

# Stable Yard Catering

2024

*Food that gets you talking...*



THE  
OLD STABLEYARD  
· AT HEATON HOUSE FARM ·



HEATON  
HOUSE FARM

*Created by our family for yours*

*Our ethos is to provide food that gets your guests talking to create a relaxed and unique dining experience.*

Our dedicated team has been built around this ethos and we hope to have the opportunity to delight you and your guests with our fresh and exciting approach to event catering.

From your initial enquiry, a member of the team will work with you to select a menu that suits your tastes and vision for your event.

We invite you to attend a sensational sampling session hosted by our experienced and knowledgeable team who will help you decide which delicious dishes will be served to you and your guests.

Every step of the way, our team will work with you to guarantee your expectations are not only met but exceeded. On the day, rest assured you'll be in good hands as we make sure service runs like clockwork.

Nothing is too much trouble for our team who aim to create extraordinary dishes, organise unforgettable events and provide exceptional service.





# Your Planning Guide

## Key dates

June/July the year before your event:

We release the menus for the following year. Following on from this we will be in touch to invite you in for your food and wine tasting.

Following your tasting:

We will create your catering proposal (a document detailing your food and drinks choices and payment plan) and we will send this over for you to check.

2 weeks after receiving your proposal:

Your 1st instalment invoice is due and you will be asked to sign our terms and conditions to fully confirm your booking with us.

4 weeks to go:

Your dedicated catering coordinator will request your final details.

3 weeks to go:

You will send all of your final catering details back to us so that we can finalise your catering proposal and make sure that everything is perfect!

2 weeks to go:

Your final instalment invoice is due to be paid. Once we reach this point, we will have everything finalised for your event and our chefs and team will be busy preparing the catering for you and your guests! If guest numbers decrease following this point, we are unable to offer a refund.

## Menus and Prices

Our menus are released each year in June/July so the current menus can be used to give you an idea of what we can do and the current prices for the catering.

We recommend adding an additional 10% to our current menus if your event date is in the following year as menu prices can increase due to increased costs from suppliers.

## Bespoke Menu

Please speak to us if you would like a bespoke menu, as we are more than happy to work with you to create your perfect menu!



## Tasting Experience

Following the release of the menus for your event year, you will be invited to attend a food and wine tasting.

The tasting is complimentary for the two of you, and you are welcome to bring up to 4 additional guests to join you, charged at £50 per person.

We schedule each of our menus on different tasting nights, so make sure you select the correct date for the menu that you are most interested in!

Tastings take place at Heaton House Farm and are usually mid-week dates with an arrival time of 6.30pm, with the food served from 7.00pm. The full tasting takes approx. 2.5 hours

Attending a tasting is not mandatory, if you have already selected your menu and feel like you do not require a tasting please do let us know.

## Allergens and dietary needs

Our dishes are made in-house by our experienced chefs and can therefore be adapted to cater for dietary requirements and allergies. Whilst we try wherever possible to adapt your chosen menu to suit all, on occasion our team may suggest a suitable alternative that complements your menu selection.

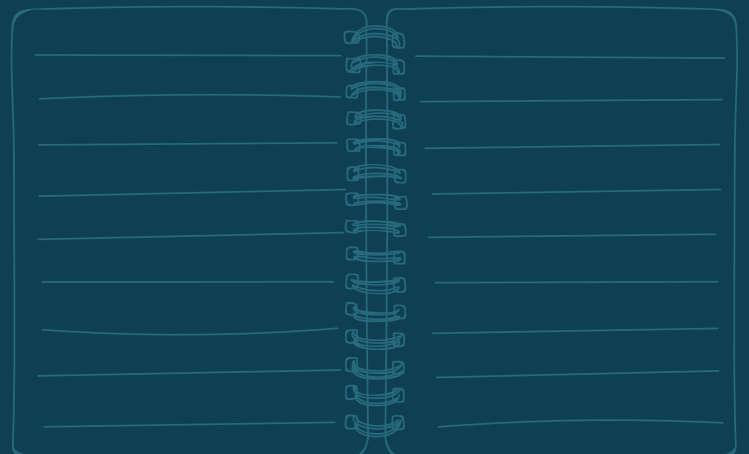
We ask that all dietary requirements and allergies/intolerances are noted on your proposal and discussed with our team upon providing final details to us, we can then advise on the best approach.

Whilst we can cater for special diets and for those with food allergies, we do work with allergenic ingredients in our kitchen. If you wish to know more about our ingredients, please let us know.

