
SWALLOWS NEST
BARN
FOOD
DRINK
EXTRAS

INTRODUCTION

We offer seasonal, locally sourced, restaurant quality food, provided by our award winning exclusive caterers, Lemon Zest.

Lemon Zest are a family run company, proud to deliver a simple, carefully curated menu with built-in flexibility, as well as the option to create a fully bespoke menu should that be your preference. Our chefs are proficient in providing for any dietary requirements and allergies where necessary. Our high standard of service can be tailored to individual preference, whether serving your wedding breakfast in a relaxed banquet setting or a more formal dining style, followed by a variety of choices for your evening food.

Lemon Zest also offer more alternative options - including a South Asian Fusion menu, outdoor 'street-food-festival' or barbecue menus.

Our hand-crafted, custom bar is stocked with a good selection; from local brewers, the essential classics, and a comprehensive wine list including specialist English wines.

We have put together guideline drinks packages including a range of reception drinks, wine and cocktail options. Alternatively, you can work with our dedicated bar team to build a bespoke package that suits your food menu, taste and personality. We do offer an option for full corkage to take you from guest arrival to the end of the wedding breakfast.

CONTENTS

MENU PRICING

CANAPES

THE GROVE MENU

THE WOODLAND MENU

THE BRAMBLE

CHILDRENS' MENU

EVENING FOOD

DRINKS PACKAGES

DRINKS EXTRAS

FOOD & DRINK EXTRAS

PROPS FOR HIRE

FAQ'S



MENUS

CANAPES

Upgrade to include canapes in addition to a starter on various menus

Three per person
Four per person

THE GROVE

Three Courses
Canapes OR One Starter
Choice of Main
One Dessert

THE WOODLAND

Three Courses
Four Canapes, Main & Dessert

INFORMAL DINING

THE BRAMBLE

Three Courses
Three Mains, Two Sides, One Dessert

CHILDREN

Two courses . Suitable for under 10's.
We also offer a 50% portion of the main meal, at 50% of the cost of the main menu.

SUPPLIER MEALS

For suppliers who are with you all day.
Evening only suppliers should be catered for within evening food numbers.

Please find more details and frequently asked questions regarding the structure and pricing of menus towards the back of this booklet. Please note prices are not locked in until 6 months before your event date.
We aim not to increase food & drink prices by more than 5% annually.

CANAPES

Three per person
Four per person

You can choose to have canapes in place of a starter or upgrade to add canapes in addition to a starter on all menus. Please make sure one of your choices is veggie / vegan appropriate, specific dietary requirements must be accommodated within your choices.

Tortilla Spoon, Salsa, Guacamole *(vgn)*
Tortilla Shell, Feta, Sundried tomato, Salsa Verde *(vgn)*
Smoked Tofu, Avocado, Californian Rice Roll, Kecap Manis *(vg, gf)*
Courgette Fritters, Mint Dip *(vgn)*
Fig & Gorgonzola Bruschetta *(v)*
Ripe Brie & Red Pepper Tartlet *(v)*
Sage & Gruyere Cheese Tartlet, Quince Gel *(v)*
Mini Onion Bhaji, Tangy Mango Chutney *(vg, gf)*
Sour Cream & Cripsy Onion Potato Nest *(v)*
Mini Cheeseburgers, Burger Sauce
Honey & Mustard Glazed Sausages, Mustard Dip *(df)*
Yorkshire Pudding, Roast Beef, Horseradish Cream
Smoked Paprika, Lamb Meatball, Lime Yoghurt *(gf)*
Pulled Beef Reuben Croute, Sauerkraut, Mustard Mayo
Hoisin Duck & Spring Onion Spring Roll
Salt & Pepper Squid, Sweet Chilli Sauce
Smoked Salmon Blini, Lemon Black Pepper Cream Cheese
Crispy Coconut Prawns, Sriracha Mayonnaise
Crab & Chilli Potato Cakes, Sweet Chilli Yoghurt

THE GROVE

Choose either three canapes or give your guests one starter, a choice between two mains and then choose one dessert for all your guests. One of your choices for main must be a vegan or vegetarian option.

