



LAPSTONE  
BARN



YOUR WEDDING, YOUR WAY, NO COMPROMISE

## Dining at Lapstone Barn in 2020

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. Prices may be subject to increases of up to 5% per annum beyond 2020.

**All our prices include VAT and staff.**

# Canapés

Canapés @ £2.00 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 w/ Garlic Herb Mayo  
Spiced Toulouse Sausages w/ Dijon Dip  
Devils on Horseback  
Beef Kofta with Spiced Relish  
Lamb Tikka Samosas  
Pad Thai Chicken Curry Spoons  
Stir Fried Chinese Duck Cup  
Mini Lamb Kebabs & Tzatziki  
Griddled Paprika Chicken w/ Red Pesto  
Chicken Sagwala Spoon

### Vegetarian

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Bath Gem Welsh Rarebit  
Goats Cheese & Red Onion Marmalade Crostini  
Spring Roll w/ Hoisin  
Spiced Butternut Squash – Shot Glasses  
Curried Parsnip Soup – Shot Glasses  
Hot Watercress Soup – Shot Glasses  
Truffled Mushroom w/ Leek Bruschetta  
Spinach & Feta Cheese in Filo Pastry  
Palermo Arancini Balls w/ Fresh Basil & Sundried Tomato

### Fish

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Salmon Fishcakes w/ Lime Tartar Dip  
Smoked Haddock, Pea & Caper Fishcakes

## S E R V E D   C O L D

### Meat

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

### Vegetarian

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Spiced Beetroot w/ Goats Cheese  
Mini Vegetable & Parmesan Cups  
Pesto, Olive & Sundried Tomato Cup  
Red Wine Pear & Stilton Crostini w/ Chutney  
Piri Piri Hummus Crostini  
Smoked Cherry Tomato on Black Olive Confit w/  
Purple Basil

### Fish

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

# Gourmet Canapés

Gourmet Canapés @ £2.50 each

## Meat

Beef Burger Slider w/ Smoked Cheddar & Red Onion Jam

Pink Fillet of Lamb w/ Smoked Tomato Confit & Dukkah Spice

Haggis, Tatties & Neeps Patty

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## Fish

Tuna Tartare w/ Fresh Tarragon

Crab Claw Meat w/ Lime & Coriander

Seared Scallop w/ Pancetta & Chimichurri

Beetroot Gravavlax on Rye Bread, Aioli & Dill

Ceviche of Red Mullet w/ Fennel & Orange Salsa

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## Vegetarian

Black Sea Spaghetti w/ Feta and Basil Pesto

Scotched Spiced Quails Egg

Mushroom & Cashell Blue Slider w/ Pico de Gallo

Smoked & Pulled Jack Fruit Bruschetta

Beetroot & Goat's Cheese Macaroon

# The Lapstone - To Share

Choose a Starter, Main Course Menu & Pudding

£47 per Head for Two Courses (Main & Pudding)

£56 per Head for Three Courses (Starter, Main & Pudding)

## Starters

CIRCULAR RAISED MAPLE BOARDS ARE AVAILABLE WITH THE FOLLOWING;

- Mixed Meat Antipasti w/ Vegetables & Cheeses
- Mixed Seafood Antipasti w/ Vegetables & Cheeses (£2.50 supplement)
- Vegetarian Antipasti w/ Vegetables & Cheeses
- Mixed Bruschetta of Meats, Seafood, Cheeses & Vegetables on a range of Artisan Breads
- Our Tapas Selection of Hot & Cold Dishes w/ Artisan Breads.

## Main Courses

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)

ACCOMPANIED BY

Bowls of either Fresh Seasonal Vegetables (Spring/Summer)  
**OR** Roast Root Vegetables (Autumn/Winter)  
& Mini Roast Skin on Potatoes w/ Garlic & Fresh Rosemary

## Main Courses

THE GARDEN KITCHEN

Griddled barbecue platters of

- Skewered Chicken (Sesame/Tandoori/Lemon), Prime Pork Sausages, Our Finest Handmade Beef Burgers

Served with:

- Sautéed Potatoes w/ 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

Accompanied by :

- Lebanese Potatoes, Griddled Pitta Breads, Tomato, Red Onion & Balsamic Salad & Savoury Couscous

