



Stable Yard Catering

WEDDING MENUS 2027

food that gets you talking...



The background of the entire page is a high-quality photograph of a rustic wooden dining table. The table is set with several plates of food, including what appears to be a salad with green beans and a dish with meat and vegetables. There are also glasses, some containing water and others with red wine, and a small vase with a bouquet of colorful flowers (red, purple, and yellow). The lighting is warm and natural, creating a cozy and inviting atmosphere.

CREATED BY OUR FAMILY FOR YOURS

Our aim is simple: to serve food that gets your guests talking and helps create a relaxed, enjoyable dining experience. We focus on carefully developed menus, quality ingredients and food that feels considered without being overcomplicated.

Our team is built around this approach. Everyone is hands-on, experienced and genuinely committed to high standards across every part of the service. We enjoy working closely with our clients and would welcome the opportunity to look after you and your guests with a fresh, practical approach to event catering.

We take pride in being easy to work and highly organised in our approach. Nothing is too much trouble, from developing standout dishes to running events smoothly and providing friendly, reliable service throughout.

YOUR PLANNING GUIDE

MENUS AND PRICES

Our menus are updated annually, usually around the middle of the year.

We require all couples to choose both daytime and evening food to ensure your guests are well catered for throughout the day.

If your wedding is taking place after 2027, we recommend allowing for an approximate 10% price increase per year to account for changes in supplier costs.

Please note that all food and drink must be provided by Stable Yard Catering.

TASTING EXPERIENCE

Once our new menus have been released, we will send you our tasting dates and booking details.

Our tasting experience gives you the chance to sample a selection of dishes from across our canapé and plated 3-course menus, so you can experience the quality and presentation of our food.

You will also be able to enjoy a complimentary wine tasting and the bar will be open.

Our catering team will be there to answer any questions and help you choose the perfect menu for your day.

DIETARY KEY: V vegetarian, VE vegan, VEA vegan available

YOUR PLANNING GUIDE

Once our menus have been released, we will invite you to book your tasting experience.

After your tasting, we will prepare your personalised proposal, including your chosen food and drink, along with your payment schedule.

Two weeks after receiving your proposal, your first payment will be due. You'll also be asked to sign our terms and conditions to confirm your booking.

4-6 weeks before your wedding
Your Catering Coordinator will contact you to collect your final details.

3 weeks before
You'll need to return your completed final details so we can finalise all arrangements.

2 weeks before
Your final payment will be due. After this point, no further changes can be made to your booking.

MEET THE EVENTS TEAM



MEET THE KITCHEN TEAM



Tracey
Head Chef



Kenny
Kitchen Manager



Dave
Chef de Partie



Emma
Pastry Chef



Jane
Breakfast Chef



Ranjith
Kitchen Assistant

PRE-WEDDING MEAL

Are you staying at Heaton House Farm or nearby the night before the big day?
Why not start the celebrations early with a relaxed, delicious meal in the Old Stable Yard Restaurant – or head down the hill to our cosy sister venue, The Knot Inn, in the beautiful village of Rushton Spencer.
Great food, good vibes and the perfect start to your wedding!
Get in touch with our team for more information.





SOMETHING TO GET YOU STARTED

BAR SNACKS

£16 per person

*includes a bottle of ice-cold beer.
Delivered to the bar area at 12.45pm*

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

FARMHOUSE SHARING PLATTER

£21 per person

*includes a bottle of ice-cold beer.
Delivered to the bar area at 12.45pm*

Artisan breads, pork pies, homemade
sausage rolls and mature cheddar
wedge served with wholegrain mustard
and chutney

BOTTLES & JUICES

If you would like to order additional
bottles of fizz, beers or soft drinks
please contact us for prices.

PAMPER ROOM BRUNCH

£19.50 per person

*includes a glass of Bucks Fizz.
Delivered to the Pamper Room at 10.30am*

Selection of bacon and sausage baps served
with Heinz tomato ketchup
and HP brown sauce
Selection of miniature pastries
Chocolate-dipped strawberries and
marshmallows.

*If you're staying at the venue the night before, your
included breakfast can be enjoyed as our Pamper Room
Brunch instead – just let us know!*

*Or upgrade to our Sharing Platter for just £5 per
person.*

ANTIPASTI SHARING PLATTER

£24.50 per person

*includes a glass of Bucks Fizz.
Delivered to the Pamper Room at 10.30am*

Artisan breads, deli meats, mozzarella balls,
olives, sun-blushed tomatoes
and chocolate-dipped strawberries.



