



The Wellbeing Farm

Wedding Feast Experience – Menus

We are extremely proud to have our own **Cookery School and Family Butchers** (which has been trading for over 130 years) and we rear our own **Wheatsheaf Farm lamb**. To ensure the quality of the food, we provide all the catering and drinks for the farm.

Our formula for wedding food is **'buy the best quality, cook it simply, serve it generously'**. Or put another way, good quality fresh, farm-based Lancashire food served in a quirky laid back relaxed atmosphere.

Our preference is to offer an informal, social and relaxed service with the main focus being on the food which is placed in the centre of each table. Guests help themselves and the constant passing of dishes provides an ice-breaking subject and constant talking point throughout the rest of your meal resulting in a more relaxed and sociable atmosphere.

We find that the quality and taste of the meat doesn't really require fancy sauces or gravies and we aim to source good quality seasonal ingredients from the surrounding area to accompany our amazing meat.

We grow our own edible flowers on the farm to decorate our dishes and with both an indoor and outdoor kitchen, our own hog roast machine and wood-burning pizza oven, we love making our food dramatic as well as delicious.
We can cater for various diets such as vegetarian, vegan, gluten free.

If you are not sure what to do for a celebration cake, we make Cheese Celebration Cakes which are imaginatively decorated with edible flowers, fruit and herbs as an alternative option.

To complement the food, we have a competitively priced drinks list where you will find some lovely local delights and a great selection of animal themed wines!

Other than the celebration cake, only food and drinks bought on the premises can be consumed at the farm.

Welcome Drinks:

Our welcome drinks are served in quirky twine wrapped jars with recyclable stripy straws on rustic wooden trays. Please choose from the following options:

Rhubarb, rosehip and lime fizz with sparkling wine and laced with vodka

Vodka and passion fruit fizz with sparkling wine garnished with passionfruit pieces

Sparkling wine and elderflower garnished with cucumber

Pimm's & lemonade garnished with strawberries and home grown mint

Bakewell Fizz - amaretto, prosecco and soda water and garnished with Guillotine cherries

Beer Barrow – bottles of cold beer (Budweiser or Corona) served on a bed of ice from our vintage wheel barrow.

And for those chillier months.....

Warm mulled apple cider with a dash of cinnamon and vanilla

Warm mulled wine prepared with winter spices, cinnamon, apple slices and oranges

Warming luxurious hot chocolate with a dash of amaretto or baileys served with whipped cream, marshmallows and chocolate sprinkles

Canapés:

Imaginatively served to your guests on wooden trays and slate platters – the perfect accompaniment to your welcome drink – **choose four or six canapés from the following options:**

Fish and mushy pea rosti

Mini Yorkshire pudding, roast beef and horseradish

Mini cottage pies

Mini burger with Lancashire cheese and tangy relish

Smoked salmon on soda bread Croute, black caviar and poached quail egg

Caramelized red onion and Lancashire cheese tartlet

Whiteheads chipolata sausages with honey and mustard glaze

Espresso soup shot – choose one from the following selection:

Spiced butternut squash and sweet potato

Tomato and roasted red pepper

Wedding Package 1: 'Country Celebration': 'Gourmet'

This fine dining option is served in our Wedding Barn and includes a five course meal, finishing with coffee and truffles. The menu will be tailored for you by our Chef making sure we serve the food you love. Food will be served silver service style on elegant white crockery with full glassware and white tablecloths. Suggestions include:

Amuse Bouche

Made from the couple's favourite food....

Starter

Ham hock terrine, pickled heritage carrot, mixed leaves with wholegrain mustard dressing
Chef's homemade chicken liver pate, onion chutney and toasted bread

Main Course

Fillet of beef with Blackstick blue cheese crumb, fondant potato and wilted greens with horseradish gravy
Pan-fried chicken breast, bubble and squeak mash, glazed root vegetables, sage and red wine sauce
Baked aubergine filled with roasted Mediterranean vegetables, wilted spinach topped with blue cheese

Dessert Course

Trio of chocolate: white chocolate & cardamom mousse, chocolate brownie, chocolate pot filled with honeycomb and sharp raspberry sauce
Rich chocolate brownie, strawberry compote and Chantilly cream

Cheese

Incorporating local cheeses along with seasonal fruit, nuts, herbs and edible flowers. Served on platters to your table with local chutney, homemade pickles, a variety of crackers, English butter and crusty bread.

