



LAPSTONE  
BARN



YOUR WEDDING, YOUR WAY, NO COMPROMISE

# Dining at Lapstone Barn

Your food is in very skilled hands. Our in-house catering team have created exquisite menus for all kinds of wedding budgets. If you want a set package, no problem. If you'd like to mix and match from our seasonal menus, that's fine too. You can even add your own culinary flair and shape a totally bespoke menu. Drinks packages are also available or you're welcome to bring your own wines and champagne.

Complimentary Food tasting at Lapstone is included in these prices.

Complimentary Tea and Coffee Buffet is served with all our menus

Prices based on a minimum of 80 guests

All our prices include VAT.

# Canapés

Canapés @ £1.90 each. Please choose a minimum of 3 per person.

## S E R V E D   H O T

### Meat

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Thai Chicken Satay Skewers  
Goujons of Chicken with Garlic Herb Mayo  
Spiced Toulouse Sausages with Dijon Dip  
Devils on Horseback  
Beef Kofta with Spiced Relish  
Smoked Chorizo & Fennel Puffs  
Pad Thai Chicken Curry spoons  
Stir Fried Chinese Duck Cup  
Mini Lamb Kebabs & Tzatziki  
Griddled Paprika Chicken with Red Pesto  
Chicken Sagwala Spoon

### Vegetarian

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Cashel Blue Chestnut Mushrooms  
Bath Gem Welsh Rarebit  
Goats Cheese & Red Onion Marmalade Crostini  
Spring Roll with Hoisin  
Spiced Butternut Squash – Shot Glasses  
Truffled Mushroom with Leek Bruschetta  
Curried Parsnip Soup – Shot Glasses  
Spinach & Feta Cheese in Filo Pastry  
Palermo Arancini Balls  
Hot Watercress Soup – Shot Glasses

### Fish

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Salmon Fishcakes with Lime Tartar Dip

## S E R V E D   C O L D

### Meat

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Beef & Horseradish Mini Yorkshires  
Tandoori Chicken served with Tzatziki  
Smoked Chicken Bouchées  
Smoked Duck Crostini with Salsa Verde  
Chicken Liver Parfait with Plum Compote on Brioche

### Vegetarian

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Spiced Beetroot with Goats Cheese  
Sesame Cheese Sable with Continental Cheeses  
Mini Vegetable & Parmesan Cups  
Pesto, Olive & Sundried Tomato Cup  
Red Wine Pear & Stilton Crostini with chutney

### Fish

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Big Tom Tiger Prawns  
Smoked Salmon on Wholemeal with Dill Mustard  
Spiced Prawn Blini  
Cheese Sable with Smoked Salmon & Lime Ponzu

# Gourmet Canapés

Gourmet Canapés @ £2.40 each

## Meat

Beef Burger Slider with Smoked Cheddar & Red Onion Jam

Pink Fillet of Lamb with Smoked Tomato Confit & Dukkah Spice

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## Fish

Tuna Tartare with Fresh Tarragon

Crab Claw Meat with Lime & Coriander

Seared Scallop with Pancetta & Chimichurri

Beetroot Gravavlax on Rye Bread, Aioli & Dill

Ceviche of Red Mullet with Fennel & Orange Salsa

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## Vegetarian

Black Sea Spaghetti with Fetta and Basil Pesto

Scotchd Spiced Quails Egg

# The Lapstone - To Share

Choose a Starter, Main Course Menu and Pudding

£43 per Head for Two Courses (Main and Pudding)

£52 per Head for Three Courses (Starter, Main and Pudding)

## Starters

CIRCULAR RAISED MAPLE BOARDS ARE AVAILABLE WITH THE FOLLOWING;

- Mixed Meat Antipasti with Vegetables & Cheeses
- Mixed Seafood Antipasti with Vegetables & Cheeses (£2.00 supplement)
- Vegetarian Antipasti with Vegetables & Cheeses
- Mixed Bruschetta of Meats, Seafood, Cheeses & Vegetables on a range of Artisan Breads
- Our Tapas Selection of Hot & Cold Dishes with Artisan Breads.

