

Smoked & Confit Salmon, Dill, Caramalised Lime & Beetroot  
+ £3

Garden Crudités, Harissa Hummus v, Mint Tzarziki v  
Pomodoro & Basil Arancini Balls v, Baskets of Artisan Breads  
+ £3

Prosciutto, Salami & Cured Sausages, Buffalo Mozzarella  
Wood Roasted Peppers, Aubergines & Artichokes v  
Rokola & Parmigiano v  
Olives, Baskets of Warm Italian Breads, Oils & Balsamic  
+ £5







# THE MAIN EVENT

## MODERN COUNTRY FEASTING

Roast Cotswold Chicken, Lemon & Thyme Sauce  
Crushed Potatoes, Carrots, Garden Greens

Cotswold Chicken & Leek Pie  
Harb Pomme Purée, Farmhouse Garden Greens

Spit Roasted Chicken Breast, Parma Ham  
Potato Cake, Asparagus, Peas and Lemon

Honey Roasted Medallion of Pork, Tarragon Sauce  
Bowls of Herb Roasted Potatoes & Garden Vegetables

BBQ Sea bass, Fennel & Herbs  
Saffron & Cucumber Risotto  
+£3

Gratin of Cornish Lamb, Potatoes and Thyme  
Rosemary Jus, Bowls of Garden Greens  
+£3

Low & Slow Aberdeenshire Beef, Rich Red Wine  
Horseradish Potatoes, Farmhouse Garden Greens  
+£3

Char Grilled Bavette Steak, Chilli, Garlic & Parsley  
Plum, Cherry & Tumbling Tom Panzanella  
Dauphinoise Potatoes  
+£5

Wood Roasted Lamb Shoulder, Garlic, Honey & Rosemary  
Garden Greens & Tahini Dressing, Smoked Aubergine Salad  
New Potatoes, Rosemary, Seasalt  
+£6

Char Grilled Aberdeenshire Fillet Steak, Bernaise Sauce  
Cherry Tomato, Rocket & Garden Herb Salad  
Thyme & Smoked Garlic Potatoes  
+ £10

# TO INDULGE

## MODERN COUNTRY FEASTING

Chocolate Caramel Torte  
Vanilla Cream, Summer Berries

Lemon Curd and Pistachio Meringue Roulade

Strawberry Popping Candy Cheesecake  
Raspberry Milkshake

Warm Chocolate and Salted Caramel Brownie  
Honeycomb Ice Cream

Toasted Lemon Mallow, Raspberry Sorbet

Dark Chocolate Cheesecake  
Lemon Curd and Strawberries

Farmhouse Berry Pavlova

Creamy Vanilla Delice  
Strawberry Ice Cream, Strawberry Meringue

Sharing Stands  
Warm Chocolate & Salted Caramel Brownies  
Meringue Kisses & Summer Berries  
+ £2

Feasting Pudding Plate  
Eldeflower & Vanilla Mousse  
Berry Meringue, Turkish Delight, Orange Sorbet  
+ £2.50





“Beautifully crafted food, expertly presented ”

JADE BEER  
EDITOR CONDÉ NAST BRIDES





## LATE NIGHT GRAZING

INDULGE YOUR GUESTS WITH LATE NIGHT  
GRAZING TEMPTATIONS

Cheese Toasties

£6

Free Range Bacon Rolls

£8

Warm Artisan Sausage Rolls, Pickles

£8

Free Range Sausage Baps

£8

Woodfired Sourdough Pizza

£11

Cake of Cheese

£9 per guest

Depending on the numbers & cheeses required including decoration, construction,  
deconstruction & all accompaniments

# CHILDREN'S MENU

## TO START

Garden Crudités  
Organic Hummous

Garlic & Cheddar Flatbreads

## THE MAIN EVENT

Roasted Cotswold Chicken Breast  
Baby Seasonal Vegetables, Buttered New Potatoes

Oxfordshire Sausages  
Mash & Gravy

Pasta Pomodoro  
Parmesan Shavings

## TO INDULGE

Vanilla Ice Cream  
Chocolate Popping Rocks & Hot Chocolate Sauce

Chocolate Brownie & Vanilla Ice Cream

£35 per guest







## FEATSING HIRE

### CUTLERY, CROCKERY AND GLASSWARE

We will provide you with all the required cutlery, crockery and glassware for your wedding.

The price quoted is for our fabulous Primrose Hill Farm collection.

The Kitchen will happily offer extra courses, alternative crockery and cutlery, or different glassware, this may incur an additional cost. Please just ask.

### LINEN

Our menu prices include our beautifully crisp white linen napkins, if you require linen tablecloths or coloured linen this will incur an additional cost. Please note there is a minimum order cost of £200 + delivery for additional linen.

### DRINKS

Simply select the drinks you wish to offer to your guests for your reception and dining and we will do the rest. Our service is fully inclusive of the service, glassware, ice and garnishes of your chosen wines, spirits and beers throughout your drinks reception and dinner.

If you would like to celebrate with additional flair, The Kitchen can provide professional mixologists to create incredible cocktails and will be happy to provide a quote for this depending on your own bespoke requirements.

Post dinner the Farm Bar will open ready for you to party the night away. The Farm Bar is a pay bar, so your guests can enjoy a fully stocked bar at no further cost to yourselves. If you want to lavish your guests then you are welcome to open a bar tab for the evening. Please note that the Farm Bar is not open for the purchase of drinks during the drinks reception or dinner.



## THE KITCHEN

Weddings at Primrose Hill Farm only deserve the best food and service on the day.

Food and farming heritages join together - two family businesses working as one to make the magic happen. A match made in heaven - a truly sublime wedding venue and exceptional food.

### WEDDING EXPERTS

The Kitchen at Primrose Hill Farm will look after you from your initial booking to your last sip of fizz, to make your wedding vision come to life.

### THE BEST INGREDIENTS

We are always on a mission, seeking out only the finest quality ingredients, with as much localness as possible, promising a divine tasting wedding breakfast. Fortunately we have an abundance of amazing produce from the Cotswolds and surrounding area.

### FABULOUS SERVICE, SMART TEAM

Our happy team provide an exceptional level of service and will cater to your every whim. Their joy will put the sparkle in your day bringing passion, enthusiasm and attention to detail in everything they do.

### AMAZING CHEFS

Our team of talented chefs produce classic dishes combined with an eclectic mix of influences from around the globe to create the finest feasting experience.

### HASSLE-FREE PLANNING

We work closely with your wedding team to ensure the planning process is easy, stress-free and enjoyable, so that you can look forward to a day that runs like a dream.

### JUST PICK UP THE PHONE

If at any time during your wedding planning you need advice or guidance, there is always someone at the end of a phone; speak to one of our experts.





## LET'S CHAT

Please contact our dedicated wedding team to discuss your wedding day feast in more detail.

01295 235106

[thekitchen@primrose-hill-farm.com](mailto:thekitchen@primrose-hill-farm.com)

## VISIT THE KITCHEN

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PHOTOGRAPHY CREDITS

Chloe Ely Photography