CANAPÉS

If selecting canapés, you must cater for all adult guests.

** surcharge per person £1.50*

3 FOR £10.50 • 4 FOR £12.50 • 5 FOR £14.50

TOP TIP.....

Choose at least one meat,
one fish and
one vegetarian option

MEAT

Crispy filo tartlet with
hoisin glazed duck

Buttermilk chicken bite
with ancho dip

Mini Thai pork meatball
with nouc cham

Mini beef burger
with bacon jam

Pig in blanket
with wholegrain mustard

*Lamb and mint kofta
with pomegranate
and Greek yogurt

VEGETARIAN

Wild mushroom and
truffle vol-au-vent (V)

Caprese crostini
with aged balsamic (V)

Chaat bomb with tamarind
and chickpeas (VEA)

Babaganoush on flatbread
with lemon and olive oil (V)

Garden herb arancini
with black garlic mayonnaise
(VE)

Beetroot and whipped
goat's cheese meringue (V)

FISH

Tandoori King prawn
skewer with
cucumber raita

Hand-rolled sushi with
cured salmon, wasabi
and pickled ginger

Beetroot-infused sea trout
blini with horseradish
cream

*Queen scallop with
pea purée and herb crumb

Sesame prawn toast
with satay sauce

Scampi and chip with caper
and gherkin emulsion



COCKTAIL CANAPÉS

£9.50 PER ADULT GUEST

**Want to elevate your
drinks reception...
or kick-start the party?**

Add a selection of
cocktail canapés to be
served during the
drinks reception or
early evening!

Choose 3

Vodka sunset
Blushing bride
Passionfruit martini
Aperol spritz
Dark and stormy
Lemon drop martini
Margarita
Mojito





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 wish to have a traditional sit-down meal or are looking for something more informal.

3-COURSE MENU

Please select one starter, one main, and one dessert (or Trio!) for your guests. A minimum of three courses is required.

CHOICE MENU

If you would like to offer your guests a choice of dishes, a surcharge of £5 per head per course applies.

To offer all three courses as a choice menu, the total surcharge is reduced to £12 per head.

A maximum of two dish options per course can be offered.

A pre-order of your guests' selections must be provided with your final details.

SHARING MENU

Select your chosen sharing main course, followed by a sharing dessert.

All sharing dishes are served to the centre of the table on platters and in bowls for guests to enjoy together.

STREET FOOD OR BARBEQUE

Select your preferred options as shown on each menu, followed by three miniature desserts.

Guests will be called up table by table to the food stalls to help avoid unnecessary queues.

DIETARY REQUIREMENTS

All special dietary requirements will be catered for separately. Most dishes can be adapted to suit different requirements, and where this is not possible, we will suggest a suitable alternative. For any severe or airborne allergies, we will remove specific ingredients from all dishes selected throughout the day. While we do not operate a nut-free kitchen, we can provide nut-free dishes for your menu.

DIETARY KEY: V vegetarian, VE vegan, VEA vegan available

STARTERS

£16.50 PER HEAD

£17.50 PER HEAD

£18.50 PER HEAD



DUCK CROQUETTE

CHICKEN ROULADE

Parma ham, apricot
and pear vinaigrette

WELSH RAREBIT

smoked ham, sautéed leeks,
piccalilli aioli
and homemade bread (VA)

MUSHROOM, CHESTNUT
AND TRUFFLE PÂTÉ
with Melba toast (VE)

ROAST VINE

CHERRY TOMATOES
whipped feta, rocket pesto
and crisp croute (V, VEA)

WHITE ONION
AND THYME SOUP
with chive oil (VE)

HAM HOCK TERRINE

mustard grain, pickled vegetables
and beetroot chutney

ROAST PLUM TOMATO SOUP
with emerald basil oil (VE)

HOT ATLANTIC PRAWNS

garlic and tomato sauce,
parmesan crisp and focaccia

WILD MUSHROOM ARANCINI

micro herb salad and
black garlic aioli (VE)

BURRATA

roasted red peppers, toasted
pumpkin and sunflowers seeds,
hot honey and foccacia (V)

DUCK CROQUETTE

beansprout salad
and wasabi emulsion

CHEDDAR, ASPARAGUS,
LEEK AND PEA TART
with red pepper coulis (V)

