

THE KITCHEN ∞
AT PRIMROSE HILL FARM

FEASTING 2023

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

Cotswold Chicken, Mango & Basil Tartlet

Aberdeenshire Beef Tataki Skewer

FISH

Smoked Salmon Blini, Lime and Dill Crème Fraîche

Thai Fish Cakes, Sweet Chilli Dipping Sauce

Prawn Tartare, Lemon and Basil

Smoked Trout Tartlet, Cucumber Pickle

Tiger Prawn Skewer, Saffron Aioli + £1

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

£2.25 + VAT per canapé







MODERN COUNTRY FEASTING

All menu prices are fully inclusive of the following;

Drinks Service throughout Reception & Dining

Staffing & Service of your chosen Menu, Cutlery, Crockery, Glassware, White Table Napkins

TWO COURSE MENUS £63

THREE COURSE MENUS £71

Please note a supplementary charge (+£) applies for more elaborate & indulgent dishes.

All food/menu prices quoted are subject to VAT at the prevailing rate.

TO START

MODERN COUNTRY FEASTING

Pea & Garden Herb Soup, Lemon Crème Fraîche v

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

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

Garden Crudités, Harissa Hummus v, Mint Tzatziki v, Pomodoro & Basil Arancini Balls, Artisan Breads v

Warm Tomato, Mozzarella & Parmesan Tart, Black Olive Tapenade + £2

Smoked Chicken, Avocado & Mango Salad + £3

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

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

Burrata, Heritage Tomato Salad, Sour Dough Crisps, Basil & Lemon + £3

THE FARMHOUSE GRAZING TABLE

Zucchini Crostini v, Summer Squash Crostini v, Goats Cheese & Basil Tortiglioni v

Smoked Salmon Pâté, Farmhouse Tabbouleh v

Rustic Breads & Sticks, Oils & Pestos

or

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

Cotswold Chicken & Leek Pie

Spit Roasted Chicken Breast, Parma Ham

Honey Roasted Pork, Tarragon Sauce

Aubergine, Mozzarella & Cherry Tomato Parmigiana v

Miso Roasted Squash, Pistachio & Spinach Stuffing v

BBQ Sea Bass, Salsa Verde + £3

Confit of Cornish Lamb, Garlic & Thyme + £3

Low & Slow Aberdeenshire Beef, Rich Red Wine + £3

Char Grilled Bavette Steak, Chilli, Garlic & Parsley +£5

Roasted Aberdeenshire Beef Joint + £6

Wood Roasted Lamb Shoulder, Pomegranate Molasses, Lemon, Rosemary +£6

Char Grilled Aberdeenshire Fillet Steak, Bearnaise Sauce + £12

ON THE SIDE

MODERN COUNTRY FEASTING

SELECT ONE FROM THE FOLLOWING:

Roasted New Potatoes, Sea Salt, Rosemary & Garlic - Dauphinoise Potatoes

Horseradish and Chive Potatoes - Butter Mash - Penne, Basil Pesto

Buttered Tagliatelle - Potato Croquettes - Fries

Risotto of Garden Herbs - Crushed New Potatoes, Crème Fraîche & Herbs - Parmetier Potatoes, Thyme & Sea Salt

SELECT TWO FROM THE FOLLOWING:

Garden Greens, Tahini Dressing - Peas, Beans & Little Gem, Lemon & Mustard Dressing

Heritage Garden Tomatoes, Shaved Parmesan & Focaccia Croutons - Buttered Farmhouse Veggies

Garden Caponata - Smoked Aubergine, Coriander & Lemon

Rocket, Fennel, Spinach, Garden Herbs & Parmesan - Sweet Roasted Peppers, Zucchini & Aubergine

Cauliflower & Leek Gratin - Roasted Roots - Roasted Squash, Cider Apples, Lentils





TO INDULGE

MODERN COUNTRY FEASTING

Chocolate Caramel Torte
Vanilla Cream, Summer Berries

Warm Chocolate & Salted Caramel Brownie
Whipped Cream

Double Espresso & Chocolate Mousse
Honeycomb

Toasted Vanilla Pannacotta
Limoncello Blueberries

English Strawberry Tart
Clotted Cream

SHARING PUDDINGS

Giant Sharing Farmhouse Berry Pavlova
Lashings of Whipped Vanilla Cream

Lemon Curd & Pistachio Meringue Roulade

Tarte aux Pommes, Caramel Sauce + £3

Sharing Bramley Apple & Cinnamon Crumble
Lashings of Custard

Decadent Cake Stand
Chocolate & Salted Caramel Brownies
Meringue Kisses & Summer Berries, Lemon Meringue Tartlets + £4



“Beautifully crafted food, expertly presented ”

JADE BEER
EDITOR, CONDÉ NAST





LATE NIGHT GRAZING

INDULGE YOUR GUESTS WITH LATE NIGHT
GRAZING TEMPTATIONS

Cheese Toasties

£7

Free Range Bacon Rolls

£9

Warm Artisan Sausage Rolls, Pickles

£9

Free Range Sausage Baps

£9

Wood-fired Sourdough Pizza

£12

Cones of Fries

£5

Cake of Cheese

£10 per guest

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

CHILDREN'S MENU

TO START

Garden Crudités
Organic Hummus

Garlic & Cheddar Flatbreads

THE MAIN EVENT

Roasted Cotswold Chicken Breast
Baby Seasonal Vegetables, Fries

Oxfordshire Sausages
Mash & Gravy

Pasta Pomodoro
Parmesan Shavings

TO INDULGE

Vanilla Ice Cream
Chocolate Popping Rocks & Chocolate Sauce

Chocolate Brownie & Vanilla Ice Cream

£40 per guest







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 charge.

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.

The Farm Bar plays host to a wide range of champagne, fizz, wines, beers and spirits together with our in house mixologists who have crafted a bespoke cocktail menu.

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. The Farm Bar opens for service post dinner, however if you wish the Farm Bar to be open all day then this can be arranged by prior arrangement.

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

VISIT THE KITCHEN

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PHOTOGRAPHY CREDITS

[Chloe Ely Photography](#)

PRIMROSE HILL FARM
— OXFORDSHIRE —