



**HERON FARM**  
VINEYARD

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# OCCASIONS AT HERON FARM



# OUR MEZZANINE



Groups of between 20 and 40 guests can enjoy private use of our mezzanine for a afternoon tea, seasonally changing sharing boards, breakfast buffets or a bespoke 4 course meal for those extra special occasions.

Perfect for baby showers, get togethers, corporate lunches & celebrations of life



# MEZZANINE MENU



## • Afternoon Tea

Enjoy a selection of sweet and savoury treats tailored to your groups requirements by our team of chefs. Priced at £25 per person including a hot drink. Add a glass of Heron Farm 2018 Sparkling for £5

## • Sharing Plates

Served on the tables or as a buffet our menus are created around the seasons and what we have growing here at Heron Farm. Priced at £25 per person for a selection of hot and cold plates

## • Breakfast Buffet

Enjoy a selection of fresh fruit, yoghurt, granola & pastries alongside everything you would expect from a hearty breakfast including local sausages & bacon, homemade beans & rosti

# SAMPLE MENUS



## • Breakfast Buffet



### BREAKFAST BUFFET

ALL FOR £25 PER PERSON

**CONTINENTAL**

- Fresh Fruit Platter of Melon, Pineapple & Berries (VG)
- Natural Yogurt & Granola (V)
- Freshly Baked Breakfast Pastries (V/VGO)
- Sourdough Toast & Preserves (V/VGO)

**DEVON BREAKFAST**

- Poached Fenton Farm Eggs
- Elston Farm Sausages
- Heron Farm Roast Tomatoes (VG)
- Heron Farm Potato Rosti (VG)
- Smoked Back Bacon
- Garlic Sautéed Mushrooms (VG)

**DRINK TABLE**

- Owen's Organic Filtered Coffee
- Selection of Artisan Tea
- Heron Farm Apple Juice

## • Afternoon Tea



### HERON FARM

SAMPLE AFTERNOON TEA

<b>Sandwiches</b>	<b>Savouries</b>
PRAWN & AVOCADO Lemon Mayonnaise, Gem Lettuce	BRUSCHETTA Sun-Dried Tomato, Mozzarella & Rocket Pesto
PASTRAMI & GHERKIN Russian Dressing, Rocket	TARTLET Coronation Chicken & Mango Chutney
<b>Sweets</b>	ARANCINI Parma Ham & Pea
CAKE Carrot	<b>Drinks</b>
BLONDIE Red Velvet	LOOSE-LEAF TEA
SLICE Lemon Curd	English Breakfast      Red Berry Earl Grey              Green Jasmine Peppermint            Rooibos Chamomile            Decaffeinated Tea
FRANGIPANE Raspberry & White Chocolate	OWENS ORGANIC COFFEE
SCONE Clotted Cream & Jam	Americano              Mocha Latte                    Chai Latte Cappuccino            Dirty Chai Flat White            Iced Coffee

**PRICED AT £25 PER PERSON**

**48 HOURS NOTICE REQUIRED**

GLASS 2018 SPARKLING	£5
RASPBERRY BELLINI	£5
HUGO SPRITZ	£5

## • Sharing Plates



### SHARING BOARDS

ALL FOR £25 PER PERSON

**FINGER SANDWICHES**

- Braised Chicken & Rocket Pesto on White (GFO)
- Marinated Mushroom, Tomato, Lettuce, Garlic Mayo on Brown (GFO/VG)

**GRAZING BOARDS**

- Sun-Dried Tomato & Basil Arancini, Marinara Sauce (GF/VG)
- Savoury Tea of Cheese Scones, Cheddar, Heron Farm Chutney (V)
- Coronation Chicken & Mango Chutney Tartlets (GF)
- Goat's Cheese & Caramelised Onion Quiche (V)

**SALADS**

- Heron Farm Market Garden Salad (GF/VG)
- Watermelon, Feta, Mint & Avocado Salad (GF/V)

**ON THE SIDE**

- Lemon & Herb Salted Chips (VG)
- Potato, Gherkin, Dill, Radish & Mustard Salad (VG)
- Heron Farm Pickles (VG)
- Tomato & Garlic Focaccia (VG)

# KITCHEN & GARDEN :

For groups of 40 plus we offer exclusive hire of the whole 17 acre farm & vineyard. Perfect for those looking for a more relaxed celebration with wood-fired pizza & tapas alongside our barbecue menu cooked in our very own smoker.