SCALLOPS

cauliflower purée
and beurre noisette

PORK BELLY STEAK

black pudding bon bon,
Parma ham crisp
and orchard apple purée

ANTIPASTI SHARING PLATTER

deli meats, Somerset brie,
mozzarella, marinated olives,
sun-blushed tomatoes, olive oil
dip, fruit chutney, artisan breads
and breadsticks (V, VEA)



ANTIPASTI SHARING PLATTER



MUSHROOM ARANCINI



PORK BELLY STEAK



CHICKEN TERRINE



HAM HOCK TERRINE

MAINS

£32 PER HEAD

£35 PER HEAD

£38 PER HEAD



ROAST COD LOIN

BRAISED BEEF CHEEK
mashed potato, root
vegetables, fine beans
and red wine jus

ROAST CHICKEN BREAST
crispy chorizo potato cake,
kale, carrot and thyme jus

ARTISAN SAUSAGE ROLL
hand-cut chips, charred leeks,
watercress and onion chutney

HERB CRUSTED SALMON
fondant potato, broccoli
and dill velouté

**SWEET POTATO, CHICKPEA
AND SPINACH TAGINE**
basmati rice and
garlic naan bread (V, VEA)

SURF AND TURF
blade of beef, king prawns,
jenga chips, tomato herb sauce
and chimichurri

**SUNDRIED TOMATO
AND FETA STUFFED CHICKEN**
fondant potato, ratatouille,
and chicken crisp

PORK FILLET WELLINGTON
mushroom duxelles, creamy
mashed potato, seasonal greens
and mustard cider sauce

ROAST COD LOIN
rice noodles, shredded oriental
vegetables, shichimi seasoning,
ginger and sesame broth

**MOZZARELLA AND PESTO
RICE CAKE**
chargrilled vegetables
and tomato coulis (V, VEA)

RARE-ROASTED RUMP OF BEEF
rosemary and garlic roast
potatoes, Yorkshire pudding,
honey-roasted carrot, kale and
bone Madeira jus

DUO OF BRITISH LAMB
dauphinoise potatoes, fine beans,
asparagus and rosemary jus

**FIVE-SPICE MARINATED
DUCK LEG**
jasmine rice cake,
stir-fried vegetables,
miso and lemon grass broth

NAGE OF SEAFOOD
saffron potato, vegetable
spaghetti
and lobster sauce

**BUTTERNUT SQUASH, GOAT'S
CHEESE AND SPINACH
WELLINGTON**
parmentier potatoes, seasonal
greens and creamy sage sauce
(V, VEA)



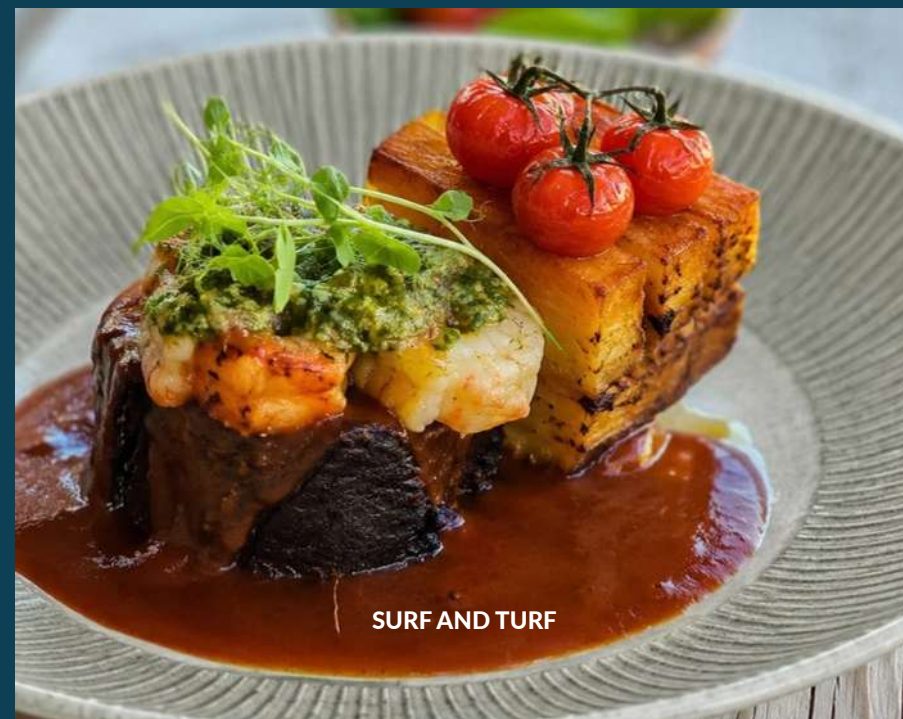
MARINATED DUCK LEG



HERB-CRUSTED SALMON



PORK FILLET WELLINGTON



SURF AND TURF



MOZZARELLA AND PESTO RICE CAKE

DESSERTS

£15.50 PER HEAD

£16.50 PER HEAD

£17.50 PER HEAD



WARM LEMON PUDDING

WARM BISCOFF
COOKIE TART
caramel sauce
and vanilla ice cream (V)