STARTERS

Sharing Platter - must be for all guests. Served on boards to the table for your guests to share (+£3/head)
Serrano Ham, Salami Milano, Hummus, Sun Dried Tomatoes, Stuffed Peppers, Manchego, Olives, Flatbreads

OR
Choose one option for all guests

Sun-Blush Tomato & Basil Arancini, Roast Garlic Marinara *(vgn, gf)*
Chickpea & Sweet Potato Falafel, Pomegranate Coriander Salad *(vgn, gf)*
Wild Mushroom & Smoked Mozzarella Arancini, Tomato Chutney *(v)*
Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet *(v)*
Deep Fried Camembert Wedges, Sourdough, Pear Compote *(v)*
Smooth Chicken Liver Pate, Toasted Brioche, Balsamic Onion Marmalade
Minted Lamb & Feta Croquettes. Baba Ganoushe, Pomegranate Dressing
King Prawn & Hot Smoked Salmon Cocktail, Cocktail Sauce, Crisp Gem +£3 *(gf, df)*

MAINS

Choose one meat and one vegetarian/vegan
All served with seasonal vegetables served to the table

Roasted Butternut Squash & Broccoli Gnocchi Bake, Vegetarian Parmesan, Salsa Verde *(v)*
Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass Chilli, Coriander *(vgn, gf)*
Spiced Roasted Cauliflower, Caramelised Cauliflower Puree, Fennel & Pomegranate Salad *(vgn, gf)*
Chicken Breast, Lemon, Thyme & Garlic Marinade, Cherry Vine Tomatoes, Fondant Potato, Jus *(gf, df)*
Chicken Supreme, Pancetta & Pea Fricassee, Dauphinoise Potatoes, Tenderstem Broccoli *(gf)*
Cumberland Sausage, Creamy Mash Potato, Caramelised Onion Gravy
12 Hour Pork Belly, Crispy Crackling, Roasted Apple Jam, Herb Mash Potato, Savoy Cabbage, Jus *(gf, df)*
Confit Duck Leg, Braised Red Cabbage, Celeriac Puree, Red Wine Jus *(gf, df) (supplement)*
Grilled Cod Loin, Bean Cassoulet, Salsa Verde *(gf, df) (supplement)*
Blade of Beef, Honey Carrots, Mustard Mash, Bourguignon Sauce *(gf, df)*
Herefordshire Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus *(supplement)*

Traditional Roast of your choice, served with all the trimmings and seasonal vegetables to the tables *(supplement)*
Choose from: Rump of British Beef, Orchard Farm Loin of Pork, Garlic Studded Leg of Lamb,
Corn-fed Chicken, Vegetarian Roast of Hay-baked Celeriac & Heritage Beets with Sage Loaf, Jus *(vgn)*

DESSERTS

Choose one option for all your guests

Seasonal Berry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce *(gf)*
Vanilla & Berry Cheesecake
Baileys Chocolate Cheesecake
Raspberry Chocolate Slice, Coulis *(vg, gf)*
Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream
Salted Caramel Chocolate Tart, Ice Cream, Chocolate Crumb
Glazed Lemon Tart, Raspberry Sorbet
Lemon Posset, Berry Compote, Baked White Chocolate Shard
Raspberry Creme Brulee, Lemon Thyme Shortbread Biscuit

Trio or Duo Miniatures: Selet two or three of the above desserts *(supplement)*

THE WOODLAND

Three courses - canapés, main & dessert. Alternatively, an optional upgrade to include starter is available. Choose three main dishes, (including one vegetarian/vegan) and three sides, then one dessert - all served to the table to share.