(V- vegetarian)

(Ve- vegan)

(Ve\*- can be made vegan on request)



*Something to get you started*

## Bar Snacks Board

*Delivered to the bar area at 12.45pm,  
Includes a bottle of iced cold beer*

*Selection of bacon and sausage  
baps served with Heinz tomato  
ketchup and HP brown sauce*

*Wasabi peas*

*Spiced puffed rice*

*Homemade pork scratchings*

*Marinated olives*

*Hand-cooked potato crisps*

*£15.95 per person*

## Pamper Room Brunch

*Delivered to the pamper room at 10.30am,  
Includes a glass of Bucks Fizz*

*Selection of bacon and sausage  
baps served with Heinz tomato  
ketchup and HP brown Sauce*

*Mini Cruffins – a muffin and a  
croissant all in one!*

*Strawberries and marshmallows  
dipped in chocolate*

*£15.95 per person*

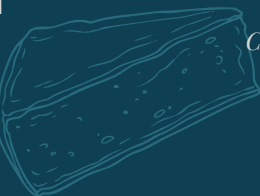
*If you are staying at the venue the night before your  
event you can choose to have the breakfast included  
with your overnight stay as the Pamper Room Brunch  
instead- just let us know!*

## Bottles and Juice

*If you would like to order additional bottles, fizz,  
and juices please contact us for prices.*



# Canapés



Canapés provide an excellent accompaniment alongside your drinks reception and help bridge the gap until your main meal is served so that you and your guests don't go hungry!

## A simple guide to choosing your canapés

- 1 Decide on how many canapés you would like to offer
- 2 Select your favourites! We would recommend selecting at least 1 canapé from each section.
- 3 If you choose canapés, all of your adult guests will be catered for. If you wish to include any children please let us know.
- 4 If you have any guests with special dietary needs, our chefs will either adjust your selections accordingly or provide alternative options for the guests that may require them.
- 5 You will get your very own canapé board so that you don't miss out, we will keep this to one side until you are ready for them!



3 canapés  
per person  
-  
£8.95

4 canapés  
per person  
-  
£9.95

5 canapés  
per person  
-  
£10.95

### Meat

Chicken Spiedini  
*with garlic aioli*

BBQ brisket burnt ends

Mini beef burger  
*with bacon jam*

Smoked duck breast  
*with celeriac remoulade*

Honey-glazed chipolata  
*with wholegrain mustard*

Lamb and fennel kofta  
*with pomegranate*

### Fish

Smoked salmon blinis  
*with crispy caper berry*

Scallop  
*with pea purée and chorizo crumb*

Prawn koliwada  
*with coriander yoghurt*

Crab and avocado  
sushi roll

Prawn and sesame toast  
*with satay sauce*

Mini fish and chip

### Vegetarian

Crispy onion bhaji (V)  
*with mango purée and raita*

Popcorn falafel (Ve)  
*with smoked houmous*

Vine tomato and basil  
bruschetta (Ve)

Sundried tomato and basil  
arancini (Ve)

Mini cheese scone (V)  
*with brie and grapes*

Bang bang cauliflower (Ve)



# The Main Event

Our menus have been designed to keep things simple for you when selecting your perfect menu! We can cater for all styles of dining, whether you want to stick with the traditional sit-down 3-course meal or are looking for something a little more informal.

- 1 Decide what style of service suits you and your budget. Our set menus offer a traditional style of dining and for something interactive and informal our street food or sharing menus are perfect!
- 2 Once you have selected your menu, choose your dishes. For our set menus, you need to select 1 dish per course (unless opting for a choice menu!) or if opting for our street food or sharing styles, you simply need to select your favourite menu offering.
- 3 If required, pick your vegetarian/vegan menu options. For any other dietaries/allergies, our chefs will adapt your chosen menu to suit the needs of your guests.
- 4 Take a look at our enhancements page to add that extra special touch to your dining such as tea/coffee served alongside homemade biscuits.

*If you have a favourite dish but you don't think all of your guests would choose it, why not take advantage of our choice menu option?*

## Bread

For all 3-course set menus, freshly baked bread and butter will be served.

## Upgrades

If you fancy upgrading any dish on one of the set menus, please just let us know and we will be happy to provide you with a bespoke cost

## Choice Menus

If you would like to offer your guests a choice menu, we require you to select a maximum of 2 dishes per course from the same set menu. If wishing to do the full 3 courses as a choice, you can select this menu price option. If wishing to do just a select number of courses only, a surcharge of £4 per person, per course will apply.

Your guests pre-ordered choices will need to be supplied alongside your final details.



