# DDD CEFARM WOUGH

Victorian Grace, Rustic Charm, Exclusively Yours...







## LODGE FARM

### 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, caeser 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**

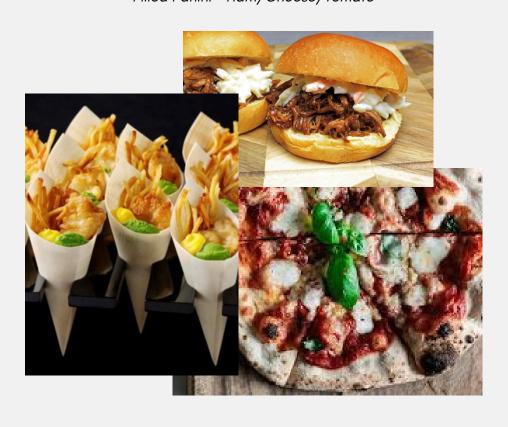
Lodge Farm Smash Burgers in a Brioche Bun
Dirty Fries
Plant Based Burger in a Vegan Brioche Bun
Buttermilk Fried Chicken with Hot Honey in a Brioche Bun
Chicken or Beef Burrito with Guac





### **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.