BRAMLEY APPLE CRUMBLE
and vanilla custard (V, VEA)

MILK CHOCOLATE
MOUSSE POT
sauce caramel au beurre salé

TRADITIONAL PAVLOVA
and mixed berry coulis (V, VEA)

STRAWBERRY
AND ELDERFLOWER FOOL
and Amaretti biscuit

BASQUE CHEESECAKE
caramel sauce
and drunken sultanas (V)

CHOCOLATE DELICE
chocolate soil
and Madagascan vanilla cream
(V, VEA)

WARM LEMON PUDDING
raspberries
and Chantilly cream (V)

JAFFA CAKE
VANILLA SPONGE
chocolate soil
and blood orange coulis

STICKY TOFFEE PUDDING
bonfire toffee sauce, popping
candy and caramel ice cream
(V, VEA)

WHITE CHOCOLATE
PANNA COTTA
rhubarb and vanilla syrup

BLACK FOREST OPERA
kirsch syrup
and Chantilly cream

PISTACHOUX
raspberries
and crème anglaise

ETON MESS PARFAIT
raspberry meringue (V)

DESSERT TRIO
(pick three)
Lemon meringue pie
Banoffee pie

Dark chocolate
and espresso crèmeux

Strawberry fraiser
Peach and prosecco jelly



Can't decide?
Our trio of mini desserts offers the perfect
to end your celebration!



DESSERT TRIO



CHOCOLATE DELICE



BASQUE CHEESECAKE



JAFFA CAKE VANILLA SPONGE



STRAWBERRY AND ELDERFLOWER FOOL



BLACKFOREST OPERA

CHILDREN'S MENU

£21.00 PER HEAD
(pick 1 dish per course)

The perfect menu for the 'little ones' aged
10 and under. Includes unlimited cordial

STARTERS

CHEESY GARLIC BREAD
with a sour cream dip
(V, VEA)

CRISPY POTATO SKINS
with garlic mayonnaise (V, VEA)

HUMMUS AND VEGETABLE STICKS
(VE)

MELON
with seasonal berries (VE)

MAINS

HOMEMADE BREADED
CHICKEN GOUJONS
with potato wedges and peas

TOMATO AND BASIL PASTA
with garlic bread (V, VEA)

PORK SAUSAGES
with cheesy mash, peas
and gravy

MARGHERITA PIZZA
with potato wedges (V, VEA)

DESSERTS

FILLED COOKIE POT (V)

FRESHLY BAKED
WARM CHOCOLATE BROWNIE
with vanilla ice cream (V)

SELECTION OF ICE CREAM
(VEA)

SEASONAL FRUIT SALAD
(VE)

BBQ MENU

£68.00 PER HEAD

(£27 PER CHILD)

minimum guest number- 30

You have the option of indoor
BBQ-style food or an outdoor BBQ
(weather permitting)

MAINS

(choose four)

Peppered beef minute steak
Chipotle and jalapeno hot dog
Monterey Jack cheeseburger slider
Tandoori chicken thigh
Ginger chilli chicken kebab
Garlic butter king prawns
Spiced lamb kofta
with pomegranate molasses

SIDES

all of the below is provided

Buttered corn on the cob
(V, VEA)
Creamy slaw (V, VEA)
House salad (V, VEA)
New potato salad (V, VEA)
Selection of homemade bread
(VE)

DESSERTS

(choose three)

all of the below desserts are vegetarian

Traditional Victoria sponge
Lemon and blueberry blondie
Scones, clotted cream, strawberry preserve
Spiced carrot cake muffin topped with buttercream
Baked Biscoff cookie
Triple chocolate brownie
Lemon posset
Traditional chocolate profiterole
Mixed berry pavlova
Raspberry Eton mess
Rocky road

VEGETARIAN

vegetarian/vegan guests will be served their own portion of the following mains:

Tahini aubergine and roast tomato stack (VE)
Charred halloumi, piquillo pepper and salsa (V, VEA)
Beetroot falafel slider (VE)
Field mushroom with blue cheese (V, VEA)

We require all children to
have the BBQ if choosing
this option.