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And to Finish.....

Tea, coffee and homemade truffles served at your table

Wedding Package 2: 'Rustic Fun'

This package is about making your day one to remember, and one which everyone will rave about. Food is served on platters on long trestle tables allowing your guests to relax and have a feast – this is all about not having an uptight formal meal, but celebrating and having fun.

Menu includes:

- One starter (served on sharing platters)
- Two types of meat + sausages with sauces and dressings (plus vegetarian option)
- Potatoes of your choice
- Three salads / vegetables of your choice
- Dessert or cake cart
- Use of our brew station

Starters

- Homemade mackerel pate
- Homemade farmhouse pate with onion chutney
- Smoked Salmon and prawn roulade with beetroot compote and sour cream dressing
- Chef's seasonal soup with crusty bread
- Ham hock terrine, pickled carrot and mustard dressing

Mains

Meat options – choose two types of meat and sausages from the following choices:

Whiteheads Butchers roast rib of beef served with Yorkshire puddings

Wheatsheaf Hill Farm reared lamb served with a homemade fresh mint salsa

Whiteheads Butchers pork slow roasted in fennel, garlic, rosemary, sage, a little chilli and pink peppercorns to make the pork extremely tender.

Whiteheads Butchers chicken quarters dressed in olive oil, freshly ground black pepper and sea salt served with lemon and herb aioli

Whiteheads Butchers chicken quarters roasted with fennel and garlic

A selection of Whiteheads homemade sausages – choose from:

- Traditional pork
- Cumberland
- Pork and apple
- Pork and chive
- Pork, smoked bacon and black pudding

Depending on your choice of meat, the following sauces will be placed on the tables for guests to help themselves:

Jugs of gravy

Salsa Verde – freshly chopped parsley, coriander and chives mixed with capers, olive and fresh zesty lime juice
Homemade BBQ sauce made with maple syrup, cider vinegar, molasses, apricots, apple juice and other delights.
Apple ketchup – perfect with pork!

Salads / Vegetables:

Please choose three dishes to accompany your meat from the following options:

Fennel, apple and red cabbage slaw
Tomato and feta salad with fresh basil
Green beans, mange tout and sugar snap peas with cracked black pepper
Chopped salad with kidney beans, tomatoes, red onion and coriander, and extra virgin olive oil dressing
Cauliflower Cheese, served with or without broccoli
Warm roast glazed roots to include parsnips, celeriac, winter squash, beetroot, garlic and shallots

Potatoes:

Choose one option from the following:
New potatoes with lemon and cracked black pepper butter
Garlic and rosemary roasted potatoes
Dauphinoise potatoes
Chive mashed potatoes

Desserts:

Choose two options from the following selection – desserts will be served at your table:
A pile of warmed chocolate brownies served with fresh berries and cream
The Wellbeing Mess – our version of a classic Eton Mess (served in individual jars)
Mango and passion fruit mess – a twist on the traditional (served in individual jars)
Apple and rhubarb crumble (served in large serving bowls with jugs of custard)
Sticky toffee pudding with butterscotch sauce and fresh cream

Alternatively use our Cake Cart:

The use of our traditional Cake Cart tastefully decorated and the use of our wooden rustic cake stands. Choose four cakes from the following choices:

Chocolate teaser Cake
Carrot cake with a cream cheese frosting
Lemon drizzle cake
Coffee and walnut cake
Sticky toffee Cake
Bakewell tart

Traditional English chunky scones with jugs of cream and Kilner jars of jam
Our Doughnut Station accompanied by thick cream, mixed berries and fruit coulis
Chocolate fountain with strawberries and marshmallows

And to finish.....

Use of our Lancashire Brew Station with Uncle Joe's Mint Balls

Wedding Package 3: 'Celebration Stations'

This is a great fun choice for a couple who prefer a more casual, social party atmosphere and the ultimate in informal weddings; food that people will actually want to eat!

With no formality, guests simply mingle and serve themselves from different food stations when it's time to eat. Our food stations are a great source of conversation and socialising.... Your Wedding Coordinator will invite each table up to the Serving Stations one table at a time to manage queuing time and to keep it a nice relaxed experience for you all.