## Mains

THE FARMHOUSE

Please choose one

- Smoked/Unsmoked Loin of Pork
- Boneless Tuscan Lemon Chicken
- Pulled Pork, Smoked over Hickory & Mesquite
- Sirloin or Rib of Gloucester Orchard Farm Beef (Supplement of £5.00 per person)
- Leg of Black Mountain Lamb (Supplement of £5.00 per person)

## The Garden Kitchen

GRIDDLED BBQ

Platters of

- Skewered Chicken (Sesame/Tandoori/Lemon), Prime Pork Sausages, Our Finest Handmade Beef Burgers
- Served with:
- Sautéed Potatoes with Garlic & Rosemary and Artisan Breads with Butter
- Tomato, Red Onion & Balsamic Salad, Chunky Fresh Spiced Coleslaw and Indian Rice Salad

## The Moroccan Tagine

- Lemon Chicken & Olive Tagine
- Moroccan Vegetable & Chickpea Stew
- Lebanese Potatoes, Griddled Pitta Breads, Tomato, Red Onion & Balsamic, Savoury Couscous

## Pudding

Please choose one

- Sticky Toffee Pudding with Butterscotch Sauce
- Vanilla Cheesecake with Raspberry Drizzle
- Profiteroles with Chocolate Sauce
- Strawberries & Fresh Cream (Seasonal)

(V) OPTION AVAILABLE AS REQUIRED FOR ALL MENUS

# The Campden

Choose a Starter, Main and Pudding £55 per Head

## Starters

SERVED WITH ARTISAN BREADS & BUTTER

- Soup of the Day – Please ask for our seasonal selection
- Caramelised Onion & Tomato Tarte with Basil, Rocket & Parmesan (v)
- Lemon Thai Fishcakes with Chilli Drizzle & Salad
- Warm Dumbleton Scotch Egg Salad with Spiced Tomato Relish
- Duck Liver Parfait with Wild Plum Compote & Walnut & Raisin Croute
- Baked Tymsboro Goats Cheese & Pecans in Filo Pastry, Orchard Plum Compote with Salad Leaves (v)
- Chewton Pork Sausage with Celeriac Mash & Red Eye Gravy
- Lullington Farm Pressed Ham Terrine with Homemade Piccalilli & Ciabatta Crisps
- Pear, Cashel Blue & Caramelised Pecan Salad (v)
- Butternut Squash & Sage Risotto with Parmesan Shavings (v)
- Beef Tomato & Mozzarella with Lemon Oil, Balsamic & Baby Capers (v)
- Home Smoked Chicken with Apple, Celeriac & Crème Fraiche
- Herb Crusted Cod with Griddled Asparagus & Dill Butter Sauce
- Seared Pheasant Chasseur on either Red or Savoy Cabbage (Available from October to February)
- Confit of Duck with Puy Lentils & Creamed Potatoes
- Braised Belly Pork with Celeriac Apple Dauphinoise
- Old Spot Sausage Stack with Champ Potatoes & Rich Onion Gravy
- Griddled Banham Farm Chicken on a Chorizo & Bean Cassoulet

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ALL MAIN COURSES ARE SERVED WITH

New Potatoes with Herb Butter or Roast Mini Potatoes with Garlic & Rosemary (or Bacon and Onion) & A CHOICE OF Fresh Seasonal Vegetables, Roasted Root Vegetables, Caramelised Roast Carrots or a Continental Leaf Salad

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## Main Courses

- Char-grilled Banham Chicken with Leeks, Bacon & Madeira Sauce
- Fall Apart Orchard Farm Beef with Mash, Stock Pot Carrots & Warm Horseradish
- Seared Rump of Lamb with Smoked Aubergine Puree & Port & Redcurrant Jus
- Seared Banham Chicken with Parmesan & Pea Risotto
- Handmade Short Crust Individual Pies with a Choice of Fillings
- Chewton Single Bone Pork Rib on Crushed Potatoes with Smoked Cherry Tomatoes
- Crème Brulee – Vanilla, Seville Orange, Lemon or Raspberry
- Tiramisu with Chocolate Shavings
- Caramel Salted Cheesecake with a Praline Toffee Sauce
- Vanilla Fresh Cream Profiteroles with Chocolate Honey Sauce
- Chocolate & Raspberry Roulade with Crème Anglaise
- Warm Chocolate Pudding with Caramelised Orange
- Strawberries & Cream with Vanilla Sugar (seasonal)
- White Chocolate Cheesecake with Cassis & Chocolate

