



© TM

Winkworth

FARM

# Packages





# Primrose Package





## Primrose Package

Onsite Ceremony in the Long Barn or Sunken Garden  
 Reception Drink of Prosecco and Top Up  
 A Choice of Three Canapés for Reception Drinks  
 Two Course Meal and House Wine, Half Bottle pp  
 Glass of Prosecco for Toasts  
 Wood Fired Pizza for Evening Food

Round Guest Tables incl. Linen, Napkins, Cutlery  
 Bud Jar Table Centres and Top Table Display  
 Evening Disco & Light Show

Overnight Stay with Breakfast Hamper in The  
 Courtyard Barn, Sleeps Two

	Jan, Feb, Mar, Apr	May, Jun, Jul, Aug, Sep	Oct, Nov, Dec
Friday	<b>£11,600</b>	<b>£13,040</b>	<b>£12,500</b>
Saturday	<b>£12,500</b>	<b>£14,120</b>	<b>£13,400</b>

Prices based on 60 guests  
 Additional daytime guests @ **£82 pp**  
 Additional evening @ **£9.50 pp**



# Primrose Menu

## Canapés

*Choose 3 from the following...*

**Baby Yorkshire Puddings** - rare beef, horseradish

**Duck Spring Rolls** - hoisin dip

**Vietnamese Sticky Pork Belly Cubes**

**Cocktail Sausages** - honey & mustard glaze

**Fish & Chip Fork** - balsamic glaze

**King Prawn** - mango salsa

**Fish Taco** - charred pineapple salsa

**Bang Bang Cauliflower** - peanut, soy, chilli

**Japanese Gyoza** - dipping sauce

**Mushroom Arancini** - garlic aioli

## Roast for Main

*Choose 1 from the following... All served with bowls of vegetables and roast potatoes to the table...*

**Pancetta Wrapped Chicken**

Roasted peppers, courgette, aubergine, sticky sweet garlic fire roasted tomato sauce

## **Roast Loin of Pork**

Sage, bacon, Emmental stuffing, cider pan gravy and crackling

**Slow Cooked Shin of Beef**

Roasted baby onions, smoked bacon and beef reduction

## Dessert

*Choose 1 from the following...*

**Vanilla Cheesecake** - macerated berries

**Triple Chocolate Brownie** - vanilla cream, berry sauce

**Sticky Toffee Pudding** - warm butterscotch sauce, thick cream and toasted pecans

## Evening Food

**Wood Fired Pizza Station**

12" hand stretched Pizzas with a choice of four toppings. Sliced onto boards for guests to help themselves. The ultimate grazing food!





# Maple Package





## Maple Package

Onsite Ceremony in the Long Barn or Sunken Garden  
 Reception Drink of Prosecco and Top Up  
 A Choice of Four Canapés for Reception Drinks  
 Two Course BBQ and House Wine, Half Bottle pp  
 Glass of Prosecco for Toasts  
 Wood Fired Pizza for Evening Food

Chiavari Chair Upgrade  
 Round Guest Tables incl. Linen, Napkins, Cutlery  
 Bud Jar Table Centres and Top Table Display  
 Evening Disco & Light Show

Overnight Stay with Breakfast Hamper in The  
 Courtyard Barn, Sleeps Two

	Jan, Feb, Mar, Apr	May, Jun, Jul, Aug, Sep	Oct, Nov, Dec
Friday	<b>£11,960</b>	<b>£13,400</b>	<b>£12,770</b>
Saturday	<b>£12,770</b>	<b>£14,570</b>	<b>£13,850</b>

Prices based on 60 guests  
 Additional daytime guests @ **£89 pp**  
 Additional evening @ **£9.50 pp**



# Maple Menu

## Canapés

*Choose 4 from the following...*

- Baby Yorkshire Puddings** - rare beef, horseradish
- Duck Spring Rolls** - hoisin dip
- Vietnamese Sticky Pork Belly Cubes**
- Cocktail Sausages** - honey & mustard glaze
- Fish & Chip Fork** - balsamic glaze
- King Prawn** - mango salsa
- Fish Taco** - charred pineapple salsa
- Bang Bang Cauliflower** - peanut, soy, chilli
- Japanese Gyoza** - dipping sauce
- Mushroom Arancini** - garlic aioli