MAINS

Moroccan Lamb Tagine, Cumin Yoghurt *(gf)*
Texan Style Beef Skirt, Barbecue Dip *(gf, df)*
Cajun Pulled Pork *(gf, df)*
30 Day Dry Aged Rib of Beef, Chimichurri Sauce *(supplement applies) (gf, df)*
Purston Leg of Lamb, Garlic & Rosemary *(gf, df)*
8-hour Slow Roasted, Shredded Shoulder of Lamb *(gf, df)*
Hereford Rump of Beef, Parsnip Purée *(gf)*
Garlic, Lemon & Herb Chicken Skewers *(gf, df)*
Cider Braised Loin of Pork, Sage & Onion Stuffing *(df)*
Goats Cheese, Asparagus & Red Pepper Wellington, Red Pepper Coulis *(v)*
Spiced Roasted Cauliflower, Caramelised Cauliflower Puree, Fennel & Pomegranate Salad *(vgn, gf)*
Harissa Marinated Halloumi Vegetable Skewers *(v, gf)*

SIDES

Roast Potatoes, Sea Salt & Rosemary *(vgn, gf)*
Quinoa Superfood Salad, Pomegranate Balsamic Dressing *(vgn, gf)*
Roasted Roots, Garlic, Thyme *(vgn)*
Mediterranean Vegetables, Balsamic Glaze *(vgn, gf)*
Warm New Potatoes, Crispy Bacon, Shallots, Mustard Dressing *(gf, df)*
Heirloom Tomatoes, Roasted Lemon, Sage *(vgn, gf)*
Bocconcini Mozzarella, Heritage Tomato, Basil Oil *(v, gf)*
Roasted Squash, Tenderstem Broccoli, Tahini Dressing *(vgn, gf)*
Chargrilled Broccoli, Chilli, Garlic, Pumpkin Seeds *(vgn, gf)*
Carrot & Fregola Salad, Crumbled Goat Cheese, Smoked Paprika, Lemon Dressing *(vgn)*
Rocket, Beetroot & Feta Salad, Croutons, Honey Dressing *(v)*
Apricot, Pomegranate, Giant Cous Cous *(vgn)*
Asian Slaw *(vgn, gf)*

DESSERTS

Served Family Style - served to the table for guests to help themselves

Glazed Lemon Tart, Fresh Berries
Apple & Blackberry Crumble Tart, Custard
Tiramisu
Seasonal Berry Pavlova, Fresh Fruit, Chantilly Cream, Fruit Coulis *(gf)*
Profiteroles, Chantilly Cream, Chocolate Sauce



THE BRAMBLE

Our informal, feasting menu. Served on platters to the table for your guests to share.
Choose three main dishes, (including one vegetarian/vegan) and three sides -served to the table to share.
Then one plated dessert for all guests

MAINS

Choose three options, to include one vegetarian

Hot Honey Halloumi Vegetable Skewers *(v)*
Spiced Edamame Bean Burger, Lime Mayo *(vgn)*
100% British Beef Burger, Montery Jack, Gherkin
Cumberland Ring Pork Sausage *(df)*
Cajun Pulled Pork *(gf, df)*
Jamaican Jerk Chicken Thighs, Lime Wedges *(gf, df)*
Chicken Souvlaki, Tzatziki *(gf)*
Grilled Lamb Koftas, Tahini Yoghurt *(gf)*

SIDES

Choose three options

Sea Salt & Rosemary Roasted Wedges, *(vgn, gf)*
Warm New Potatoes, Shallots, Mustard Dressing *(vgn, gf)*
Bocconcini Mozzarella, Heritage Tomato, Basil Oil *(v, gf)*
Asian Slaw *(vgn, gf)*
Mediterranean Pearl Cous Cous Salad *(vgn)*
Rocket, Beetroot & Feta Salad, Croutons, Honey Dressing *(v)*

DESSERTS

Choose one plated option for all your guests

Seasonal Pavlova, Fruit Compote, Chantilly Cream *(gf)*
Vanilla & Berry Cheesecake
Raspberry Chocolate Slice, Coulis *(vgn, gf)*
Orange Treacle Tart, Chantilly Cream
Double Chocolate Brownie, Chocolate Sauce, Chantilly Cream *(gf)*
Millionaire Shortbread Tart

CHILDRENS' MENU

Please choose one option for all children. Under 10's only. Two Courses, Main & Dessert only.