# Set Menu One

£48.00 per head

£57.00 as a 3 course choice menu

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## Starters

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**Chunky vegetable soup (V, Ve\*)**  
*crumbled Cheshire cheese and croutons*

**Duck liver parfait**  
*fig chutney, fresh figs, garlic and thyme crostini*

**Roasted red pepper soup (V, Ve\*)**  
*smoked crème fraîche, focaccia crumb*

**Tian of prawns**  
*thousand island dressing, charred little gem lettuce and toasted brioche*

**Heritage tomato bruschetta (V, Ve\*)**  
*with mozzarella, roquette and balsamic glaze*



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## Mains

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**Roast chicken breast**  
*crushed new potato terrine, leek and pancetta fricassée, glazed carrots and crispy leeks*

**Maple bacon loin**  
*mornay garden peas, colcannon potatoes, baby carrots and crispy kale*

**Roast topside of beef**  
*Yorkshire pudding, parmentier potatoes, roasted root vegetables and a red wine jus*

**A trio of local sausages**  
*cheesy mashed potato, caramelised red onion gravy and tender-stem broccoli*

**Root vegetable wellington (Ve)**  
*crushed new potatoes and a pink peppercorn sauce*



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## Desserts

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**Sticky toffee pudding (V)**  
*bonfire toffee sauce, caramel ice cream, popping candy*

**Bramley apple crumble (V)**  
*with spiced rum steeped raisins and vanilla custard*

**Warm chocolate fudge cake (V)**  
*and chantilly cream*

**Pecan pie (V)**  
*cookie dough ice cream and maple syrup*

**Traditional pavlova (V)**  
*mixed berry coulis and raspberry dust*

# Set Menu Two

£50.00 per head

£59.00 as a 3 course choice menu

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## Starters

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Potato and smoked cheddar soup (V)  
*topped with crispy onions and chives*

Ham hock on sourdough  
*topped with rarebit and a piccalilli purée*

Chorizo arancini  
*with manchego cheese, harissa mayonnaise and roquito peppers*

Smoked haddock chowder  
*with fine herbs, saffron oil and samphire*

Garlic wild mushrooms (V, Ve\*)  
*in crème fraîche with a mushroom reduction on toasted focaccia*

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## Mains

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Slow-roasted belly pork  
*apple purée, boulangère potatoes, fine beans, roasted squash and cider jus*

Braised beef  
*smoked streaky bacon, shallots, fine beans, hasselback potatoes and bourguignon sauce*

Chicken breast  
*stuffed with sun-dried tomatoes, tomato ragout, charred Mediterranean vegetables and parmentier potatoes*

Salmon supreme  
*with rice noodles, coconut and lemongrass cream, sesame and chilli oil, peppers and beansprouts*

Beetroot pearl barley risotto (V, Ve\*)  
*topped with goats cheese, pine nut crumble and shallot petals*

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## Desserts

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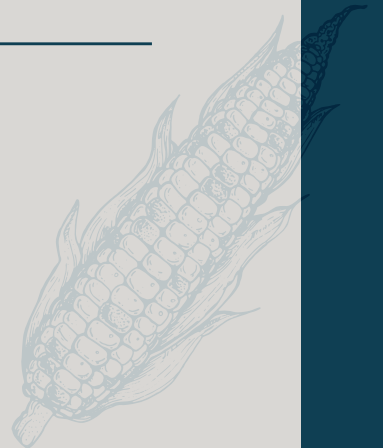
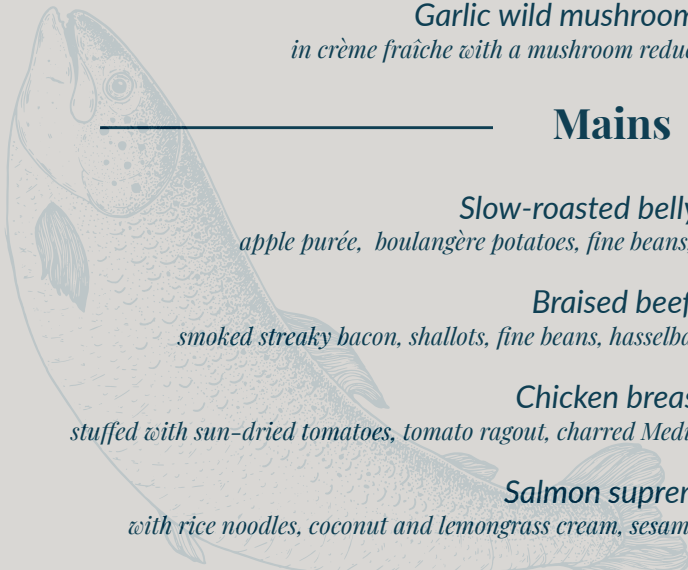
Baked brownie cheesecake (V)  
*cookie dough streusel and raspberries*