Perfect for large celebrations, corporate events & weddings.



# KITCHEN & GARDEN MENU



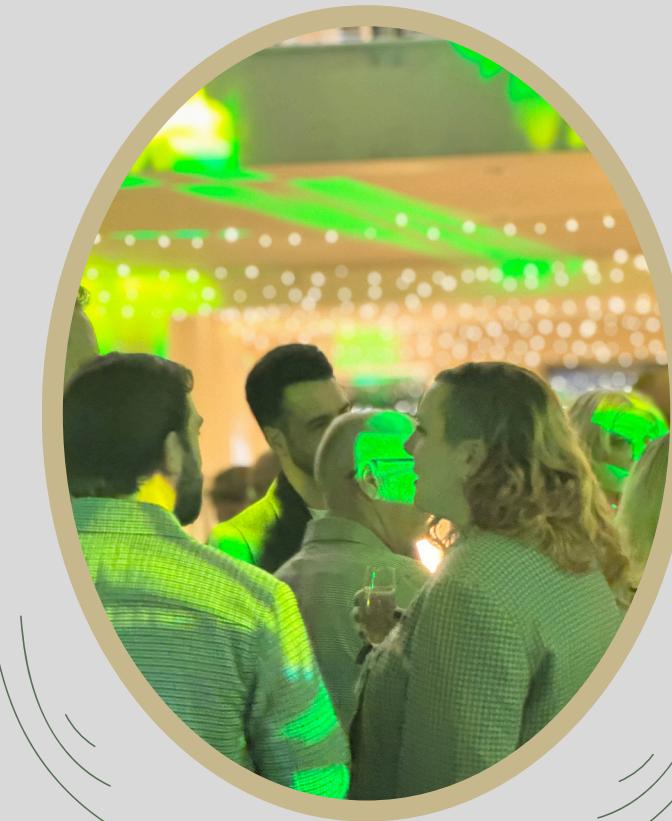
- **Barbecue**

Barbecue with a difference, no regular burgers and hotdog we prefer to use our in-house smoker to create the perfect overnight smoked brisket, buttermilk chicken and baby back ribs. Served with matching sides, salads & sauces



- **Wood-fired Tapas**

Serving a selection of wood fired pizza and tapas alongside a table of matching sides, salads & sauces provides the relaxed vibe a lot of our guests looking for. Mingle in the gardens or find a quiet spot to catch up with old friends.



- **Heron Experience**

Looking for a 3 course treat in a less formal style then the full experience is perfect for you and have become very popular among our wedding guests and corporate guests looking for a stress free, fun celebration

# SAMPLE BARBECUE



## GARDEN BARBECUE

£25 PER PERSON

### BARBECUE MAINS

Pulled Pork Sliders (GFO)

Marinated Portobello Mushroom & Caramelised Onion Sliders (VG/GFO)

Beef Koftas, Whipped Feta, Tahini Slaw, Flatbread

Heron Farm Honey Chicken Wings, Sesame, Spring Onion, Honey Garlic Sauce (GF)

Tandoori Chickpea, Jacket Sweet Potato, Crispy Onions, Mango & Mint Dressing (GF/VG)

### BARBECUE SIDES

Charred Hispi Cabbage, Hazelnut Chilli Butter (GF/V)

Bang Bang Cauliflower, Satay Sauce, Spring Onion (GF/VG)

Red Wine Chorizo Potato Salad (GF)

Asian Coleslaw (GF/VG)

Sun-Dried Tomato & Garlic Focaccia (VG)





# CONTACT INFORMATION

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