Menu includes:

Sharing starter platter

Three food stations (with vegetarian equivalents on each station except for the hog roast)

Cake cart

Use of our Lancashire Brew Station and Uncle Joe's Mint Balls

Starters

Homemade mackerel pate

Homemade farmhouse pate with onion chutney

Smoked Salmon and prawn roulade with beetroot compote and sour cream dressing

Chef's seasonal soup with crusty bread

Ham hock terrine, pickled carrot and mustard dressing

Main course

Choose from **three food stations** (with vegetarian equivalents on each station):

Artisan meat and potato pie, gravy and mushy peas – think comfort food at its best

Paella – bring 'una fiesta' to your wedding with lots of bright festive colours

Lancashire Hot Pot – the ultimate in local tradition with pickled red cabbage and mushy peas

Gourmet tacos, with all the accompaniments!

Chicken or lamb curry station with all the trimmings

Pulled pork and red cabbage slaw, barn cakes with apple sauce stuffing

Build a Burger or Hotdog station

Cake Cart:

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Carrot cake with a cream cheese frosting

Lemon drizzle cake

Coffee and walnut cake

Sticky toffee Cake

Bakewell tart

Traditional English chunky scones with jugs of cream and Kilner jars of jam

Our Doughnut Station accompanied by thick cream, mixed berries and fruit coulis

Chocolate Fountain with strawberries and marshmallows

And to finish....

Use of our Lancashire Brew Station and Uncle Joe's Mint Balls

Wedding Package 4: Midweek Packages

If you're planning a mid-week wedding, chances are that you may want something a little bit more relaxed. If that's the case, our Wedfest Cold Buffet or our Hot BBQ Style packages could be right up your street. Similar to our Celebration Stations, these offer an alternative to the standard full meal, and allow you to mingle with your guests whilst being creative with your plate; whether that be with a fresh cool salad or building your own burgers to suit your guest's tastes.

'The Wedfest Cold Buffet'

Basket of fresh baked artisan bread

Seafood cocktail

Platters of fresh fish including whole dressed salmon

Platters of cooked and continental meats

Mediterranean platters, olives, roast peppers, courgette, aubergine, tomatoes, stuffed mini peppers, balsamic onions and chilies

Assorted salads and accompaniments

Fresh fruit platters

Cake Cart

Cheese board with chutney and biscuits

'The Hot BBQ Style Buffet'

Whiteheads burgers

Whiteheads Butchers sausages

Marinated chicken quarters

Mixed salad

Red onion and red cabbage slaw

Potato wedges

Onion rings

A selection of burger toppings: Grated Lancashire cheese, crumbled blue cheese, jalapenos, guacamole, fried onions, crispy fried bacon, gherkins

Served with a selection of sauces: Spicy hot sauce, chipotle mayonnaise, sour cream

Accompanied by our rustic Cake Cart to finish and of course our Lancashire Brew Station

Vegetarian choices:

For the Rustic Fun or Celebration Stations packages, we can serve the following vegetarian main dishes:

- Stuffed butternut squash with wild rice and seasonal vegetables topped with Lancashire blue cheese
- Stuffed aubergine filled with risotto, parmesan and roasted vegetables served with a mango and avocado salsa
- Field mushroom stuffed with sun-blushed tomatoes and melted goats cheese served with a rocket salad
- The Wellbeing Parcel – filo pastry parcel of sweet potato, butternut squash, feta cheese, herbs and spices
- Roasted butternut, sun blushed tomatoes and blue cheese tartlet served with rocket leaves and red pepper tapenade
- Asparagus, red onion and goats cheese tartlet or artichoke, blue cheese and herb tartlet

Ideas for children:

We find that children love the sharing platters so they can nibble and dip to their hearts delight with you. For their main course, children can either have smaller portions from the adult menus or they can choose from:

Starter: Seasonal vegetable crudité's with nachos and hummus

Whiteheads homemade sausages with a bucket of homemade chips and ketchup and garden peas

Mini burger with onion rings, a bucket of homemade chips and ketchup served with garden peas

Poached salmon, a bucket of potato wedges and garden peas

Battered fish or chicken strips with a bucket of homemade chips and garden peas

Roast lamb or chicken served in pitta bread with a bucket of homemade chips and side salad

Children can either help themselves to the desserts we serve the adults or we can serve them a Knickbocker Glory in traditional ice cream sundae glasses with strawberry coulis and meringue

Ideas for dietary needs

We can and have catered for a huge variety of dietary requirements. Unfortunately we cannot do so without prior notice. Please tell us in advance if any of your guests have any dietary requirements such as allergies or if they are vegetarians or vegans etc. and we will arrange alternative dishes for you where appropriate.