SHARING DISHES

£68.00 PER HEAD
(£27 PER CHILD)

Choose one style of sharing
main and one sharing dessert

Family-style wedding breakfast with sharing platters served to each table for a relaxed, sociable dining experience.

Guest numbers: minimum 30, maximum 150

If choosing the sharing menu, we require all children to have this option too.

THE SMOKEHOUSE

all of the below is provided

Texan-style beef short-rib

Buttermilk fried chicken strips

BBQ pulled pork

Chipotle and jalapeno sausage

*served with Caesar salad, rainbow slaw,
buttered corn-on-the-cob and skin-on-fries*

Vegetarian selection: vegetarian corndog (VE),
frickles (VE and pulled BBQ jackfruit (VE)

THE ROAST

(choose two meats)

Roast rump of beef and Yorkshire pudding

Roast pork loin, crackling and apple sauce

Leg of lamb and mint sauce (£3 per head surcharge)

Roast turkey crown, pigs in blankets and stuffing

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

Vegetarian option: root vegetable wellington (VE)

ADDITIONAL SIDE DISHES

Yorkshire pudding £2 per head

Creamy mashed potatoes or pigs in blankets £2.50 per head

THE MEDITERRANEAN

Marinated chicken thighs with charred lemons and fresh herbs

Lamb koftas with pomegranate molasses & mint

Chargrilled halloumi with hot honey and thyme (V)

*served with Greek salad, oregano fries, warm flatbreads
and a selection of dips, including red pepper hummus,
creamy tzatziki and basil pesto*

Vegetarian option: smoked aubergine, peppers, walnuts
and pomegranate (VE)

THE TUSCAN

Creamy Tuscan-style chicken
Meatballs in a rich red wine sauce

*served with parmentier potatoes,
orzo pasta, buttered greens,
bowls of parmesan and garlic flatbread*

Vegetarian option: baked aubergine parmigiana (V, VEA)

THE INDIAN

House butter chicken

Keema aloo curry

*served with fragrant pilau rice, garlic and coriander naan,
balti chips and poppadoms and dips*

Vegetarian option: black-eyed bean dahl (VE)

SHARING DESSERT PLATTERS

(choose one)

CHEESECAKES

*pick two: chocolate marble and vanilla, salted caramel and popcorn,
raspberry and ruby chocolate
served with Chantilly cream*

BROWNIES & BLONDIES

*pick two: "Oreo" brownie, strawberry meringue brownie,
white chocolate and butterscotch blondie
served with Chantilly cream*

BRIOCHE DONUTS

*pick two: chocolate orange, lemon meringue, rhubarb and custard,
caramel pecan, traditional raspberry jam*

AFTERNOON TEA

*miniature scones, clotted cream and jam, lemon curd traybakes
and salted caramel chocolate brownie bites*



DAYTIME STREET FOOD

FISH AND CHIPS

WINCLE ALE BATTERED COD LOIN
*served with chunky chips, mushy peas, tartar sauce
and a charred lemon wedge*

Vegetarian option: vegetable fritter (VE)

PIE AND MASH

(choose one)

CHICKEN, SMOKED CHEESE AND HAM
BEEF AND ALE
*served with creamy mashed potatoes, crushed minted peas,
crispy onions and gravy*

Vegetarian option: triple cheese and onion pie (V, VEA)

£66.00 PER HEAD
(£27 PER CHILD)

Choose two main stalls and
three miniature desserts

Guest numbers - minimum 50 adults

If you choose street food, we require all children to have this option too.

PIZZA

(choose two)

PIZZA SLICE

served with potato wedges and a roquette salad

Pepperoni - *pepperoni, salami and roquito pepper*

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

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

Roasted butternut squash- *sage, feta and balsamic dressing (V, VEA)*

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)*

BURGERS

(choose one)

MOROCCAN LAMB BURGER

Harissa mayonnaise, Asian slaw, brioche bun

ORCHARD PORK BURGER

*applewood cheddar, caramelised onions,
apple chutney, brioche bun*

KATSU CHICKEN BURGER

*lightly pickled carrot, curried mayonnaise,
brioche bun*

BONE MARROW BEEF BURGER

*smoked streaky bacon,
Monterey Jack cheese, brioche bun*

Vegetarian option:

MASALA BHAJI BURGER

raita, mango chutney, floury bap (VE)

All served with fries



- EXTRAS -

Upgrade any station with
a selection of delicious
toppings and sides!
prices per dish/per head.