MAINS

Please choose one option for all children

British Beef Burger, Chips, Peas *(df)*
Chicken Goujons, Chips, Peas *(df)*
Chicken Katsu Curry, Rice
Fish Goujons, Chips, Peas *(df)*
Sausage & Mash, Peas, Gravy *(df)*
Mac N Cheese
Pasta, tomato Sauce *(df)*

DESSERT BOX

Filled with one of the following. Choose one option for all children.

Ice Cream, Chocolate Sauce, Sweet Selection
Chocolate Brownie, Chocolate Sauce *(gf)*
Fresh Fruit Platter *(vgn, gf)*

OR

Children can have a smaller portion of the adult main course and adult dessert

EVENING FOOD

Please choose one evening food option for all of your guests, minimum numbers are based on catering for 80% of the guests attending all day, and 100% of any additional evening guests.

AUTHENTIC WOOD FIRED PIZZA

Individually Boxed 9" Pizza

Minimum 80 portions. Choose three pizzas; If you have vegan guests please ensure that one of your choices is vegan

Margarita- Buffalo Mozzarella, Fresh Basil *(v)*
Romeo & Juliet - Goats Cheese, Caramelised Onion, Rocket *(v)*
The Sicilian - Sliced Chorizo, Fresh Chillies
Olive You - Serrano Ham, Mushrooms, Mistoliva Olives
A Midsummer Night's Dream - Smoked Bacon, Roasted Piquillo Peppers
Hawaiian - Honey Roasted Ham, Pineapple
The Vegan - Roast Vegetables, Sundried Tomato, Vegan Cheese *(vgn)*

BBQ BAR

Two items or three items

Minimum 80 portions. Served with Floured Baps/Pretzel Buns, Louisiana Slaw, Lettuce, Tomatoes, Gherkins,
Ketchup & Mustard

Blackened Cajun Rubbed Beef Skirt /
100% British Beef Burger / Cumberland Ring Sausages /
Jerk Chicken Thighs / Jacobs Ladder Short Ribs /
Spiced Lamb Kofta Skewers, Lime Yoghurt /
Edamame Bean, Pea, Spinach Burger *(vgn, gf)*

FISH & CHIP BUCKETS

Miniature Plaice Goujons, Salted Skinny Fries, Lemon Wedges, Tartar Sauce *(df)*
or
Battered Chipolatas, Salted Skinny Fried, Curry Mayonnaise *(df)*
or
Halloumi Fingers, Salted Skinny Fries, Lemon Wedge *(gf)*

DIRTY FRIES

Topped with Crispy Bacon, Cheddar Cheese, Crispy Onion

GRILLED LAMB KOFTA

Served in flatbread, with onion & shredded lettuce

Grilled Lamb & Chilli Sauce
Sweet Potato Falafel & Hummus *(vgn)*

TOASTIES

Choose two fillings from below:

Brie & Sweet Chilli Jam / Roast Vegetables & Vegan Cheese *(vgn)* / Mature Cheddar & Roasted Tomato
Mature Cheddar & Honey Roast Ham / Three Cheese

HOT BAPS

Served with Sauces & Relishes
Choose one of the following fillings:

Vegan Sausages / Cumberland Ring Sausages / Smoked Dry Cured Back Bacon
Fish Fingers, Tartar Sauce / Southern Fried Chicken Goujons, Frank's Hot Mayonnaise
12 Hour Slow Cooked Boston Pulled Pork / Black Bean Pulled Beef

