



THE BARN AT COTT FARM

menu



Food

We're passionate about food at The Barn at Cott Farm.

In Somerset, we're so lucky to be surrounded by some of the **finest food and drink** producers in the country... if not the world! It's therefore very easy for our exclusive catering company to use **fresh, locally-sourced and seasonal** ingredients in our menus.

We're also **passionate** about being open from the start of your wedding planning journey. This is why, from the first time you contact us, you'll receive a price for everything. This includes our menus. However, these are really just example menus. We are very happy to work with you if you have something specific in mind for your big day and would prefer to write your own bespoke menu.

Chef Martin and his team have put together the following menus, which are **perfectly cooked, beautifully presented and professionally served** to you and your friends and family.

If we had to sum up the food at The Barn at Cott Farm, we'd say it's a **treat to your senses**: with a look, smell and taste that'll make you feel fabulous!

wedding breakfast





Please choose up to two dishes to offer your guests. Alternatively, if you have something specific in mind for your food, we're happy to work with you on a bespoke menu. Alternative dishes will be prepared for guests with special dietary requirements if pre-booked.

starters

Farmhouse pate

with onion marmalade and Melba toast

Leek and potato soup

with chive cream and crusty bread

Goat's cheese and sundried tomato tartlet

with rocket salad and basil mayo

Traditional prawn cocktail

with smoked salmon shavings

Creamy garlic mushrooms

with crusty bread

Antipasti

A selection of cured meats served on a platter,
with hummus, tzatziki and pitta bread
(supplement of £2.50 per person)





Please choose up to two meat or fish dishes and one vegetable dish to offer your guests. Alternatively, if you have something specific in mind for your food, we're happy to work with you on a bespoke menu. Alternative dishes will be prepared for guests with special dietary requirements if pre-booked.

meat

Roast topside of East Coker beef

with crisp roast potatoes, Yorkshire pudding, seasonal vegetables and rich gravy

Pan-roasted breast of chicken

with new potatoes, seasonal vegetables and a mushroom, shallot and bacon sauce

Roast loin of Somerset pork

with roast potatoes, seasonal vegetables and a cider apple sauce

Roast rump of Hardington lamb

with dauphinoise potatoes, seasonal vegetables and a port, redcurrant and shallot sauce
(supplement of £3 per person)



main

fish

Baked fillet of Cornish hake
with crab risotto, chive butter and green beans
(supplement of £2 per person)

Pan roasted fillet of salmon
with champ potatoes and seasonal vegetables
(supplement of £3 per person)

vegetable

Slow baked Mediterranean vegetable lasagne
with garden salad (vegetarian)

Sweet potato, butternut squash & red pepper curry
with basmati rice and coriander yoghurt (vegetarian)

Tandoori vegetable pitta
served with mint raita (vegan)

Three bean and basil stew
with thyme and sea salt root vegetable crisps (vegan)



A less-formal alternative to a traditional plated meal, our sharing platters are served family-style in the middle of each table...

sharing platters

Roast pork sharing platters

Joints of slow roasted Somerset pork with thyme and apricots, dishes of roasted new potatoes, a selection of summer salads and crusty bread.

Antipasti

Charcuterie Boards with Salami, Parma Ham & Bresola; West Country Cheeseboard with Chutney; Bocconcini, Olives & Cornichons; Sundried Tomato Pasta Salad with Crumbled Feta Cheese; Green Salad; Farmhouse Bread with Oils; Rosemary & Sea Salt Roasted New Potatoes

Afternoon tea

A selection of filled finger sandwiches, warm sausage rolls, filled savoury tartlets, homemade scones with jam & clotted cream, victoria sponge & carrot cake served platter-style on each table.

(This option is priced as two courses).





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puddings

Cream filled profiteroles
with warm chocolate sauce

Mixed berry pavlova
with raspberry coulis

Lemon tart
with raspberry coulis and lemon sorbet

Sticky toffee pudding
with toffee sauce and vanilla ice cream

Warm chocolate brownie
with chocolate sauce and westcountry clotted cream

Vanilla crème brûlée
with homemade shortbread

Trio of desserts
With mini profiterole, lemon tart and mixed berry pavlova
(supplement of £2.50 per person)