Chocolate orange delice (V)  
*spiced mandarin and chocolate soil*

Lemon curd parfait (V)  
*meringue, blueberries and granola*

Pear frangipane (V)  
*candied almonds and meadowsweet cream*

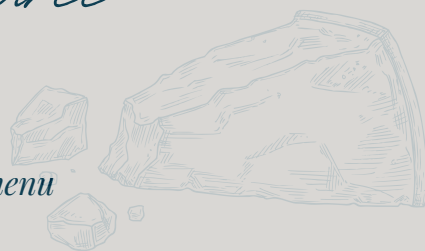
Tropical crème brûlée (V)  
*lemongrass, coconut sable*



# Set Menu Three

£58.00 per head

£67.00 as a 3 course choice menu



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## Starters

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### Miso glazed scallops

*with wasabi emulsion, pickled ginger, sushi rice  
and samphire*

### Whipped goats cheese (V)

*heritage carrots, parmesan crisp*

### Spring roll of confit duck leg

*with Thai salad, tamarind reduction and puffed wild rice*

### "Faux Gras" (Ve)

*with cornichons and toasted sourdough*

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## Mains

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### Slow roasted striploin of beef

*with truffled pomme purée, Madeira and bone marrow jus,  
cavolo nero and Winkle ale onion ring*

### Sea bass on a crab and lovage cake

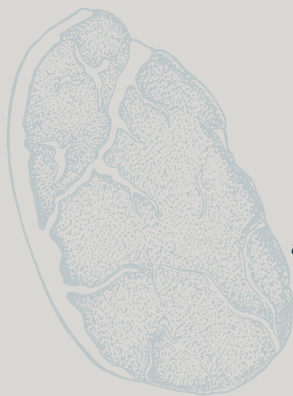
*with braised fennel with shellfish bisque  
and cockle popcorn*

### Lamb rump

*with celeriac dauphinoise potatoes, pea and parmesan purée and  
spring greens*

### Bang bang cauliflower steak (Ve)

*on sweet chilli noodles with stir-fried bok choy*



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## Desserts

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### Apple crumble choux bun (V)

*apple compote, vanilla cremeux and Calvados*

### Strawberry fraisier (V)

*fraise mousseline, strawberries*

### Chilled chocolate fondant (V)

*ruby chocolate soil, salted butter caramel sauce*

### Bannoffee baked Alaska (V)

*toffee sauce, peanut brittle*

## *Plant Based Desserts*

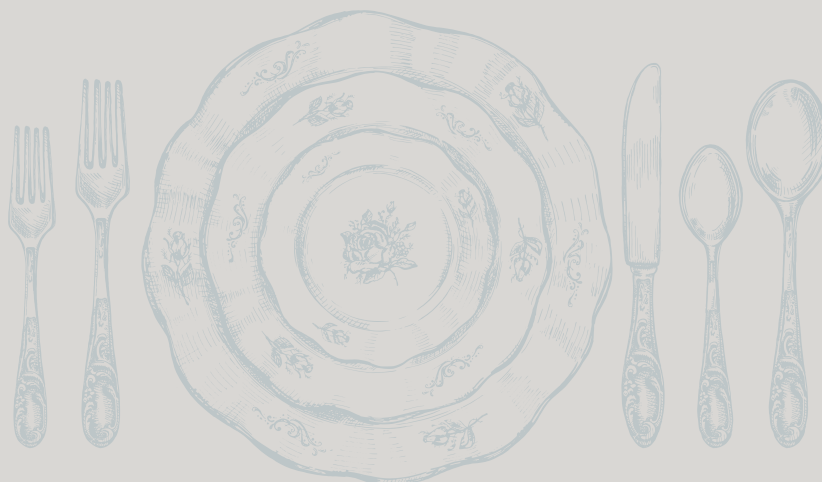
*All desserts on our menus are vegetarian so you will only need to pick one of the following desserts if you have vegan guests to cater for.*