£3.50

*Pulled BBQ dishes: beef
brisket, chicken or pork*

Beef chilli

Mac & cheese

Crispy Halloumi

£2.50

Onion rings

Vegetable spring rolls

Vegetable samosas

Garlic bread

Caesar salad

£1.50

Crispy bacon bits

Crumbled blue cheese

Crispy onions

Gravy or curry sauce

FLATBREADS

(choose one)

CHICKEN GYROS, PORK SOUVLAKI OR LAMB KOFTA

*served with fries, pickled cabbage and onion salad,
Greek salad and creamy tzatziki*

Vegetarian option: halloumi and pepper (V, VEA)

DESSERT STALL

(choose three)

all of the below desserts are vegetarian

Traditional Victoria sponge

Lemon and blueberry blondie

Scones, clotted cream, strawberry preserve

Spiced carrot cake muffin topped with buttercream

Baked Biscoff cookie

Triple chocolate brownie

Lemon posset

Traditional chocolate profiterole

Mixed berry pavlova

Raspberry Eton mess

Rocky road

ENHANCEMENTS

HANDMADE CHOCOLATES

£4.00 per head

Whether you'd like to offer your guests a delicious chocolate favour at their place setting or serve them as a sweet treat after your wedding breakfast, our skilled pastry chef will create beautiful petit fours everyone will love.

Please get in touch for further information.

PRE-DESSERT COURSE

£5.50 per head
choose from:

HOT CHOCOLATE
AFFOGATO
*vanilla ice cream topped
with luxurious hot chocolate*

SGROPPINO
Lemon sorbet with prosecco

MANGO LASSI
*mango blended with yoghurt,
milk and ice*

TEA & COFFEE

STATION
£3.00 per head
*(minimum 50%)
cater for a percentage of your
guests with this option*

TABLE SERVICE
£4.00 per head
*(maximum of 80 guests)
all adult guests are required to
be catered for with this option*

