

# FIELDS FARM WEDDINGS





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## FIELDS FARM

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### THE BARN

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Located within 20 acres of trees, Fields Farm is set in the heart of a woodland landscape.

The farmhouse-inspired barn offers a warm, welcoming space in all seasons, while the surrounding grounds bring an open, alfresco feel that captures the magic of the countryside.

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*(This is a Rendering)*



## FIELDS FARM

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### YOUR DAY

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#### DRINKS RECEPTION

The celebrations begin with a relaxed drinks reception at Rise & Grind, allowing guests to gather, mingle and take in the surrounding countryside as the day transitions into evening.

#### WEDDING BREAKFAST IN THE BARN

Guests are then welcomed into our farmhouse-inspired barn for the wedding breakfast. Warm, inviting and set within the woodland, the barn provides the perfect backdrop for dining, speeches and shared moments.

#### EVENING CELEBRATION

As the evening unfolds, the barn becomes the heart of the celebration. Music, dancing, and evening food carry the festivities through to midnight, with guests free to enjoy both the indoor space and the outdoor areas.

A fire pit offers a cosy focal point outside, creating a relaxed alfresco atmosphere as the night draws in.

#### ACCOMMODATION

A limited amount of on-site accommodation is available, allowing some guests to stay close by and enjoy the celebration without the need to travel late into the evening.

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## FIELDS FARM

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### ACCOMODATION

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#### OUR A-FRAME CABINS

Venue hire includes one complimentary cabin for the newly married couple , offering a peaceful retreat at the end of the celebrations.

In addition, two further on-site cabins must be booked - a one-bedroom cabin and a two-bedroom cabin - making them ideal for members of the wedding party wishing to stay close by.

The cabins are nestled among the Christmas trees, providing a private and relaxed countryside setting. Each offers basic amenities, including a kitchen, and each with their own hot tub, allowing guests to unwind and extend the celebration.

Rise + Grind is an on-site café offering breakfast and lunch the following day.

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# FIELDS FARM

## VENUE HIRE

Fields Farm offers carefully considered wedding packages designed to provide everything you need for a relaxed and beautifully organised celebration. 2026 weddings are available from May onwards, with a 30% saving available on all 2026 bookings.

Venue hire includes exclusive use of Fields Farm and its surrounding grounds until midnight, allowing you and your guests to enjoy the day and evening without interruption.

### WHATS INCLUDED

- A friendly, experienced and helpful staff team
- Assistance from a dedicated wedding coordinator
- Reception set-up and clear-away
- Tables and chairs
- Cake table and cake knife
- Cutlery, glassware and napkins
- Use of the barn and fire pit
- Space for up to 80 guests for the wedding breakfast and an additional 50 guests for the evening celebration
- Day-before access for set-up
- Early check-in to the booked cabins for changing and getting ready
- Complimentary cabin for the happy couple
- Exclusive access to 20 acres of Christmas trees, providing a beautiful natural backdrop for wedding photography
- Ample free on-site parking for guests

Year	Saturday May - October	Sunday February - April	Sunday May - October	Sunday February - April	Friday May - October	Friday February - April	Weekday May - October	Weekday February - April
2026	<del>£6095</del> £4266.50	N/A	<del>£5295</del> £3706.50	N/A	<del>£5695</del> £3986.50	N/A	<del>£4500</del> £3150	N/A
2027	£7095	£5900	£6295	£4255	£5695	£5580	£5500	£4620





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## FIELDS FARM

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### CATERING

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Food and drink play a central role in weddings at Fields Farm, with a banquet and feasting-style wedding breakfast designed to bring guests together.

All food is prepared fresh on-site in our kitchen, allowing for our dishes to be carefully cooked and served at their best.

The wedding breakfast is a three-course menu starting from £70 per person. This includes an individually served starter and dessert, a centre-piece main to share, and three sides for the table. Vegetarian, vegan and dietary requirements can be chosen separately and will be catered for accordingly.

The bar, located within the barn, remains open until midnight and is fully staffed by our trained bar team. A variety of food options and drinks packages are available, giving couples the flexibility to shape a menu that suits their style and celebration.

Late-night bites can be pre-booked to keep the evening going, ensuring guests are well looked after as the celebrations continue.

Every menu is thoughtfully curated to align with each couple's vision, supported by professional waiting and bar staff throughout the day and evening.

