



THE WELLBEING FARM

Wedding Feast
Menu



WEDDING MENUS

ABOUT US

You have chosen a venue which is different from the norm and that is absolutely the case when it comes to the food served at your wedding. As we have achieved the highest standards of green business, we try to ensure our menus are fresh and seasonal and the food we source is local. As a result, some dishes on the menus may alter slightly due to the seasonality of the produce.

OUR BUTCHER

We are extremely proud to have our own connected Family Butchers – (Whiteheads Butchers, located in the village of Edgworth, just half a mile away which has been trading for over 130 years). We even rear our own Wheatsheaf Farm lamb. To ensure the quality of the food and to preserve the excellent reputation of Whiteheads Butchers, 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.

WHITEHEAD BUTCHERS



We can cater for various diets such as vegetarian, vegan, gluten free etc.

WEDDING MENUS

OUR STYLE

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. 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 pizza oven, we love making our food dramatic as well as delicious. 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 wine and drinks list where you will find some lovely local delights and a great selection of llama themed wines! Other than the celebration cake, only food and drinks bought on the premises can be consumed at the farm.

OUR CHEF

D A N I E L S W I F T

ABOUT OUR CHEF

Our new menu has been designed in consultation with Daniel Swift, Head Chef and Stephen Whitehead from Whiteheads Butchers.

Since the age of 25, Daniel (Dan) has worked as a Head Chef in a variety of catering establishments including wedding venues. He is passionate about food and sustainability and using seasonal produce where possible.

Dan is supported in the kitchen by Sue, Ben and Bobby who are all equally as passionate about producing quality food to the highest standards.



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Canapés
—



CANAPÉS

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MEAT

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Mini whiteheads lamb burgers with tzatziki

Slow cooked brisket Yorkshire puddings

Sweet chilli chipolatas

Farmhouse meatballs with mozzarella and a rustic tomato sauce

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FISH

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Mini fish pie

Smoked mackerel pate

Mini fish and chip skewer

Classic prawn cocktail

—

VEGETARIAN

—

Mini cheese on toast with onion marmalade (V)

Vegetable spring roll with hoisin (VE)

Freshly baked Vegan sausage roll (VE)

Plant based cottage pie (VE)

Southern fried cauliflower bites with Chipotle mayonnaise (VE)

—

SWEET TREATS

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Mini scones with jam and cream (V)

Lemon curd tartlets (V)

Chocolate coated shortbread hearts (V)

GF- Gluten Free

VE - Vegan

V - Vegetarian



Festival Fodder Menu

FESTIVAL FODDER

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STARTER

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Choose one flavour from the following:

Roasted tomato and pepper (Ve, GF), Lancashire mushroom (VE, GF), Broccoli and Blacksticks Blue cheese (V, GF), Sweet potato and lentil (VE, GF)

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MAINS

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A choice of:

Whitehead's cheeseburgers, garlic and herb chicken wings, homemade lamb kofta, BBQ baby back ribs, corn on the cob, Lancashire barmcakes, seasoned wedges, chefs' coleslaw and garden salad.

Or:

Spicy bean burgers, buffalo cauliflower wings, plant sausage, vegetable and tofu kebabs, corn on the cob, Lancashire barmcakes, seasoned wedges, chefs' coleslaw and garden salad (V)

*Upgrade your vegetarian option *£4pp*:*

Cauliflower steak, vegan sausage, marinated Quorn chicken, grilled vegetable medley, onion rings, wedges, grilled mushrooms and tomatoes, peppercorn sauce *GFA*

*Upgrade festival fodder *£6pp*:*

Spatchcock chicken- (choose one flavour)
Garlic and herb, Cajun, Chilli and lime, Salt and cracked black pepper

Sides to accompany:

Spicy rice, garlic focaccia, chipotle coleslaw, mixed green salad, sweet potato mash and roasted med vegetables *plant based chicken alternative available £6pp*

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DESSERTS

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Choose one from the following:

Warm triple chocolate brownie with fresh cream (Available VE or GF)

Traditional English trifle (available VE or GF)

Tea and Coffee served from our Lancashire Brew Station

—
Host The Roast
—



HOST THE ROAST

—
STARTER
—

A choice of: *pick one option only*

Soup: (pick one only)

Roasted tomato and pepper (VE, GF), Lancashire mushroom (VE, GF), Broccoli and Blacksticks Blue cheese (V, GF), Sweet potato and lentil (VE, GF), Carrot, coconut and chilli (VE GF)

Or a choice of:

Lamb liver and pink peppercorn pate, crusty bread and apricot chutney

Lancashire cheese and leek tartlet crispy leeks, tomato relish (V)

—
MAINS
—

A choice of one meat and one vegetarian option:

Whiteheads slow roast beef.