**Barbequed pineapple (Ve)**  
*with dark rum sauce and coconut ice cream*

**Dark chocolate brownie (Ve)**  
*with vanilla ice cream and fresh berry compote*

**Tonka bean pannacotta (Ve)**  
*with cinder toffee and raspberry and chia*

**Eton mess (Ve)**  
*with vegan meringue and cream served with fresh berries*



# Children's Menu

£17.95 per head

*The perfect menu for the 'little ones' aged 10 and under. Alternatively, they can be served a half portion of your chosen menu. Includes unlimited cordial during dining.*

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## Starters

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Cheesy garlic bread (V, Ve\*)  
*with a sour cream dip*

Crispy potato skins (V, Ve\*)  
*with garlic mayonnaise*

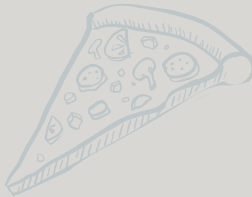
Houmous and vegetable sticks (Ve)

Honeydew Melon (Ve)  
*with seasonal berries*

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## Mains

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Homemade breaded chicken goujons  
*with potato wedges and peas*

Tomato and basil pasta bake (V, Ve\*)  
*with garlic bread*

Sausages and cheesy mash  
*with gravy*

Margherita pizza (V, Ve\*)  
*with potato wedges*

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## Desserts

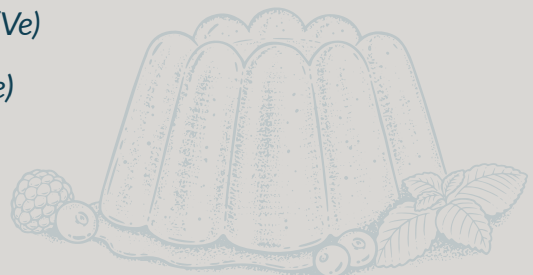
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Freshly baked warm chocolate brownie (V)  
*with vanilla ice cream*

Selection of ice cream (V)

Seasonal fruit salad (Ve)

Strawberry jelly (Ve)



# BBQ Menu

£52.00 per head

*A selection of freshly cooked, barbecued mains served alongside delicious sides*

*You have the option of your guests going outside to the BBQ and stations to collect their food or we can serve this indoors instead, allowing you to have the perfect barbecued food whatever the weather.*

## Mains (choose 4)

Peppered beef minute steak  
Chipotle and jalapeno sausage  
Monterey jack cheeseburger  
Jerk chicken thigh  
Lemon and herb chicken kebab  
Chilli and ginger king prawns  
Lamb kofta

## Vegetarian

Each of your vegetarian/vegan guests will get their own portion of the following mains

Tahini flavoured aubergine (Ve)  
Charred halloumi, piquillo pepper and salsa (V, Ve\*)  
Beetroot falafel slider (Ve)  
Field mushroom with blue cheese (V, Ve\*)

## Sides

Buttered corn on the cob (V, Ve\*)  
Creamy slaw (V, Ve\*)  
House salad, (V, Ve\*)  
New potato salad, (V, Ve\*)  
Selection of homemade bread (Ve)

## Desserts

Choose 3 miniature desserts from the selection below, served from a station

Raspberry Eton mess  
Baked, double chocolate cheesecake  
Scones with clotted cream, strawberry preserve  
Spiced carrot cake muffin with clementine icing  
Pecan pie  
Prosecco and strawberry jelly  
Salted caramel chocolate brownie  
Lemon posset  
Mini fruit pavlova  
Rocky road tart  
Ruby chocolate profiterole

# Sharing Dishes

£52.00 per head

*An informal, family sharing style of wedding breakfast where large sharing dishes are placed on the tables for your guests to enjoy, creating a relaxed style of dining and allowing the food to take centre stage.*

*Choose one style of sharing main from the list below:*

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## The Smokehouse

Buttermilk fried chicken strips  
Maple glazed ribs  
BBQ pulled pork pit beans  
Smokey beef brisket

*Vegetarian selection:*

Vegetarian corndog (Ve)  
Frickles (Ve)  
Pulled BBQ jackfruit (Ve)

*served with  
house slaw, skin-on-fries, truffled mac 'n' cheese*

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## The Roast

*a choice of two meats*

Roast striploin of beef with Yorkshire pudding

Roast pork loin with crackling and homemade apple sauce

Leg of lamb studded with garlic and rosemary with a mint jelly

Roast turkey crown with pigs in blankets and caramelised onion stuffing

*Vegetarian option:*

Root vegetable wellington (Ve)

*served with  
roast potatoes, mashed potato, buttered greens, red cabbage, creamed cauliflower cheese  
and jugs of gravy*



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## The Tuscan

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*Creamy Tuscan style chicken with parmentier potatoes*