## Pudding

Please choose one

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

(V) OPTION AVAILABLE AS REQUIRED FOR ALL MENUS

# The Campden

Choose a Starter, Main & Pudding £58 per Head

## Starters

SERVED WITH ARTISAN BREADS & BUTTER

- Soup of the Day – Please ask for our seasonal selection
- Caramelised Onion & Tomato Tarte w/ Basil, Rocket & Parmesan (v)
- Lemon Thai Fishcakes w/ Chilli Drizzle & Salad
- Warm Dumbleton Scotch Egg Salad w/ Spiced Tomato Relish
- Duck Liver Parfait w/ Wild Plum Compote & Walnut & Raisin Croute
- Home Smoked Chicken w/ Apple, Celeriac & Crème Fraiche
- Chewton Pork Sausage w/ Celeriac Mash & Red Eye Gravy
- Lullington Farm Pressed Ham Terrine w/ Homemade Piccalilli & Ciabatta Crisps
- Stir Fried Sesame Noodle w/ Mushroom & Pak Choi (v)
- Pear, Cashel Blue & Caramelised Pecan Salad (v)
- Butternut Squash & Sage Risotto w/ Parmesan Shavings (v)
- Beef Tomato & Mozzarella w/ Lemon Oil, Balsamic & Baby Capers (v)
- Baked Tymsboro Goats Cheese & Pecans in Filo Pastry, Orchard Plum Compote w/ Salad Leaves (v)

## Main Courses

- Chargrilled Banham Chicken w/ Leeks, Bacon & Madeira Sauce
- Fall Apart Orchard Farm Beef w/ Mash, Stock Pot Carrots & Warm Horseradish
- Seared Rump of Lamb w/ Smoked Aubergine Puree OR Minted Pea Puree & Port & Redcurrant Jus
- Seared Banham Chicken w/ Parmesan & Pea Risotto
- Handmade Short Crust Individual Pies w/ a choice of fillings:
  - Beef, Red Onion & Cotswold Ale
  - Chicken, Chestnut Mushroom & Tarragon
  - Butternut Squash, Feta & Parsley

## Main Courses

- Chewton Single Bone Pork Rib on Crushed Potatoes w/ Smoked Cherry Tomatoes
- Herb Crusted Cod w/ Griddled Asparagus & Dill Butter Sauce
- Seared Pheasant Chasseur on either Red or Savoy Cabbage (Available from October to February)
- Confit of Duck w/ Puy Lentils & Creamy Herb Mash
- Braised Belly Pork w/ Celeriac Apple Dauphinoise
- Old Spot Sausage Ring w/ Champ Potatoes & Rich Onion Gravy
- Griddled Banham Farm Chicken on a Chorizo & Bean Cassoulet

ALL MAIN COURSES ARE SERVED WITH

New Potatoes with Herb Butter **OR** Roast Mini Potatoes with Garlic & Rosemary (or Bacon & Onion) & a **choice of** Fresh Seasonal Vegetables, Roasted Root Vegetables, Caramelised Roast Carrots or a Continental Leaf Salad

## Pudding

- Crème Brulee – Vanilla, Seville Orange, Raspberry, Mocha, Espresso or Chocolate
- Tiramisu w/ Chocolate Shavings
- Caramel Salted Cheesecake w/ Praline Toffee Sauce
- Vanilla Fresh Cream Profiteroles w/ Chocolate Honey Sauce
- Chocolate & Raspberry Roulade w/ Crème Anglaise
- Warm Chocolate Pudding w/ Caramelised Orange
- Strawberries & Cream w/ Vanilla Sugar (seasonal)
- Warm Chocolate Brownie w/ White Chocolate Chips, Chocolate Drizzle & Chantilly Cream
- White Chocolate Cheesecake w/ Cassis & Chocolate Shavings

# The Northwick

Choose a Starter, Main & Pudding £64 per Head

## Starters

SERVED WITH ARTISAN BREADS & BUTTER

- Sharing Boards of Antipasti Meats, Vegetables & Cheeses
- Cumin Seared Scallops w/ Pea & Broad Bean Fritter (menu supplement £1.80)
- Crab, Smoked Salmon & Guacamole Gateau (menu supplement £1.80)
- Beef Kofta Trio on Ciabatta Crisp w/ Pickled Red Cabbage & Red Pepper Drizzle
- Mixed Seafood Timbale w/ Avocado & Horseradish
- Smoked Belly Pork w/ Black Pudding & Smoked Vine on Tomato w/ Sherry Vinegar Dressing
- Seared Loin of Cod w/ Indian Spiced Cauliflower Rice
- Assiette of Seafood w/ Lime Dill Aioli
- Smoked Duck w/ Avocado, Artichoke & Raspberry Vinegar Dressing
- Warm Smoked & Roasted Salmon w/ Herb & Tomato Salsa & Salad Leaves
- Shoreham Smoked Haddock w/ Pea & Broad Bean Risotto
- Beetroot Gravadlax w/ a Dill Orange Dressing
- Cumin Roasted Monkfish on Sweet Potato w/ Mild Thai Dressing