## Charcoal BBQ for Main

*Choose 4 mains and 4 sides from the following...*

- Pure Beef Burgers** - brioche buns, cheese, sweet onions and pickles
- Skewers of Chicken Souvlaki** - marinated in lemon, coriander, garlic and turmeric
- Grilled Halloumi** - blistered peppers, charred onion and lemon zest
- Overnight Marinated Jerk Chicken**
- Lemon & Thyme Chicken Skewers**
- Jesse Smith's Sausages** - honey and mustard glaze
- Butternut Squash Steaks** - roasted over coals, chimichurri sauce

*Sides...*

- Classic Homemade Coleslaw**
- Greek Salad** - feta, tomato, cucumber, olives, fresh mint and olive oil dressing
- Mixed Tomato Salad** - pomegranate molasses, crushed hazelnut
- Baby Potatoes** - preserved lemon and chive oil, or classic potato salad
- Leafy Salad** - toasted seeds and our fab house dressing
- Caesar Salad** - parmesan shavings, sourdough toasts
- Roasted Vegetable Couscous**

## Dessert

*Choose 1 from the following... Served to the table for guests to share...*

- Summer Berry Pavlova** - dressed with fresh flowers
- Triple Chocolate Brownie** - jars of meringue kisses, fresh berries and cream

## Evening Food

- Wood Fired Pizza Station**  
12" hand stretched Pizzas with a choice of four toppings. Sliced onto boards for guests to help themselves. The ultimate grazing food!







# Lily Package





## Lily Package

Onsite Ceremony in the Long Barn or Sunken Garden

Reception Drink of Prosecco and Top Up

A Choice of Four Canapés for Reception Drinks

Two Course Asado and House Wine, Half Bottle pp

Glass of Prosecco for Toasts

Wood Fired Pizza for Evening Food

Chiavari Chair Upgrade

Round Guest Tables incl. Linen, Napkins, Cutlery

Bud Jar Table Centres and Top Table Display

Evening Disco & Light Show

Overnight Stay with Breakfast Hamper in The Courtyard

Barn, Sleeps Two

Three Night Stay in Winkworth Grove, Sleeps Eight

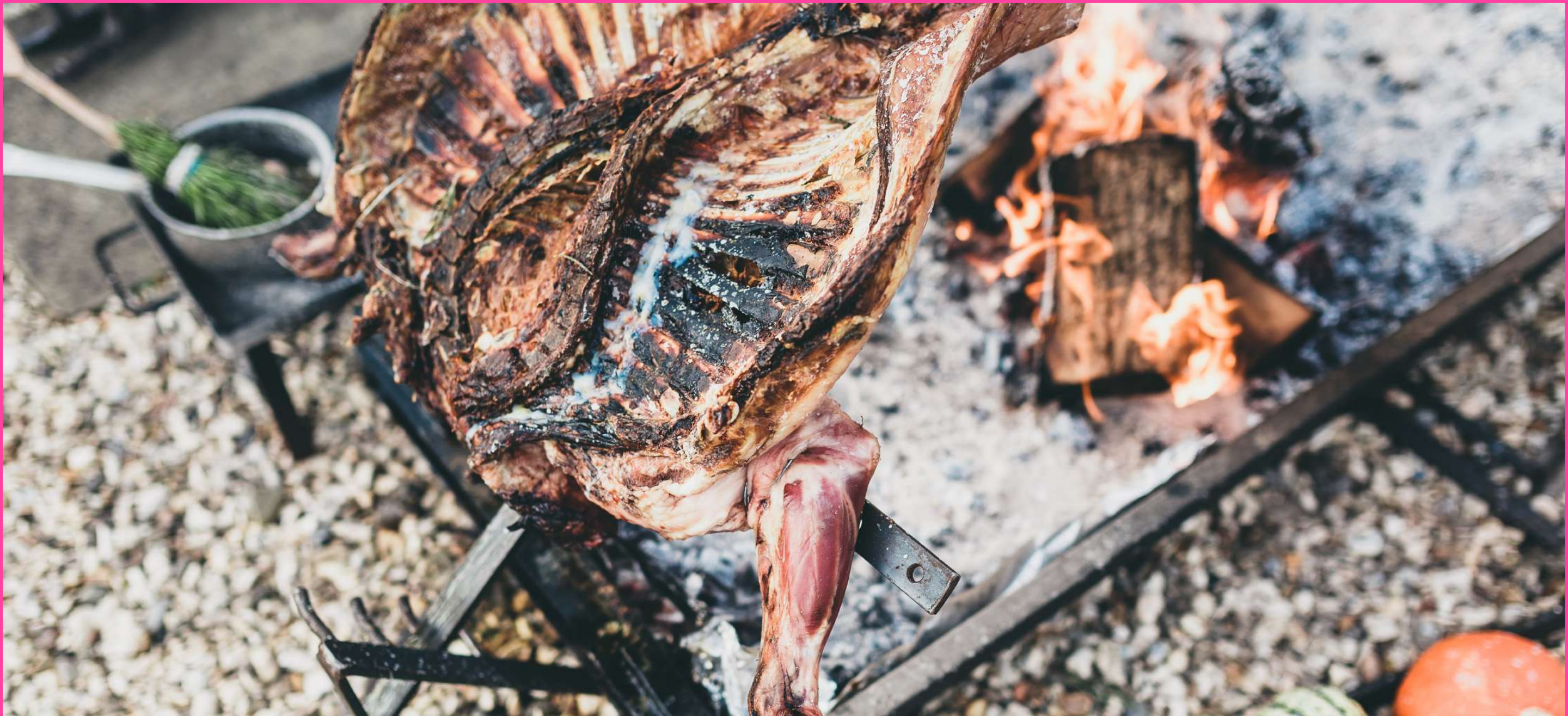
Three Night Stay in Winkworth Farmhouse, Sleeps Seven