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FIELDS FARM

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CANAPES ON ARRIVAL

£12 pp

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CHOOSE 4 OPTIONS

MEAT

Maple Glazed Pork Belly Sliders, House Pickle

Satay Chicken, Cucumber, Toasted Sesame

Pork & Leek Sausage, Wholegrain Mustard Mashed  
Potato

Prosciutto Ham, Shaved Asparagus, Crostini

VEGETARIAN

Truffle & Parmesan Arancini Balls, Tomato Compote

Spinach Cream Cheese Stuffed Mushroom

Soft Crispy Hens Egg, Fresh Chives

Wild Mushroom, Crushed Peas, Crostini

Avocado, Roast Red Pepper, Feta, Crostini

Crispy Halloumi, Hot Honey

Salt Baked Beetroot, Whipped Goats Cheese

SEAFOOD

Mini Battered Haddock, Crispy Potato, Tartare

Devonshire Crab Beignet, Lemon Aioli, Spring  
Onion

King Prawn, Baby Gem, Mary Rose, Smoked Paprika

Salmon, Spinach, Cream Cheese, Filo Pastry

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# FIELDS FARM

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## GRAZING BOARD

£9 pp

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### CHOOSE 12 OPTIONS

#### CURED MEATS

Chorizo | Prosciutto Ham | Pepperoni | Salami | Honey Ham | Bresaola | Pastrami

#### BREADS

Ciabatta | Focaccia | Crackers | Crostini | Bread Sticks | Pretzels | Bloomer

#### FRUIT & VEGETABLES

Grapes | Strawberries | Olives | Cherry Vine | Baby Cucumbers | Watermelon | Orange | Crudities | Radish |  
House Pickles | Figs | Leaves | Asparagus | Celery

#### ADDITIONAL

Potato Croquettes | Pork Pie | Scotch Eggs | Sausage Rolls | Pigs in Blankets |  
Selection of Cheese | Dips | Jams | Chutneys | Hummus | Nuts

*(Dependant on Availability & Seasonality)*

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FIELDS FARM

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TO START

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CHOOSE 1 OPTION

DUCK PARFAIT

Duck Liver & Cognac Parfait, Orange Gel, Balsamic Onion Jam, Brioche Toast

PULLED HAM TERRINE

Ham Hock & Wholegrain Mustard Rilette, Ciabatta Toast, Pickled Cauliflower

DUCK SALAD

Crispy Hoisin Duck, Cucumber, Radish, Shaved Pak Choi, Spring Onions, Toasted Sesame Seeds

CURED SALMON & BEETROOT

Cured Salmon, Salt Baked Beetroot, Pickled Cucumber, Dill Creme Fraiche

SCALLOPS

Seared Scallops, Wild Garlic Cream, Poached Apple Salad

MUSHROOM BRUSCHETTA

Sautéed Wild Mushrooms, Mangetout, Creme Fraiche, Toasted Sourdough

TRUFFLED ARTICHOKE

Roasted Artichoke, Butternut Squash & Truffle Puree, Parmesan, Crispy Onions, Chives

CRAB ON TOAST

Devonshire Crab, Fennel, Pickled Cucumber, Dill Creme Fraiche, Sourdough Toast

SPICED BABY AUBERGINE

Paprika Smoked Aubergine, Garlic Yoghurt, Pomegranate, Blistered Tomatoes, Coriander

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FIELDS FARM

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FEASTING CENTREPIECE

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CHOOSE 1 OPTION

STUFFED CHICKEN CROWN 80

Lemon & Thyme Marinated, Sun Blushed Tomato & Spinach Stuffing, Streaky Bacon  
Wrapped, Wild Mushroom Cream

HEREFORD BEEF STRIPLOIN 90

Sous Vide & Roast Whole Sirloin, Yorkshire Pudding, Red Wine Gravy  
(Served Medium Rare)

LEG OF LAMB 100

Rosemary & Garlic Leg of Welsh Lamb, House Made Mint Sauce

ROAST PORCHETTA 90

Slow Roasted Honey Soy Glazed Pork Belly, Crispy Crackling

BEEF WELLINGTON 110

Fillet of Beef, Prosciutto Ham, Mushroom Duxelle, Puff Pastry, Red Wine Jus

RACK OF LAMB 105

Lemon + Herb Crusted Rack of Welsh Lamb, Served Pink, Salsa Verde

LINE CAUGHT SEABASS 95

Whole Line Caught Seabass, Sun Blushed Tomato + Spinach Stuffing, Lemon + Herb  
Butter

'BONE IN' RIB OF BEEF 105

Hereford Whole 'on the bone' Ribeye, Chimichuri Dressing (Served Medium)

TOMATO, BASIL & COURGETTE TART 70

Sun Blushed Tomato, Grilled Courgette, Basil, Filo Pastry, White Wine Sauce

WILD MUSHROOM & WALNUT WELLINGTON 70

Sauteed Wild Mushrooms, Mushroom + Tarragon Duxelle, Spinach, Toasted  
Walnuts, Puff Pastry, Gravy