Whitehead's garlic and rosemary lamb (£2.50 surcharge)

Lemon and herb roasted chicken.

Honey roast gammon

All served with Yorkshire puddings and jugs of red wine gravy.

Mushroom and Guinness pie (VE)

Sweet potato and chickpea loaf (VE)

Spiced butternut squash, spinach, and lentil wellington (VE)

Beetroot Wellington (VE)

All meals to be accompanied by creamed potatoes, roast potatoes, and chefs' choice seasonal vegetables.

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DESSERT
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A choice of: (pick one from the following)

Sticky toffee pudding, butterscotch sauce and custard (V)

Chocolate and raspberry cheesecake with fresh cream (V)

Seasonal fruit tart with fresh cream (V)



WOW Factor

WOW FACTOR

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STARTER

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Create your own sharing platter starter- (choose any 4 options) all served with crusty farmhouse bread and butter (vegan butter available)

Meat Options: 4oz pork pie, charcuterie selection, ham hock terrine

Vegan Options: Vegan sausage roll, falafel selection, assortment of hummus with grissini, individual soup cups, sun blush tomatoes and olives, roasted mushroom and tarragon pate

Vegetarian Options: Cheese and onion bon bons, Lancashire cheese and pickles, mini melted brie

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MAINS

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A choice of:

The Wellbeing Farm Meat Sharing Boards (Choice of two meats plus Whiteheads sausages)

Slow roast beef

Garlic and rosemary lamb

Honey roast gammon

Herby boneless chicken thighs

Or

The Wellbeing Farm Vegetarian/Vegan Option:

Mushroom and Guinness pie (VE)

Sweet potato and chickpea loaf (VE)

Spiced butternut squash, spinach, and lentil wellington (VE)

Beetroot Wellington (VE)

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SIDES

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All mains are served with a choice of sides

Pick two potato and two vegetable dishes listed below:

WOW FACTOR

Choose two:

- Dauphinoise potatoes (VE GF)
- Creamed potatoes (VE GF)
- Garden herb roasted potatoes (VE GF)
- Buttered new potatoes (VE GF)

Choose two:

- Glazed carrots (VE)
- Cauliflower cheese (V GF) *Vegan option available*
- Seasonal vegetable selection (VE GF)
- Green Vegetable Medley (VE GF)

DESSERTS

A choice of:

Cake cart served with fresh cream: Choose 3 cakes from the following:

- Carrot cake (V)
- Chocolate fudge cake (V)
- Victoria sponge (V)
- Red velvet (V)
- Lemon drizzle slices (V)
- Vegan Jaffa Cake (VE)
- *GF options available*

Or choose one of the following:

- Triple chocolate brownie (V)
- Sticky toffee pudding and butterscotch sauce (V)
- Jam sponge (V)
- Apple crumble (V)
- Classic bread and butter pudding (V)
- With your choice of ice cream, cream, or custard
- *Gluten Free and Vegan options available*

*** ADD A CHEESE COURSE FOR £8PP ***

Mini picnic tables of a selection of farmhouse cheeses, crackers, chutney, celery, grapes will be served to your table

—
Plant Based
—



WOW FACTOR

CANAPES

Southern fried cauliflower bites- chipotle mayonnaise
Mini spicy bean burgers with tomato salsa
Mixed falafel with vegan aioli
Blini topped with whipped feta, sun blushed tomatoes
Beetroot and tahini cups
Shortbread hearts with dark Belgian chocolate

STARTERS

Choose one

Carrot coconut and chilli soup
Roasted tomato and pepper soup
Beetroot soup with horseradish 'cream'
All served with crusty bread and salted plant butter

Sharing starter-
Heirloom and basil bruschetta, basil oil. Cashew ricotta, balsamic hummus, pitta chips, warm focaccia and crisp vegetables

MAIN COURSE

Sharing beetroot wellington, roasted potatoes, creamed potatoes seasonal vegetables and gravy
Sweet potato and lentil shepherd's pie glazed vegetables and crusty bread
Spiced butternut and chickpea tagine, saffron rice and flatbreads

DESSERT

Belgian chocolate and raspberry crème brulee, shortbread biscuits
Sharing seasonal crumble with custard
Lemon meringue pie, plant cream

PLANT BASED

Choose two:

- Dauphinoise potatoes (VE GF)
- Creamed potatoes (VE GF)
- Garden herb roasted potatoes (VE GF)
- Buttered new potatoes (VE GF)

Choose two:

- Glazed carrots (VE)
- Cauliflower cheese (V GF) *Vegan option available*
- Seasonal vegetable selection (VE GF)
- Green Vegetable Medley (VE GF)

DESSERTS

A choice of:

Cake cart served with fresh cream: Choose 3 cakes from the following:

