

LODGE FARM



C A T E R I N G
G U I D E

*Victorian Grace, Rustic Charm,
Exclusively Yours...*



LODGE FARM

CATERING GUIDE

Canapes (minimum 3 canapés per guest) from £2.50 each

Pea and ricotta arancini, lemon aioli

Mini black olive and tomato tartlet

Tomato and strawberry gazpacho Courgette and goats cheese roulade, baba ghanoush

Smoked bacon and stout rarebit, homemade hp sauce Buttermilk chicken and hot honey slider Seared beef, truffled mushroom, garlic crostini Iberico ham and manchego croquette, quince chutney

Mini Thai fishcake, yuzu aioli

Salt cod fritter, smashed peas, pickled lemon Tuna crudo, coriander, lime sherbet Cured salmon, beetroot and horseradish salsa



Plated 2/3 Course Meal from £41 per person

Starters

Ham hock and pistachio terrine, pickled cauliflower

Summer vegetable tart, whipped peas, lemon ricotta

Salt baked beetroot and orange salad, goats cheese, candied walnuts

Cured salmon, buttermilk, pickled cucumber Spiced cauliflower soup, curry oil, bhaji scraps Grilled tiger prawns, smashed avocado, pickled chilli (+£2)

Beef carpaccio, shaved parmesan, rocket salad (+£3)

Main Course

Corn fed chicken , whipped peas, grilled broccoli, potato fondant

Roast salmon, braised fennel, dill potato cake, caper beurre noisette

Chicken Milanese, rocket and tomato salad, garlic potatoes

Butternut squash, mushroom and blue cheese wellington, sauteed greens

Sticky miso aubergine, bulgur wheat, pomegranate salad

Fillet of beef wellington, dauphinoise potatoes, roast carrot (+£12)

Feasting Boards - From £47 per person

Roasted Sirlion of Beef, Homemade Yorkies, Rosemary Roast Potatoes, Seasonal Veg, Red wine Jus

Thyme Roasted Chicken, Sage Stuffing, Roast Potatoes, Seasonal Veg, Gravy.

Locally Sourced Venison, Creamed Mash Potato, Seasonal Greens, Jus.

Vegan/Vegetarian option.



BBQ Menu from £39 per person

Choose 3 from;

Hertfordshire pork sausages 100% beef burgers

Piri Piri chicken quarters Greek style chicken kebabs

Portobello mushroom shawarma BBQ Pork ribs (+£3)

Marinated Offley Hoo venison (+£2.50) Lamb koftes (+£2)

King prawn and chorizo kebabs (+£3) Hertfordshire Rump steak (+£2.50)

Then Choose 3 from;

Paprik and lemon fries

Rosemary and garlic roasted new potatoes Wholegrain mustard and spring onion salad Spiced carrot, lentils, lime yoghurt Seasonal mixed leaves

Grilled Mediterranean vegetables

Green salad

Red cabbage and apple coleslaw

Baby gem, croutons, parmesan, caesar dressing Tomato and black olive Panzanella



Dessert from £5 per dessert

Triple chocolate brownie, caramel sauce, honeycomb Vanilla pannacotta, poached berries

Lemon posset, raspberry, ginger

Dark chocolate pot, creme fraiche

Passion fruit mousse, caramelised white chocolate Spiced apple tart tatin, bay scented custard (+£2)

British and Continental cheese selection, sourdough crackers (+£5)



Street Food from £17 per person

Lodge Farm Smash Burgers in a Brioche Bun

Dirty Fries

Plant Based Burger in a Vegan Brioche Bun

Buttermilk Fried Chicken with Hot Honey in a Brioche Bun

Chicken or Beef Burrito with Guac



Evening Food from £5 per person

Home Made Pizza on a sourdough base with toppings of your choice

Bacon and Sausage baps

Mini Fish and Chip Cones

Hog in a Bun - Apple Sauce

Macaroni Cheese with optional Bacon Bits or Roast Onions

Cheeseboards

Filled Panini - Ham/Cheese/ Tomato



FAQs

- Prices quoted are based on 100 guests. The price per head will increase slightly with lower guest numbers.
- Our minimum guest number is 50 adult guests.
- Prices quoted are for 2026. A 3% increase will be applied to 2027 and 6% to 2028.
- Allergen info can be supplied
- Food tasting will be arranged once the booking is confirmed.
- A 10% deposit will be taken at point of booking. This is non refundable.
- A tasting menu will be provided. Tasting will be £50 per person and will be a set tasting menu.
- Tastings will be done in small groups in a private dining area. Additional places can be booked but only £100 will be deducted from the final invoice.
- All food is served, plated, at the table (with the exception of sharing platters, which will be served per table).
- We do allow external caterers for cultural/religious reasons.