GRAZING TABLE

Fresh Bread, Biscuits & Breadsticks, Mistoliva Olives, Fresh Crudites, Hummus, Black Bomber, Somerset Brie, Grapes, Honey Ham, Mustard, Pork Pies

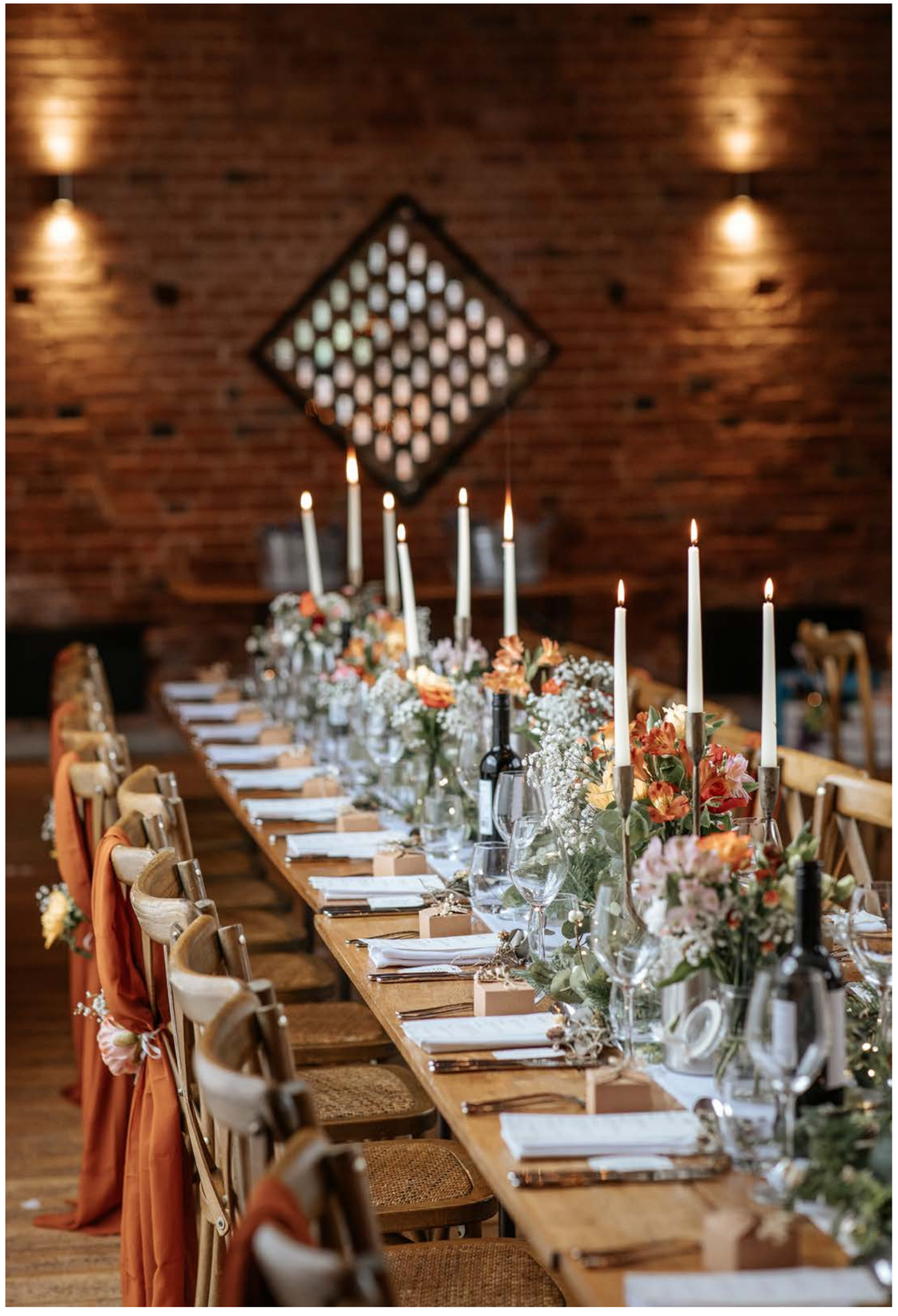
MAC N CHEESE

Topped with Crispy Bacon, Caramelised Onion, Pickled Jalapeños

**For evening food, a chefs choice alternative will be provided for any allergies. Please note, there may be minimum numbers on certain options, regardless of guest numbers.*




hey
Good Lookin'
whatcha
Got Cookin'?