# The Northwick

Choose a Starter, Main and Pudding £60 per Head

## Starters

SERVED WITH ARTISAN BREADS & BUTTER

- Sharing Circular Maple Boards (or Long slate versions) of Antipasti Meats, Vegetables & Cheeses
- Cumin Seared Scallops with Pea & Broad Bean Fritter (menu supplement £1.50)
- Crab, Smoked Salmon & Guacamole Gateaux (menu supplement £1.50)
- Mixed Seafood Timbale with Avocado & Horseradish
- Smoked Belly Pork with Black Pudding & Smoked Vine on Tomato with Sherry Vinegar Dressing
- Seared Loin of Cod with Indian Spiced Cauliflower Rice
- Assiette of Seafood with Lime Dill Aioli
- Smoked Duck with Avocado, Artichoke & Raspberry Vinegar Dressing
- Warm Smoked N' Roasted Salmon with Herb & Tomato Salsa & Salad Leaves
- Shoreham Smoked Haddock with Pea & Broad Bean Risotto
- Beetroot Gravadlax with a Dill Orange Dressing
- Carved Rib of Orchard Farm Beef with Shiraz Reduction, Lardons & Mushrooms
- Breast of Creedy Carver Duck with Seared Peach and Cointreau glaze
- Fillet of Cod Wrapped in Prosciutto Ham with Asparagus & Vine Tomatoes
- Roast Fillet of Orchard Farm Beef with Caramelised Celeriac & Grain Mustard Jus (menu supplement £3.00)

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ALL MAIN COURSES ARE SERVED WITH Dauphinoise, Sautéed with Rosemary, Fondant, Parsnip Mash, Dijon & Shallot Mash, Buttered New Potatoes or Truffle Potato Cake Fresh Seasonal Vegetables, Roasted Root Vegetables, Heritage Rainbow Carrots, Buttered Peas, Beans, Sugar Snaps, Mange Tout & Celery or any Leaf Salad of your choice

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## Main Courses

- Pork Fillet wrapped in Spinach & Parma Ham with Buttered Wild Mushrooms
- Barbury Duck with Confit Hash & Sautéed Herb Potatoes
- Fillet of Sea Bass & Scallop with Buttered Spinach
- Old Spot Slow Pork with Dauphinoise Stack, Black Pudding Puree & Seared Brixham Scallop
- Venison Wellington with Madeira Sauce
- Roast Salmon Baked in Filo Pastry with a Tarragon Sauce
- Herb Crusted Rack of Lamb with Dauphinoise & Ratatouille (menu supplement £2.00)
- Fillet of Cod Wrapped in Prosciutto Ham with Asparagus & Vine Tomatoes
- Roast Fillet of Orchard Farm Beef with Caramelised Celeriac & Grain Mustard Jus (menu supplement £3.00)

## Pudding

- Sticky Toffee Pudding with Butterscotch Sauce
- Soufflé Crêpes with Orange & Grand Marnier Sauce
- Blackcurrant Tartlet with Crème Anglaise
- Jellied Summer or Winter Berry Compote & Walnut Ice Cream
- Tarte au Citron with Raspberry Coulis
- Cherry Bakewell Tart with Dairy Ice Cream
- The Slate Cheese Selection
- Mango & Passion Fruit Cheesecake
- Mixed Berry Meringue Galette
- Belgian Chocolate Pecan Tarte

# Vegetarians

ALL DISHES CAN BE INCORPORATED INTO ANY OF OUR MENUS  
AND ARE SERVED WITH EITHER RED PEPPER COULIS, PESTO  
DRIZZLE OR GRAIN MUSTARD SAUCE

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- Baked Goats Cheese & Red Onion Tarte
- Tomato & Aubergine Gateaux
- Rocket, Feta & Sun-Dried Tomato Frittata
- Aunt Blanches Cheddar & Dijon Pudding
- Portobello Mushroom with Herb, Roast Garlic, Parmesan & Pine Nuts
- Baked Marrow with Lebanese Tabbouleh & Raisin Bread Crisp
- Tuscan Vegetable Tarte with Tomato & Pepper Dressing
- Pea, Mint, Fetta & Cauliflower Risotto
- Greek Style Stuffed Pepper with Buckwheat, Artichoke & Mediterranean Vegetables
- Spinach & Brie Crostini with Roasted Vine Tomatoes & Asparagus & Pesto Drizzle
- Goats Cheese & Sun Blushed Tomato Crostini with Green Pesto & Caper Berries
- Baby Spinach, Artichoke, Mushroom & Crème Fraiche Tagliatelle
- Butternut Squash & Sage Risotto with Parmesan Shavings
- Handmade Spinach & Ricotta Gnocchi with Tomato & Parmesan
- Truffle, Mushroom & Pine Kernel Risotto

We can also offer Vegan and other dietary alternatives.