## Main Courses

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

## Main Courses

- Carved Rib of Orchard Farm Beef w/ Shiraz Reduction, Lardons & Mushrooms
- Roast Fillet of Orchard Farm Beef w/ Caramelised Celeriac & Grain Mustard Jus (menu supplement £3.00)
- Breast of Creedy Carver Duck w/ Seared Peach and Cointreau glaze
- Fillet of Lamb, served pink w/ Buttered Spinach Timbale & Bearnaise Sauce
- A Selection of Seafood, served in Black Tagine Dishes, for Guests to Share
- Fillets of Sole, served w/ Beurre Noisette and Cream of Leek Tartlet

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

## Pudding

- Sticky Toffee Pudding w/ Butterscotch Sauce
- Soufflé Crêpes w/ Orange & Grand Marnier Sauce
- Jamaican Rum Cake w/ Coconut Ice Cream & Marinated Raisins
- Jellied Summer or Winter Berry Compote & Walnut Ice Cream
- Tarte au Citron w/ Raspberry Coulis
- Cherry Bakewell Tart w/ Dairy Ice Cream
- The Slate Cheese Selection
- Mango & Passion Fruit Cheesecake
- Eton Mess
- Chocolate Truffle Chestnut Torte
- Key Lime Pie w/ Passionfruit Cream
- Strawberry Cheesecake w/ Raspberry Gel & Summer Berry Compote

# Westington Barbecue

Choose 3 Main Dishes, 3 Salads, a Potato Dish &  
Breads along with 2 Puddings £58 per head

## Main Courses

COOKED ON A CHARCOAL BARBECUE

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

## Potato Dishes

- Hot New Potatoes w/ a choice of Mint, Parsley, Rosemary, Basil or Mixed Herb Butter
- Sautéed Potatoes w/ Garlic & Rosemary or Bacon & Onion
- Diced Potatoes w/ Garlic & Tomatoes
- Jacket Potatoes w/ Butter
- Stuffed Jacket Potatoes w/ Nutmeg & Natural Yoghurt
- Cajun Sweet Potatoes

## Breads

**CHOOSE ONE OF** Selection of Breads with Butter, Garlic Herb Bread, Selection of Ciabatta, or French Baguette

## Salads

- Continental **or** Garden Leaf Salad
- Greek Salad
- Pine Nut, Chilli & Roast Garlic Pasta
- Caesar Salad
- Bulgur Wheat Salad w/ Lemon, Peas and Mint
- Two Lentil Salad w/ Garlic & Ginger
- Potato Salad w/ Chorizo & Parsley
- Indian Rice Salad
- Mushroom, Rocket & Tomato Salad w/ Parmesan and Cashew Nuts
- Tomato, Red Onion & Balsamic Salad
- Fennel & Dill Cucumber Salad
- Tourangelle Salad
- Mango, Red Chilli & Butternut Squash Salad
- Cherry Tomato, Cucumber & Artichoke w/ Basil & Olive Oil
- Pasta, Fresh Spinach & Pine Nuts w/ Pecorino & Pesto
- Lebanese Tabbouleh w/ Lemon

## Pudding

- Sticky Toffee Pudding w/ Butterscotch Sauce
- Soufflé Crêpes w/ Orange & Grand Marnier Sauce
- Jamaican Rum Cake w/ Coconut Ice Cream & Marinated Raisins
- Jellied Summer or Winter Berry Compote & Walnut Ice Cream
- Tarte au Citron w/ Raspberry Coulis
- Cherry Bakewell Tart w/ Dairy Ice Cream
- The Slate Cheese Selection
- Mango & Passion Fruit Cheesecake
- Eton Mess
- Chocolate Truffle Chestnut Torte
- Key Lime Pie w/ Passionfruit Cream
- Strawberry Cheesecake w/ Raspberry Gel & Berry Compote

# Vegetarian Menu

ALL DISHES CAN BE INCORPORATED INTO ANY OF OUR MENUS. PLEASE DISCUSS WITH OUR TEAM WHICH DISH WILL COMPLIMENT YOUR MENU. ALL ARE SERVED WITH EITHER RED PEPPER COULIS, PESTO DRIZZLE OR GRAIN MUSTARD SAUCE