*Meatballs in a rich red wine sauce with orzo pasta, buttered greens, bowls of parmesan and a garlic flatbreads*

*Vegetarian option:*

*Baked aubergine parmigiana (V, Ve\*)*

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## The Indian

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*Deli style butter chicken and keema aloo mattar served with pilau rice and mini naans, poppadoms and dips*

*Vegetarian option:*

*Roasted aubergine Rogan Josh (Ve)*

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## Sharing Desserts

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*(choose one)*

### **Chocolate brownie platter**

*A mixture of mini brownies: "Mars bar" brownie, "Jammie Dodger" blondie and Lotus biscuit and cream cheese brownie*

### **Afternoon tea platter**

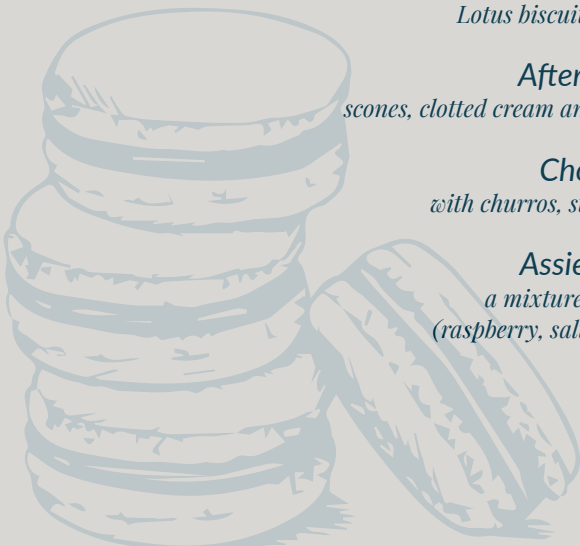
*scones, clotted cream and jam, lemon drizzle cake, carrot cake*

### **Chocolate fondue**

*with churros, strawberries and marshmallow*

### **Assiette of macarons**

*a mixture of handmade macarons (raspberry, salted caramel and passionfruit)*





# Daytime Street food

£52.00 per head

Minimum spend of £2,600,  
equivalent of 50 adults

Your choice of 2 main stalls and 3 mini desserts from the dessert station menu.  
The stalls will be set up around the edge of the dining room, allowing your guests to select which street food option they would like to have, all served in traditional street food style containers.

We require all children to have this style of dining and they will be charged at half price.

## Fish and Chips

Winkle ale battered cod loin, homemade chips and mushy peas served with homemade tartar sauce and a charred lemon wedge

Vegetarian option: vegetable fritter (Ve)

## Pie and Mash

An individual pie and creamy mashed potatoes served with crushed minted peas, crispy onions and gravy (choose from either beef and ale or chicken and mushroom pie)

Vegetarian option: triple cheese and onion pie (V, Ve\*)

## Pizza Stall

Individual pizzezza, served with potato wedges and a rocket salad (choose two of the below pizza toppings)

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, Ve\*)

Funghi - wild mushrooms, shallot and gorgonzola (V, Ve\*)

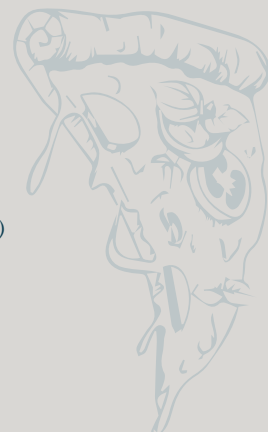
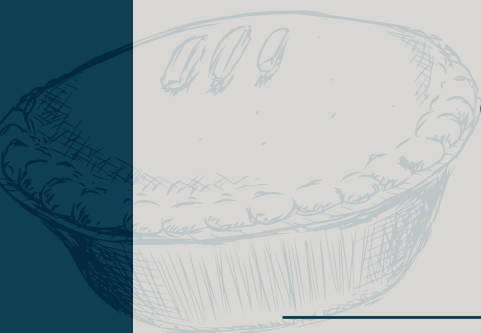
Roasted butternut squash - with sage, feta and balsamic dressing (V, Ve\*)

Coast - anchovy, prawn, black olive, caper and spinach

Quattro formaggi - classic four cheese pizza (V)

Meat feast - mince beef, sausage, red onion and bacon

Vegetarian option: please make sure one of your choices is marked V



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## Burger Stall

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*Your choice of artisan burger served with dill pickles and skin on fries  
(choose one of the below burgers)*

*Bone marrow beef burger, pretzel bun, smoked streaky bacon, monterey jack cheese, dill pickle and house sauce*