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FIELDS FARM

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TO ACCOMPANY

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CHOOSE 3 OPTIONS

Creamy Mashed Potato

Truffled Mashed Potato

Garlic & Thyme Duck Fat Roast Potatoes

Crispy Potato Terrine

Dauphinoise Potato

Crispy New Potatoes In a Burnt Butter

Truffled Asparagus

Garlic & Parmesan Green Beans

Cider Glazed Baby Carrots

Roasted Tenderstem Broccoli

Chargrilled Hispi Cabbage

Roasted Cauliflower Gratin

Balsamic Roasted Baby Onions

Chargrilled Seasonal Vegetables

Ranch Slaw

Grilled Peaches & Feta

Sautéed Cabbage & Pancetta

Tabbouleh Salad

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FIELDS FARM

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TO FINISH

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CHOOSE 1 OPTION

CHOCOLATE CREMEUX

Chocolate Cremeux, Peanut Brittle, Sea Salt, Fresh Raspberries

CREME BRULEE

Madagascan Vanilla Creme Brulée, Cardamon Shortbread

LEMON MERINGUE TART

Sweet Pastry Case, House Made Lemon Curd, Torched Italian Meringue

CARAMEL PROFITEROLES

Choux Pastry, Chantilly Cream, Butterscotch Sauce

PANACOTTA

Vanilla Panacotta, Sour Cherry Coulis, Cherries

POACHED SUMMER PEARS

Merlot Poached Pears, Vanilla Creme Fraiche, Toasted Pistachios, Chocolate Crumb

MAPLE PEACHES

Chargrilled Maple Peaches, Crushed Amaretti, Marsala Cream

HONEY & THYME CHEESECAKE

Lemon & Yoghurt Cheesecake, Crushed Biscuit and Thyme Base, Honey and Thyme Drizzle

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FIELDS FARM

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LATE NIGHT

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WOODFIRED PIZZA

£15 pp

House Made Rustic Tomato Sauce, Mozzarella, Hand Stretched Dough  
Classic Roma, Pepperoni & 3 Further Pizzas of Choice  
Add Salads £3pp

CHICKEN GYROS

£12 pp

Grilled Marinated Chicken Breast & Thigh  
Kobez Flat Bread  
Oregano Seasoned Fries  
Cucumber, Tomato, Red Onion, Lettuce  
Garlic sauce

BURGER SHACK

£15 pp

6oz Smash Patties, American Cheese, Burger Sauce, Brioche Buns  
Lashfords Sausage, Soft White Rolls  
House Seasoned Skin on Fries  
Salad of Choice

PULLED PORK BAPS

£10 pp

Slow Cooked Pulled Pork Shoulder  
Sage & Onion Stuffing  
House Made Apple Sauce  
Soft White Bap  
Skin on Fries  
(Vegetarian Option Available on Request)

*Additional Sides And/or Extras Available Upon Request on All Packages  
(Priced Accordingly)*

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DRINKS PACKAGES

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OPTION 1

£10 pp

1 Reception Arrival Drink Per Person of Either:  
Prosecco, Bellini, Aperol, Pimms  
(Choose 1)

OPTION 2

£20 pp

1 Reception Arrival Drink Per Person of Either:  
Prosecco, Bellini, Aperol, Pimms  
(Choose 1)

1/2 Bottle Of Wine Per Person During Wedding Breakfast:  
White - La Riva Catarratto Pinot Grigio  
Rose - La Riva Pinot Blush  
Red - La Trochita Malbec

OPTION 3

£30 pp

1 Reception Arrival Drink Per Person of Either: Prosecco, Bellini, Aperol,  
Pimms, Pint Of Hawkstone Lager Or Cider  
(Choose 2)

1/2 Bottle Of Wine Per Person During Wedding Breakfast:  
White - Either Kotuku Malborough Sauvignon Blanc Or Meu Albarino  
Rose - Domaine Valfont Aix-En-Provence  
Red - Puglia Primitivo

OPTION 4

£40 pp

1 Reception Arrival Drink Per Person of Either: Prosecco, Bellini, Aperol,  
Pimms, Pint Of Hawkstone Lager Or Cider  
(Choose 2)

1/2 Bottle Of Wine Per Person During Wedding Breakfast:  
White - Either Kotuku Malborough Sauvignon Blanc Or Meu Albarino  
Rose - Domaine Valfont Aix-En-Provence  
Red - Puglia Primitivo

Toast Drink Upgraded To Champagne

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THANK YOU