HOMEMADE BISCUITS
£2.00 per head

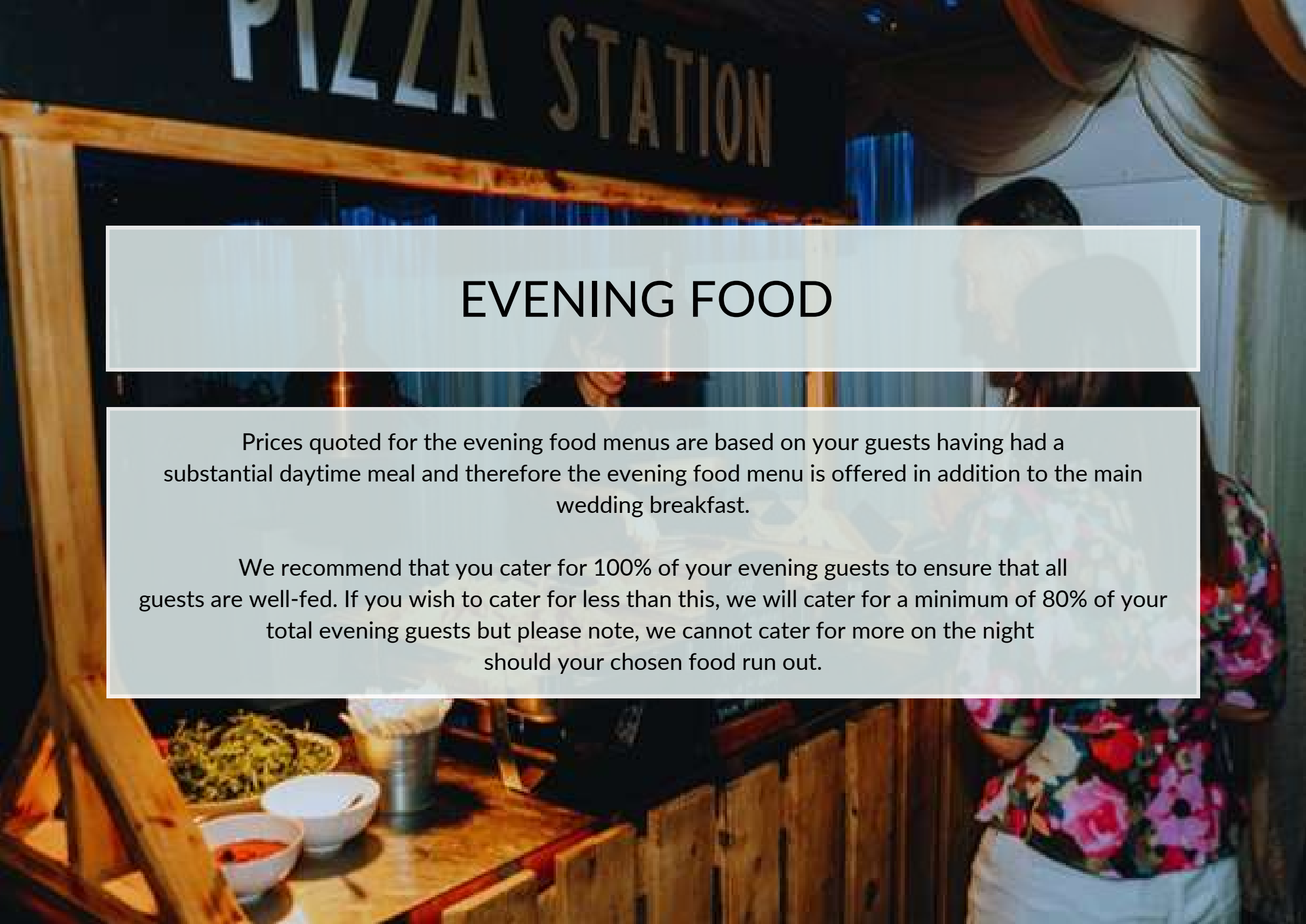
CHEESE TOWER

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!

See our 'Cheese Brochure' for more information and prices. All prices are subject to change at the beginning of each year, so please bear this in mind.

Offered in addition to your evening food.





PIZZA STATION

EVENING FOOD

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.

We recommend that you cater for 100% of your evening guests to ensure that all guests are well-fed. If you wish to cater for less than this, we will cater for a minimum of 80% of your total evening guests but please note, we cannot cater for more on the night should your chosen food run out.

EVENING STREET FOOD

£19.50 PER HEAD

A selection of evening snacks
served from a street food station
Choose one stall

FISH AND CHIPS

HANDMADE FISH GOUJONS

*served with chips, mushy peas, homemade tartar sauce
and lemon wedge*

Vegetarian option: vegetable fritter (VE)

PIZZA

(choose two ensuring one is marked with a V)

PIZZA SLICE

served with potato wedges and roquette salad

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, VEA)

Quattro formaggi - classic four cheese pizza (V)

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



- EXTRAS -

Upgrade any station with
a selection of delicious
toppings and sides!
prices per dish/per head.

£3.50

*Pulled BBQ dishes: beef
brisket, chicken or pork*

Beef chilli

Mac & cheese

Crispy halloumi

£2.50

Onion rings

Vegetable spring rolls

Vegetable samosas

Garlic bread

Cesar salad

£1.50

Crispy bacon bits

Crumbled blue cheese

Crispy onions

Gravy or curry sauce

LOADED CHIPS

(choose one)

BBQ PULLED PORK

BEEF CHILLI WITH CHEESE

AND JALAPEÑOS

Vegetarian option:
mushroom, spinach and chickpea
curry (VE)

FLATBREADS

(choose one)

CHICKEN GYROS, PORK

SOUVLAKI OR LAMB KOFTA

served with fries,

pickled cabbage and onion salad,

Greek salad and creamy tzatziki

Vegetarian option: halloumi and
pepper (V, VEA)

INDIAN

(choose one)

HOUSE BUTTER CHICKEN (MILD)

LAMB DOPIAZA (MEDIUM)

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

Vegetarian option: black-eyed bean dahl (VE)

BURGERS

(choose one)

BONE MARROW BEEF BURGER

smoked streaky bacon and Monterey Jack cheese

KATSU CHICKEN BURGER

lightly pickled carrot and curried mayonnaise

served with fries, American mustard, ketchup and dill pickles

Vegetarian option: vegetarian burger (V, VEA)

THAI

THAI GREEN CHICKEN CURRY

*served with fragrant sticky rice
and prawn crackers*

Vegetarian option: Thai green curry (VE)