We can amend our menu choices to suit all dietary requirements. For gluten free and vegans, we will provide bread to suit their dietary requirements.

Dishes to suit dietary needs include:
Skewers of meat, fish or vegetables
Ice cream sundaes
Poached fruit

Evening food:

Choose one option from the following and one vegetarian option. Evening food will be served with either rosemary roasted new potatoes with lemon, oil and pink peppercorn dressing or homemade Cajun wedges together with coleslaw and green salad plus baskets of bread and sauces.

Lamb

Lamb kofta kebabs

or

Whiteheads large traditional lamb burgers served in a burger bar style with guacamole, chipotle mayonnaise, bacon chilli jam, caramelised onion, gherkins, lettuce, chutney, cheese

Pork

Hog Roast carved in the Barn from the spit to allow your guests to enjoy the ultimate spectacle. The hog will be seasoned with homemade rubs – choose from:

- Herby: Himalayan pink sea salt, light brown sugar, toasted fennel seeds, freshly ground black pepper, sage, rosemary and garlic cloves
- Aromatic: Fennel, coriander and cumin seeds, black peppercorns, soft dark brown sugar, garlic, smoked paprika, oregano and cayenne
- Salt, oil and lemon juice

Beef

Whiteheads large traditional beef burgers served in a burger bar style with guacamole, chipotle mayonnaise, bacon chilli jam, caramelised onion, gherkins, lettuce, chutney, cheese

Vegetarian

Chickpea and coriander burgers or spicy Mexican bean burgers

Cauliflower and cumin fritters with lime yoghurt

Beetroot and walnut veggie sausages

Carrot burger made of carrots, tomato, potato, onion, chickpeas and sesame seeds with cumin and lemon juice

Evening Snacks:

Choose one from the following served with Cajun wedges and relish:

Mixed selection of Whiteheads bacon and sausage baps

Fish finger butties with homemade tartare sauce

Whiteheads fancy hotdog with caramelised onion

Two Carrs pasties with mushy peas and red cabbage

Roast vegetable and goats cheese butties

Wood-fired Pizza:

Choose a variety of pizzas from our wood-fired pizza oven served on wooden boards accompanied by wedges and salad:

Choose:

- Classic (Tomato, mozzarella and fresh basil)
- Spicy (Tomato, mozzarella, chorizo and fresh chilli)
- Farmhouse (Tomato, mozzarella, Whiteheads ham and mushroom)
- Fruity (Tomato, mozzarella, Whiteheads ham and pineapple)
- Garlic Chicken (Tomato, mozzarella, chicken, garlic butter)
- or let us know your favourite type of pizza.....

Cheese Celebration Cakes:

Garnished with seasonal fruit and edible flowers – minimum 80 guests.

Incorporating local cheeses of your choice along with seasonal fruit, nuts, herbs and edible flowers. Served on our rustic cart alongside local chutney, homemade pickles, a variety of crackers, English butter and crusty bread.

- ♥ Four tiers with red heart cheese on top (80+ people)
- ♥ Five tiers large wedding cake for 120+ people (120+ people)
- ♥ Six tiers cheese and pork pie wedding cake (120+ people)

Added extras for evening fun:

To really impress your guests, add even more fun to your evening do with the options below - these can be added to evening food and evening snack packages. Prices below are based on servings for 80 guests.

Candy Buffet - We can provide our sweet buffet full of a variety of eight different sweets along with paper bags, scoops, weighing scales

Freshly Made Popcorn Station – At night when your guests have the munchies, we can provide this as a late night treat after a few dances in a variety of flavours

Donut Bar – We can provide a range of donuts to let your guests create their own toppings with glazes, fun sprinkles or simply sugar

Chocolate Fondue – A chocolate spectacular with melted chocolate, fruit, marshmallows, mini donuts and other chef delights....