



Sample Menu

Your Monks Barn wedding package includes a delicious three-course wedding breakfast provided by Kingfisher Caterers. Make sure to have a chat with Kingfisher to explore their full menu and start building the wedding breakfast of your dreams.

SPRING / SUMMER MENU

Starter

Seared duck breast, pancetta, pink grapefruit, watercress, honey and lavender dressing
Crab and potato cake, lobster bisque, spring onion and parsley salad
Cherry tomato, roasted pepper and basil bruschetta, fresh pesto (v)

Main Course

Thyme roasted chicken breast, parmesan cream leeks, saute baby potatoes, salsa verde, parmesan crisp
Braised blade of beef, fondant potato, broad beans, green beans, peas and baby spinach
Spinach, pea and broad bean risotto, lemon and tomato dressing (v)

Dessert

Lemon tartlet, caramelized hazelnuts, raspberries
Chocolate brownie sundae, honeycomb
Raspberry and pistachio crème brulee

AUTUMN / WINTER MENU

Starter

Confit lamb shoulder croquette, warm vegetable salad, mint dressing
Ham hock terrine, candied apple puree, crackling, piccalilli
Butternut, thyme and slow roasted tomato arancini, arrabbiata sauce (v)

Main Course

Kingfisher pie and mash served with grain mustard mash, buttered vegetables and red wine gravy:
chicken, ham and leek / beef, tomato and stilton / sweet potato, red onion, thyme and goats cheese.
Bangers and mash, red wine gravy, sticky red onions, buttered vegetables
Autumnal vegetable pithivier, chateaux potatoes, tomato, garden sage and garlic sauce, wilted greens (v)

Dessert

Warm sticky toffee pudding, salted caramel sauce
Vanilla crème brulee, winter berry compote, biscotti
Chocolate and orange pot, gingerbread