HOT DOGS

FRANKFURTER HOT DOG

served with American mustard, ketchup, crispy onions and fries

Vegetarian option: vegetarian corn dog (V, VEA)

MAC AND CHEESE

TRUFFLED MAC AND CHEESE

*topped with a parmesan crumb
and BBQ pulled pork*

Vegetarian option: BBQ pulled jackfruit (V, VEA)



CARVED MEAT STATION

£21.50 PER HEAD

A traditional evening food option,
offering a choice of meats
accompanied with a selection of sides

MEATS

served with a bread bun
(choose two)

Slow-roasted pork

Roasted topside of beef (cooked
medium)

Roast turkey crown

Marmalade-glazed ham

Vegetarian option:
Sweet potato burger (VE)

CARBS

(choose two)

Jewelled rice salad (VE)

Potato salad, chive, red onion and
shallot (V, VEA)

Couscous, roasted Mediterranean
vegetables (VE)

Pesto conchiglie pasta
and cherry tomatoes (V, VEA)

SALADS

(choose two)

Rainbow slaw (V, VEA)

Caesar salad

Greek salad (V, VEA)

Mixed house salad (V, VEA)

HOT BAPS

Tray served around the room,
so the party doesn't have to stop!

£12.00 PER HEAD

**Add chips for just
£4 per head!**

choose one filling:

served on a floured bap, sauces served separately

Sausage and bacon baps (selection of both)

Roasted topside of beef, caramelised onions

Roast turkey crown, stuffing, cranberry sauce

Pulled slow-roasted pork, apple sauce

Vegetarian option: vegetarian sausage bap or
hummus and roasted pepper bap (VE)





ELEVATE YOUR EVENT

DINING DECOR

Our classic white crockery and silverware come as standard – but why stop there?
Add some sparkle and style to match your venue decor with premium tableware options.
Ask our team for a custom quote and explore upgrades like:

Luxe Linen

Statement Charger Plates

Elegant Glassware

Stylish Cutlery

Let's make your tables unforgettable!



Drinks Packages

*Choose the perfect package to suit your celebration!
Our drinks prices are provided as a guide and are reviewed regularly. As supplier costs can fluctuate throughout the year, prices may change at any time before your wedding. Your personalised proposal will always include the current prices, allowing you to review and confirm them before any payments are due.*

Enhancements

Upgrade from prosecco to our house
Champagne for just £4 per glass



Why not add a drinks token as a
wedding favour for your guests?

Like the look of a wine on one of our
other packages? Ask us for upgrade price



Our classic glassware comes as
standard – but why stop there?

Add some sparkle and style to match
your decor with tablescaping options.

Classic

£22.00 per adult

Included for each adult guest:
one reception drink
one glass of wine and a top-up during dining
one toast drink

Reception Drink

A glass of prosecco
A bottle of Peroni
Fresh orange juice

Wine for Dining

(House wines)
El Ninot de Paper blanco- white
El Ninot de Paper rosado- rose
El Ninot de Paper tinto- red
Fresh orange juice

Toast Drink

A glass of prosecco or sparkling apple juice



Add an additional reception drink for just £6 per head!



Signature

£28.00 per adult

included for each adult guest:
one reception drink
one glass of wine and a top-up during dining
one toast drink

Reception Drink

A prosecco cocktail - peach bellini/elderflower fizz
or a glass of Pimms
A bottle of Peroni
Raspberry fruit cooler (non-alcoholic)

Wine for Dining

Principato pinot grigio white
Mr Pat merlot red
Big Top white zinfandel rose
Fresh orange juice

Toast Drink

A glass of prosecco or pink prosecco
Sparkling grape juice



Add an additional reception drink for just £7 per head!



Luxe

£36.00 per adult

included for each adult guest:
one reception drink
one glass of wine and a top-up,
or two bottles of beer during dining
one toast drink

Reception Drink

(choose 2 alcoholic options)
Gin & tonic
Blushing bride cocktail
A glass of champagne
Fentimans rose lemonade (non-alcoholic)

Wine for Dining

Moko Black sauvignon blanc
Nieto malbec
Mirabello pinot blush
or two bottles of Peroni
Elderflower fruit cooler (non-alcoholic)

Toast Drink

A glass of champagne
Fentimans rose lemonade (non-alcoholic)



Add an additional reception drink for just £10 per head!



Stable Yard Catering

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

stableyardcatering.co.uk | events@stableyardcatering.co.uk

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

