**STREAMCOMBE FARM**

**Food Options Price List 2019**

unique & informal wedding receptions & parties

**Dining options**

We have developed a reputation for exceptional food at Streamcombe Farm.

Home grown and local Exmoor produce is used at every opportunity including our chutneys, jams, eggs, bread, cheeses, pies, cakes and goodies,

and of course, the awesome wood-fired Hog Roast.

Please ask for a bespoke quotation for your own requirements, thank you.

Vegetarians and other dietary requirements. DIY bar facilities are not available - Please see our drinks options below.

**FOOD**

**A Formal Wedding Breakfast – £38 per head** - for 12 - 30 people max served at oak tables in the main barn.

A formal dinner of five courses : starter – main – dessert – cheese – coffee

**Wedding Ploughmans:** £15.50 per person

Slices of homemade quiche, hand-raised meat pies, homemade bread, unusual salads x 3, selection of West Country cheeses (our current favourites are Beenleigh Blue, Quickes Raw Cheddar, Cornish Grey goats’ cheese and Boy Laity Camembert). Cold meats, local trout, homemade chutneys and relishes. Homemade scotch eggs & a mushroom pate. China plates, cutlery and napkins.

**Simple BBQ - ‘Sausage & Burger Style’** £7.50 per head (minimum of 50 people)

Locally produced sausages and burgers cooked for you on a wood BBQ with a self serve buffet bread & salads

Includes: Chef to cook and serve the meats. Paper plates and napkins.

**Luxury BBQ** - £14.50 per head(minimum of 50 people)

A variety of locally sourced steaks, chicken and chops cooked for you on a woodBBQ and served with a self serve buffet of fresh bread & unusual summer salads and side dishes. China plates, cutlery and napkins.

**No Frills - Simple Hog Roast in a Bun** £12.50 per head (minimum of 50 people)

Spit roasted whole Exmoor pig, cooked all day on an open wood fire, with crackling and homemade caramelised apples, bread rolls and stuffing.

Includes: Chef to cook & carve your hog roast. Paper plates and napkins.

**With all the Frills – Hog Roast Banquet**  £17.50 per head (minimum of 50 people)

Spit roasted whole Exmoor pig, cooked all day on an open wood fire, with crackling and a self served banquet of accompaniments and wonderful salad side dishes.

Chef to cook and serve the meats. China plates, cutlery and napkins. A self serve outdoor picnic.

**Hot & Hearty** £13.00 per head. (minimum of 30 people) served from the main barn.

Steaming pots of chilli, curries and dals or cassoulet, or slow roast meat, with crusty bread and an assortment side dishes.

Includes: China plates, cutlery and napkins. A self serve buffet.

**Desserts** £4.50 per person

A self serve buffet selection of seasonal, hot and cold desserts eg. summer berry pavlova, apricot and frangipane tart, and warm chocolate brownies with caramel sauce and clotted cream.  
  
**Your own cake as dessert** £1 per person  
Covers the provision of plates, cutlery and a jug of cream if required, plus we will cut your cake for you and prepare it for service.

**Afternoon Tea** £7 per person

Vintage style for a garden-party feel. Towers of delicate sandwiches, a selection of prettily iced fairy cakes, homemade scones, clotted cream, jam & fresh strawberries. Fresh coffee, luxury hot chocolate and tea! All served at your tables by waiting staff using mix and match china, including some vintage pieces.

**High Tea** £9 per person

All the elements of the Afternoon Tea above, but more substantial, with slices of homemade quiche, a selection of filled rolls and larger, luxury cup cakes. More suitable for a main meal.

**Welcome nibbles** c. £3.50 per personCan be tailored to your wishes. Popular choices are homemade cheese straws, mini scones, olives, local charcuterie and hot nuts

**Late Night Bites c.**£4.50 per person

Can also be tailored to your wishes. Popular choices are local cheese board, charcuterie, olives, and mini Cornish pasties

**Breakfast Party on the yard** £6.50 per person

Gather again, the morning after, for plates of bacon and sausage sandwiches, steaming cups of tea, coffee and hot chocolate, fresh juices and pastries. Served from the main barn.

**Beverages**

**Cava or Pimms -** £4.00 per glassserved to your guests at your specified time by waiting staff.

**House Red or White Wine** - £3.50 per glass (125cl) served to your guests at your specified time by waiting staff.

**After Dinner - Tea, Fresh Coffee and Local Chocolates** £2.50 per person

Served to all guests seated at tables by waiting staff.

Mix and match fine bone china, tea pots and jugs, including some vintage pieces.

**Imported Drinks** – there is a £1 corkage fee per person, if you would like us to serve your own supply of alcoholic drinks at specified times during the day. The corkage fee covers the storage, chilling, setting up, clearing and glass hire for each service. Therefore, if you would like us to serve your own cava, followed by dinner wine followed by your Champagne, corkage would be 3 x £1 = £3 per person corkage fee. Provision of your own alcohol is subject to a quantity limit of ½ bottle of wine, or equivalent, per person for each £1 corkage fee.

**Paying Bar** – £120 one off set up fee for 6 hrs duration 5pm – 11pm. We provide a simple paying bar for your party, selling local bottled beers, cider, spirits, wines and soft drinks, all at very reasonable prices.

**DIY bar facilities** – Not available

**Coffee & Tea making facilities for campers** - Complimentary for the duration of the 48 hr venue hire…reasonable use only please

Hot water urn, tea, coffee, instant hot chocolate and fresh milk available at a self service table for campers, guests and suppliers for the duration of the venue hire. We have a supply of 40 mugs for this. Please wash and return, thank you.

**Fresh Drinking Water –** glass tumblers and fresh spring water included with all food ordered.

N.B. Prices and choices available are subject to change without notice. A total package price is given upon application, and is a fixed price at the time of a formal order being placed with payment, 6 weeks prior to the wedding date. We are happy to cater for requests and work to a budget if required. Please ask. Thank you.

Final prices will vary depending on the precise menu chosen and the number of guests. Please ask for a quote. Thank you.

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