THE ORCHARD DRINKS PACKAGE- £32.5

Includes two reception drinks, half a bottle of wine and one toast drink per person.
Other packages available on request.

There is a minimum drinks spend of £1500 on all events unless otherwise agreed.

RECEPTION DRINKS

TWO PER PERSON

Choose from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rosé, Cava Lacrima Bacchus,
Peroni, Corona, Bulmers, Heineken 0%

Or Choose to Upgrade

Pimms Cocktail, Aperol Spritz, Gin Bramble or Limoncello Spritz, Hugo Spritz, Mulled Wine

TABLE WINE

HALF BOTTLE PER PERSON

Select Red, White or Rose from our House wines, or choose to upgrade at a per head cost.

TOASTING DRINK

ONE PER PERSON

Choose one from the following;

Trevigiana Prosecco DOC, Trevigiana Prosecco Rose, Cava Lacrima Bacchus

CORKAGE OPTION

Provide your own wine, bottled beer and sparkling for the drinks reception, wedding breakfast and toast.

Wine selection and prices are not able to be guaranteed until 6 months prior to your event, we aim not to increase prices by more than 5% annually. If you have any specific requests, we will endeavour to source them or chat through corkage options with you. If we are sourcing something specific you may be required to pre-pay for these items.

TABLE WINE

Select from our House wines, marked by an 'H' below, or choose to upgrade at a cost per person.
These are indicative costs to upgrade per person from the drinks package.

SPARKLING

Nosecco	H
Cava Lacrima Bacchus, Spain	H
Prosecco Trevigiana, Italy	H
Prosecco Trevigiana Rosé, Italy	H
Crémant D'Alsace, France	
Chimère Brut Champagne, France	
Laurent Perrier Champagne, France	

ROSÉ

Cantina Trevigiana Pinot Blush, Italy	H
Hilmar Springs Zinfandel Rosé, USA	H
Château Routas Provence Rosé, France	

WHITE

Cantina Trevigiana Pinot Grigio, Italy	H
Marcado Sauvignon Blanc, Chile	H
Brookford Chardonnay, Australia	H
Choza Rioja Blanco, Spain	
Franschhoek Unoaked Chardonnay, SA	
Picpoul de Pinet Saint Peyre, France	
Château Routas Viognier, France	
Aotearoa Sauvignon Blanc Marlborough, NZ	
Aulico Gavi de Gavi DOCG, Italy	

RED

Cantina Trevigiana Merlot, Italy	H
Ganela Branca Castelao, Portugal	H
Brookford Shiraz Cabernet, Australia	H
Choza Rioja Tinto, Spain	
Franschhoek Cellar Cabernet Sauvignon, SA	
Choza Rioja Crianza, Spain	
Gauchezco Malbec, Argentina	
Passaia Rosso Toscana, Italy	
Appasimento Venti Marco Polo, Italy	

DRINKS EXTRAS

BOTTLE BUNDLES

24 x Peroni/Corona
24 x Heineken 0%
12 x Purity Mad Goose
12 x Old Mout- Kiwi & Lime / Berries
12 x Peroni/Corona- Buckets on tables
12 x Bottled Soft Drinks- Buckets on tables

KILNER JARS - 50 servings

Rosemary, Elderflower & Cucumber
Victorian Lemonade
Raspberry Lemonade
Summer Fruits
Fruit Juice

COCKTAIL BUNDLES

30 cocktails made & served on trays - choose one

Pimms
Espresso Martini
Gin Garden
Passionfruit Martini
Mojito
Classic Margarita
Limoncello Spritz
Hugo Spritz
Aperol Spritz
Sarti Spritz

SPRITZ BUNDLES

20 cocktails made & served on trays - choose two

COCKTAIL BAR

Includes the outdoor bar set up as an exclusive cocktail bar with server.