- Carrot cake (V)
- Chocolate fudge cake (V)
- Victoria sponge (V)
- Red velvet (V)
- Lemon drizzle slices (V)
- Vegan Jaffa Cake (VE)
- *GF options available*

Or choose one of the following:

- Triple chocolate brownie (V)
- Sticky toffee pudding and butterscotch sauce (V)
- Jam sponge (V)
- Apple crumble (V)
- Classic bread and butter pudding (V)
- With your choice of ice cream, cream, or custard
- *Gluten Free and Vegan options available*

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—
Farm Fest
Feast
—



FARM FEST FEAST

For those seeking a more laid-back and casual vibe, create a vibrant festival-style atmosphere by selecting three delicious options to be served from food stalls around the barn.

This is available for all dates in 2025 and Sunday-Thursday from 2026

A CHOICE OF THREE

MAC 'N' CHEESE STATION

Delicious homemade Mac 'n' Cheese ,
with a selection of toppings:

- Crispy bacon bits
- Selection of cheeses
- Selection of sauces
- Sundried tomatoes
- Truffle oil
- Nduja
- Beef brisket or pulled pork

YORKSHIRE PUDDING

WRAPS

Beef brisket
Roast potatoes
Seasonal vegetables

Served with gravy

BURRITO BAR

Spiced mince beef
Spicy rice
Mixed beans
Fresh salad
Grated cheese
Salsa
Sour Cream

Served on a fresh tortila

GYROS

Chicken Gyros
Fresh salad
Tzatziki

Folded in fresh flatbread

LOADED WEDGES

Homemade seasoned wedged
with your choice of toppings
including:

- Cheese sauce
- Grated cheese
- BBQ sauce
- Crispy bacon
- Crispy onions
- Jalapeños

PAELLA

A choice of:
Chicken
Chorizo
Vegetable

ONE CHOICE OF DESSERT

BROWNIE OR BLONDIE TOWER

Choose either a stack of
homemade blondies or brownies...
(the hardest choice of all time)

CRUMBLE STATION

Create your perfect crumble!
A choice of 2 fillings and the
perfect crumble to go on top.

Served with cream or custard

DECONSTRUCTED CHEESECAKE STATION

Cheesecake filling
Buttery, biscuit base
With a choice of toppings

Served with cream



Children's Menu

CHILDREN'S MENU



For children aged 5 - 12 years old, can be served half portions of the adults menu, or choose their own menu from the following:

STARTER

Choose one of the following for all children:

Garlic ciabatta with or without cheese (V)

Hummus with tortilla chips and vegetable sticks (VE GF)

MAINS

Choose one of the following for all children:

Mini burger, wedges, and salad

Breaded chicken goujons, wedges and beans (GF)

Fish fingers wedges and peas

Tomato and vegetable pasta (VE)

DESSERTS

Choose one of the following for all children:

Selection of ice cream (V)

Chocolate brownie and ice cream (V)

Jam jar sundae (Chocolate or strawberry) (V)

—
Evening Food
—



EVENING FOOD



HOG ROAST

Hand carved by our chefs in front of your guests

Or

Pulled BBQ jackfruit (VE)

Both served with Lancashire barm-cakes, apple sauce, stuffing and wedges.

Gluten Free options are available

STREET FOOD

For an evening party with a difference, wow your guests with our on-trend selection of street food. Choose 3 from the following list:

EUROPEAN:

Chicken gyros in folded flat bread with tzatziki and tomato cucumber salad

Paella- choose from chicken and chorizo or vegetable.

Bratwurst in a brioche roll

UK:

Yorkshire pudding wrap- roast beef, roasted potatoes and gravy

Fish and chips

USA:

BBQ pulled pork brioche.

Slider burgers

Rest of the world:

Curry and rice - choose chicken or vegetable.

Hoisin duck bao bun with julienne leek and cucumber

Vegan and Gluten free alternatives available

EVENING FOOD

EVENING NIBBLES

For when you just want to dance....

Choose 2 options from the following list:

Bacon barm with tomato chutney

Whiteheads sausage barm with onion marmalade

Famous Bolton Carrs pasties

Homemade spicy bean burgers with salsa

All served with Cajun wedges.

*Upgrade your evening nibbles to HMPASTIES – traditional Cornish pastie or chickpea curry pasties
£2pp extra*

PIZZA

Handmade (choose 4 from the list below)

Margherita (V)

American hot (pepperoni and jalapenos)

Ham and mushroom

Garlic chicken and roasted pepper

Mediterranean vegetable (v)

Spicy nacho beef

Tuna, sweetcorn and red onion

BBQ roasted cauliflower (Ve)

Margherita (VE)

Mediterranean vegetable (VE)

Vegan options available

All served with cajun wedges