*Spiced lamb burger, crispy onion bhaji, raita, mango and coriander slaw, naan bread*

*Baharat spiced pork burger, banh mi, pickled carrots, nam jim sauce, steamed sesame bun*

*Nacho coated chicken burger, guacamole, salsa, sour cream, brioche bun*

*Vegetarian option: Plant based burger with beetroot, chickpea and tahini, grilled halloumi, sourdough bun (Ve)*

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## Wrap Stall

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*Warmed flatbread, fries, tzatziki, sweetcorn relish, cabbage and onions  
served with a Greek salad  
(choose one of the following fillings)*

*Chicken gyros*

*Pork souvlaki*

*Lamb kofta*

*Vegetarian option: Halloumi and pepper (V, Ve\*)*

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## Dessert Stall

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*Choose 3 miniature desserts from the selection below, served from a station.*

*Raspberry Eton mess (V)*

*Baked double chocolate cheesecake (V)*

*Scones with clotted cream, strawberry preserve (V)*

*Spiced carrot cake muffin with clementine icing (V)*

*Pecan pie (V)*

*Prosecco and strawberry jelly (V)*

*Salted caramel chocolate brownie (V)*

*Lemon posset (V)*

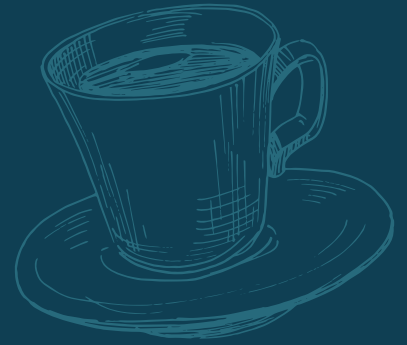
*Mini fruit pavlova (V)*

*Rocky road tart (V)*

*Ruby chocolate profiterole (V)*



# Enhancements



## Tea and Coffee

*Table service - served to all adult guests  
£3.50 per head*

## Station Service

*served from a station for your guests to help themselves to and can be served to a percentage of your adult guests (minimum of 30 cups/50% - whichever is higher)  
£2.50 per head*

*Don't forget the biscuits!*

## Homemade biscuits

*£1.50 per head*

## Sorbet course

*£4.95 per head*

*Choose from*

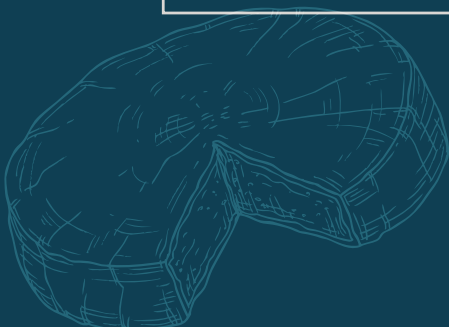
*tropical fruits (Ve) | champagne (Ve) | lemon (Ve)*

## Cheese Cake

*We have teamed up with a local, artisan cheese supplier to be able to offer you three hand-selected 'cake of cheese' packages for your special day!*

*Have the cheese tower beautifully displayed in the dining room and our team will then serve this alongside a selection of crackers, homemade chutneys and fruit, making it a great accompaniment to your evening food.*

*Please see our 'Cheese Brochure' for more info!*



# Evening food

## A simple guide to choosing your Evening Food

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- 1 Decide what style of service suits you – we offer a station style of evening food service or we can tray serve the evening food to your guests so that they don't even have to leave the dancefloor.
- 2 Prices quoted for the evening food menus are based on your guests having had a substantial daytime meal and therefore the evening food menu is offered in addition to the main wedding breakfast.
- 3 We recommend that you cater for 100% of your evening guests to ensure that all guests are well-fed leaving them to enjoy the evening's celebrations. If you wish to cater for less than this, we will cater for a minimum of 80% of your total evening guests.
- 4 Don't forget to consider catering for your evening suppliers such as your band and DJ.

## Hot Baps

Tray served around the room, so the party doesn't have to stop!  
All served on a floured bap. Sauces are served separately.