60 cocktails prepared & served
Choose three (maximum of two frozen)

Passionfruit Martini
Gin Garden
Mojito
Pina Colada
Gin Bramble
Dark & Stormy
Old Fashioned
Classic Margarita

Frozen Strawberry Dacquiri
Frozen Margarita
Espresso Martini
Limoncello Spritz
Hugo Spritz
Aperol Spritz
Rhubarb Spritz





RUSTIC HAND BUILT RUM OR GIN BAR

50 double balloon gin & fevertree mixer with garnishes.

Tanqueray no. Ten
Foxenton Hedgerow Sloe
Tanqueray Sevilla
Mombasa Club Strawberry
Warners Elderflower

Fever Tree Elderflower Tonic
Fever Tree Lemonade
Fever Tree Aromatic Tonic
Fever Tree Ginger Ale
Fever Tree Mediterranean Tonic

Kraken
Havanna Club 3
Bacardi Spiced
Dead Man's Fingers Raspberry
Dead Mans Fingers Pineapple

Coke
Diet Coke
Fever Tree Ginger Ale



Alternatively, choose to supply your own ice lollies to fill the trike and just pay for the hire!

(self service - must be individually wrapped and labelled)

ICE CREAM TRIKE

For 80 tubs.

FLAVOURS - *Choose Three*

Strawberries & Cream
with fresh cream

Very Vanilla
with Madagascan bourbon vanilla

Salted Caramel
with sea salt

Truly Chocolate
with fresh cream

Plant Based Mint Chocolate
with Summerdown mint

Plant Based Sicilian Lemon
with lemons from Italy

Mango Sorbet
with mango puree





RETRO CRISP WALL

Includes 60 bags of everyone's favourite snacks!

DOUGHNUT OR PICK N MIX WALL

Includes 70 Krispy Kreme Doughnuts of varying flavours OR Pick N Mix for 70 people with classic sweetie bags



CHEESE PALLET

Approximately 50 portions served with Crackers & Chutneys

Red Leicester, Pecorino, Vintage Cheddar, Smoked Applewood, Wensleydale with Cranberry, Cornish Yarg

POST BOX



LIGHT UP LOVE LETTERS





FLORAL CHANDELIERS

Greenery included, floral additions not included, for illustrative purposes only.



CANDLE PACKAGE

This package includes a selection of lanterns for the ceremony, which can be repositioned throughout the day, along with candles table centres for the wedding breakfast.

You can choose between our brass 3-arm candle holders or round glass hurricane vases, complemented by tea lights.

Quantities available:
- Round Candle Table Centres (real candles) x 10
- Brass 3 Arm candle holders (electric candles) x 12
- Square Lantern (electric candles) x 10
- Tea light selection



DIY DJ PACKAGE

Includes Bluetooth JBL Partybox 320 speaker paired with disco lights, available from after the wedding breakfast to midnight.



MOON GATE



ORDER OF THE DAY PALLETE



FIRE PIT
Includes wood and staff member to light, manage and maintain for 2-3 hours of burn time. Will be refunded in the event of wet weather.





RING FOR BUBBLES

Add an interactive element to your drinks reception! Does not include drinks but bottles can be added or used towards your drinks package allowance.



AUDIO GUESTBOOK

Record a message to encourage your guests to leave you a congratulatory message when they pick up our vintage phone handset! We'll send them to you after your wedding to reminisce and keep forever.



MAY 2026