- Baked Goats Cheese & Red Onion Tart
- Tomato & Aubergine Stack (VG)
- Rocket, Feta & Sun-Dried Tomato Frittata
- Aunt Blanches Cheddar & Dijon Pudding
- Portobello Mushroom w/ Herbs, Roast Garlic, Parmesan & Pine Nuts (VG)
- Baked Marrow w/ Lebanese Tabbouleh & Raisin Bread Crisp (VG)
- Tuscan Vegetable Tarte w/ Tomato & Pepper Dressing (VG)
- Pea, Mint, Feta & Cauliflower Risotto (VG)
- Greek Style Stuffed Pepper w/Buckwheat, Artichoke & Mediterranean Vegetables (VG)
- Spinach & Brie Crostini w/ Roasted Vine Tomatoes & Asparagus & Pesto Drizzle
- Baby Spinach, Artichoke, Mushroom & Crème Fraiche Tagliatelle
- Butternut Squash & Sage Risotto w/ Parmesan Shavings (VG)
- Handmade Spinach & Ricotta Gnocchi w/ Tomato & Parmesan
- Truffle, Mushroom & Pine Kernel Risotto (VG)
- Slow Roast Yellow Pepper & Tomato Bruschetta w/ Tarragon Pesto (VG)

VG - Vegan/can easily be made vegan

# Vegan Menu

OUR VEGAN MENU IS FOR EXCLUSIVELY VEGAN WEDDINGS.  
FOR INDIVIDUAL VEGAN GUESTS ATTENDING YOUR WEDDING PLEASE SEE ABOVE.

## Canapes

- Guacamole on Toast
- Skewered Mini Roast Potatoes with Garlic & Rosemary
- Catalan Tomato Bread
- Truffled Mac N' Cheese Bites
- Stuffed Mushroom with Herb Crust

## Starters

- Artichokes, Smoked Aubergine and Vine Tomato with Polenta Cake
- Tomato, Red Pepper & Basil Soup
- Pea & Broad Bean Fritter with Real Lebanese Tabbouleh
- Chestnut Mushroom with Tarragon on Dijon Toast
- Filo Pastry Oriental Tart with Pak Choi

## Mains

- Scared Yellow Courgette on a Puy Lentil Vegetable Stew
- Stir Fried Sesame Vegetable Salad in Black Bean Sauce
- Smoked Plum Tomato with Olive Tapenade en Croute with Cashew Parmesan
- Griddled Asparagus, Truffle Potato & Baby Spinach Galette with Red Pepper Drizzle

## Desserts

- Summer Berry Compote
- Warm Chocolate Cake with Cocoa Sauce
- Fruit Crumble with Custard
- Baked Banana, Pecan Nuts and Maple Syrup
- Sticky Toffee Pudding with Butterscotch Sauce



# Late Night Snacks

Our evening snacks can be served till 10pm, as an addition to one of our main menus £9.50 per head. Please speak to us regarding your choices, so you get the correct balance of dishes for your guests.

## Snacks

- Home Smoked Pecan Pulled Pork served in Ciabatta Rolls
- Chicken & Chorizo Paella w/ 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
- Stir Fried Noodles w/ Chicken & Sesame
- Stir Fried Hoisin Vegetables w/ Beansprouts & Noodles (v)
- Mumbai Chicken Curry & Vegetable Curry with Pilau Rice, Naan Bread, Chutneys & Raita
- Marinated Pork Joints\*
- Mini Beef Burgers w/ Smoked Cheddar & Red Onion Chutney\*
- Sausage Baguettes\*
- Dry Cured Bacon Baguettes\*
- Warm Cheese & Red Onion Baguettes\*
- Welsh Rarebit\*
- Chickpea Falafels in Grilled Pitta Bread (VE)
- Vegan Hot Dog with Gerkins Fried Onions and Ketchup (VE) in Grilled Pitta Bread, Chickperilled Pitta Bread

\*DENOTES TWO ITEMS SERVED PER PERSON

- (VE) - Can be made Vegan filled  
Pitta Bread Chickperilled Pitta

## Stone Baked Pizza

PLEASE CHOOSE THREE

- Goats Cheese, Caramelised Red Onion, Rocket & Balsamic (v)
- Chorizo, Salami, Pepperoni, Sundried Tomato & Oregano
- Griddled Chicken, Bacon & Sliced Peppers
- 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 w/ Fresh Basil & Buffalo Mozzarella (v)

## Local Cheese Platter

With Selection of Breads, Biscuits, Butter, Celery, Grapes, Apples, Roasted Almonds, Apricots & Homemade Chutney

# Children's Menu

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

£19 FOR 2 COURSES (12 OR YOUNGER)

## Main Course

- Pasta Bolognese w/ Parmesan
- Chicken Goujons w/ Potato Wedges & Green Beans
- Cheese Burger w/ Curly Fries & Peas
- Pork Sausages w/ Mash, Carrots & Green Beans
- Fish Fingers w/ Curly Fries & Peas
- Fillet of White Fish w/ Potato Wedges & Peas
- Mini Roast in a Yorkshire Pudding

## Pudding

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



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