£9.50  
per head

£12.00  
per head  
served with chips

Pick one:

Sausage and bacon baps  
with Heinz tomato ketchup and HP brown sauce

Roasted topside of beef with caramelised onion

Roast turkey crown, stuffing and cranberry sauce

Pulled slow roasted pork with apple sauce

Vegetarian options: houmous and roasted pepper or jackfruit fritter (Ve)

# Evening Street food

*A selection of informal evening snacks that your guests will love!  
These menus can be tray served to your guests or served from a street food stall  
(select one of the below menus)*

**£14.95 per head**

## Fish and Chips

*Fish goujons, chips and mushy peas served with homemade tartar sauce and lemon wedge  
Vegetarian option: vegetable fritter (V, \*Ve)*

## Topped Chunky Chips

*Homemade chunky chips with your chosen topping  
(choose one)*

*BBQ pulled pork*

*Beef brisket chilli with cheese and jalapenos*

*Vegetarian option: mushroom, spinach and chickpea curry (Ve)*

## Pizza Slice

*served with potato wedges and a rocket salad  
(choose one pizza topping)*

*Pepperoni - pepperoni, salami and roqueto pepper*

*Margherita - mozzarella, cherry tomatoes and basil (V, Ve\*)*

*Funghi - wild mushrooms, shallot and gorgonzola (V, Ve\*)*

*Roasted butternut squash - with sage, feta and balsamic dressing (V, Ve\*)*

*Coast - anchovy, prawn, black olive, caper and spinach*

*Quattro formaggi - classic four cheese pizza (V)*

*Meat feast - mince beef, sausage, red onion and bacon*

*Vegetarian option: Please choose a vegetarian option from the list*

## Mac and Cheese

*Truffled mac and cheese topped with a parmesan crumb served with BBQ pulled pork  
Vegetarian option: BBQ pulled jackfruit (V, Ve\*)*

## Burgers

*Homemade Monterey jack cheese and bacon burgers with a side of skin-on fries, American mustard,  
ketchup and dill pickles*

*Vegetarian option: vegetarian burger (V, Ve\*)*

## Hot Dogs

*Frankfurter with American mustard, ketchup, crispy onions and a side of skin-on fries*

*Vegetarian option: vegetarian corn dog (V, Ve\*)*

## Indian

*(choose one option)*

*Deli style butter chicken (mild)*

*Lamb dopiaza (medium)*

*served with basmati rice, onion bhaji and garlic naan bread*

*Vegetarian option: black-eyed bean dahl (Ve)*

## Thai

*Chicken Thai green curry, fragrant sticky rice and prawn crackers*

*Vegetarian option: Thai green curry (Ve)*

# Carved Meat Selection

£17.00 per head

*A traditional evening food option and a great alternative to a hog roast, offering a choice of meats accompanied by a selection of delicious sides*

*Choose 2 meats, 2 carbs, 2 salads*



## Meats

*Served with a floured bap*

Slow roasted pork  
Roasted topside of beef (cooked medium)  
Roast turkey crown  
Marmalade glazed ham

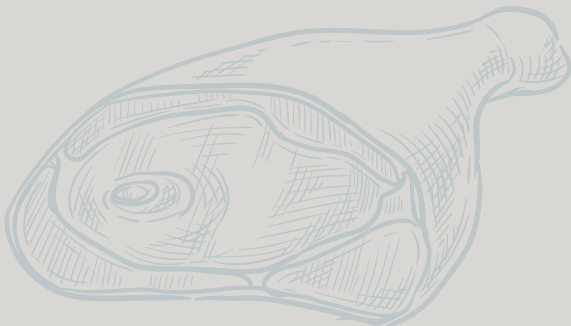
Vegetarian option:  
Roasted aubergine and vegan pesto stack  
with beef tomato (Ve)

## Carbs

Potato salad with chive, red onion and shallot (V, Ve)  
Chickpea, quinoa, pea shoot and sweet chilli (Ve)  
Roasted cauliflower and wild rice (Ve)  
Couscous with almonds, sultana and lemon (Ve)  
Pesto conchiglie pasta with cherry tomatoes (V, Ve\*)  
Tabbouleh with mint, cucumber and parsley (Ve)  
Skin on fries (Ve)  
Seasoned potato wedges (Ve)

## Salads

Creamy red slaw (V, Ve)  
Beetroot and horseradish houmous (Ve)  
Roasted broccoli with soy, mango and coriander (Ve)  
Baby gem with avocado, spinach and local egg (V, Ve\*)  
Roquette, feta and marinated olives (V, Ve\*)  
Mixed house salad (V, Ve\*)





# Stable Yard Catering

*We can't wait to be a part of  
your special day!*

*[stableyardcatering.co.uk](http://stableyardcatering.co.uk) | [events@stableyardcatering.co.uk](mailto:events@stableyardcatering.co.uk)*

*Heaton House Farm, Rushton Spencer, Macclesfield,  
Cheshire. SK11 0RD*