	Jan, Feb, Mar, Apr	May, Jun, Jul, Aug, Sep	Oct, Nov, Dec
Friday	<b>£15,200</b>	<b>£16,820</b>	<b>£16,100</b>
Saturday	<b>£16,100</b>	<b>£17,900</b>	<b>£17,000</b>

Prices based on 60 guests

Additional daytime guests @ **£100 pp**

Additional evening @ **£9.50 pp**



## Lily Menu

### Canapés

*Choose 4 from the following...*

**Baby Yorkshire Puddings** - rare beef, horseradish

**Duck Spring Rolls** - hoisin dip

**Vietnamese Sticky Pork Belly Cubes**

**Cocktail Sausages** - honey & mustard glaze

**Fish & Chip Fork** - balsamic glaze

**King Prawn** - mango salsa

**Fish Taco** - charred pineapple salsa

**Bang Bang Cauliflower** - peanut, soy, chilli

**Japanese Gyoza** - dipping sauce

**Mushroom Arancini** - garlic aioli

### Live Fire Asado for

### Main

This really is a bit special! Live fire cooking over wood gives the element of theatre and charges the senses. A great accompaniment to reception drinks, where guests can see (and smell!) their mains cooking away over hot embers.

**Whole Butterflied Lamb** - brushed with herb salmuera

**Sides of Salmon** - slowly roasted on cedar planks

**Marinated Belly Pork** - marinated for two days in oregano, chilli, garlic and smoked paprika

Served with sides of pink sweet pickled slaw, salad, flatbreads, chimichurri and big pan potatoes

### Dessert

*Choose 1 from the following...*

**Vanilla Cheesecake** - macerated berries

**Triple Chocolate Brownie** - vanilla cream, berry sauce

**Sticky Toffee Pudding** - warm butterscotch sauce, thick cream and toasted pecans

### Evening Food

#### **Wood Fired Pizza Station**

12" hand stretched Pizzas with a choice of four toppings. Sliced onto boards for guests to help themselves. The ultimate grazing food!



©  
Winkworth  
FARM

Winkworth Grove





# Winkworth Farmhouse



# The Next Steps...

Email or call to book a venue viewing, check availability and hold dates.

During your visit to the venue, we will discuss any questions you may have as well as show you the accommodation, if vacant.

A deposit of venue hire only is required to secure your booking. Full terms and conditions are provided prior to confirmation. Please email us if you wish to view these in advance.





Winkworth  
FARM









© TM

Winkworth

FARM



winkworthfarm.com

@winkworthfarm