# Westington Barbecue

Choose 3 Main Dishes, 3 Salads, a Potato Dish & Breads along with 2 Puddings £55 per head

## Main Courses

COOKED ON A CHARCOAL BARBECUE

- Lamb Seekh Kebab
- Chinese Chicken with Honey
- Moroccan Chicken Kebabs
- Selection of Sausages
- Swordfish with Jerk Dressing
- Tuna Steak Aussie Style
- Chicken Satay Kebabs
- Marinated Orchard Farm Sirloin Steak
- Marinated Lamb Kebabs
- Louisiana Salted Pork Ribs
- Zingy Salmon Fillets with Lime & Lemon
- Homemade Beef Burgers
- Tandoori or Plain Chicken
- Smoked N' Seared Salmon Fillet
- Marinated Turkish Halloumi (V)
- Greek Skewered Aubergine with Feta(V)
- Rocket, Feta & Sun-Dried Tomato Frittata (V)
- Marinated Vegetable Kebabs (V)

## Breads

**CHOOSE ONE OF** SELECTION OF BREADS WITH BUTTER, GARLIC HERB BREAD, SELECTION OF CIABATTA OR FRENCH BAGUETTE

## Potato Dishes

- Hot New Potatoes with a choice of Mint, Parsley, Rosemary, Basil or Mixed Herb Butter
- Sautéed Potatoes with Garlic & Rosemary or Bacon & Onion
- Diced Potatoes with Garlic & Tomatoes
- Jacket Potatoes with Butter

- Stuffed Jacket Potatoes with Nutmeg & Natural Yoghurt
- Cajun Sweet Potatoes

## Salads

- Continental Leaf Salad
- Greek Salad
- Pine Nut, Chilli & Roast Garlic Pasta
- Caesar Salad
- Waldorf Salad
- Potato Salad w/ Chorizo & Parsley
- Indian Rice Salad
- Tomato, Red Onion & Balsamic
- Moroccan Couscous w/ Tarragon

## Pudding

- Sticky Toffee Pudding with Butterscotch Sauce
- Soufflé Crêpes with Orange & Grand Marnier Sauce
- Blackcurrant Tartlet with Crème Anglaise
- Jellied Summer Berry Compote with Walnut Ice Cream
- Tarte au Citron with Orange Compote
- Cherry Bakewell Tart with Dairy Ice Cream
- Key Lime Pie
- The Slate Cheese Selection
- Mango & Passion Fruit Cheesecake
- Mixed Berry Meringue Galette
- Belgian Chocolate Pecan Tarte



# Late Night Snacks

Our evening snacks can be served till 10pm, as an addition to one of our main menus £9.50 per head

## Snacks

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- Home smoked pecan pulled pork served in ciabatta rolls
- Chicken & chorizo paella with roasted peppers & onions
- Mixed seafood paella
- Catalan style paella with peas, feta, beans, red onion & tarragon (v)
- Skewered lamb kebabs in griddled pitta breads with mixed salad & tabbouleh
- Marinated Pork Joints\*
- Mini Beef Burgers with Relishes\*
- Sausage Baguettes\*
- Dry Cured Bacon Baguettes\*
- Warm Cheese & Red Onion Baguettes\*
- Welsh Rarebit\*

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\*DENOTES TWO ITEMS SERVED PER PERSON

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## Stone Baked Pizza

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PLEASE CHOOSE 3

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Chorizo, Salami, Pepperoni, Sundried Tomato & Oregano
- Griddled Chicken, Basil Pesto & Mushrooms
- Fire N' Smoked – Spiced Pepper, Sweet Onions, Smoked Tomatoes & Mozzarella (v)
- Spinach, Feta, Olive, Artichoke Hearts & Oregano (v)
- Pulled Pork, Chipotle Sauce & Dill Cucumber
- Quattro Formaggio – Four Cheeses on Pomodoro Base w/ Basil (v)
- Classic Margherita on a Neapolitan Base (v)

## Local Cheese Platter

WITH SELECTION OF BREADS, BISCUITS, BUTTER, CELERY, GRAPES, APPLES, ROASTED ALMONDS, APRICOTS AND HOMEMADE CHUTNEY

# Children's Menu

CHOOSE FROM OUR MAIN MENU CHARGED AT 70% OF  
THE FULL PRICE OR FROM THE SELECTION BELOW.

£17.50 FOR 2 COURSES (12 OR YOUNGER)

## Main Course

- Pasta Bolognese with Parmesan
- Cottage Pie with Carrots
- Chunky Mediterranean Vegetable Pasta with Tomato sauce
- Chicken Goujons with Potato Wedges & Green Beans
- Poached Salmon with Potato Wedges & Peas
- Cheese Burger with Curly Fries & Peas
- Pork Sausages with Mash, Carrots & Green Beans
- Fish Fingers with Curly Fries & Peas

## Pudding

- Chocolate Brownies with White Chocolate Chips & Vanilla Ice Cream
- Fresh Cream Profiteroles with Chocolate Honey Sauce
- Banana Ice Cream Sundae