



HERON FARM  
— V I N E Y A R D —



# 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 Sauteed Mushrooms (VG)

**DRINK TABLE**

Owen's Organic Filtered Coffee

Selection of Artisan Tea

Heron Farm Apple Juice

- Afternoon Tea



## HERON FARM

SAMPLE AFTERNOON TEA

Sandwiches	Savouries
PRAWN & AVOCADO Lemon Mayonnaise, Gem Lettuce	BRUSCHETTA Sun-Dried Tomato, Mozzarella & Rocket Pesto
PASTRAMI & GHERKIN Russian Dressing, Rocket	TARTLET Coronation Chicken & Mango Chutney
	ARANCINI Parma Ham & Pea
Sweets	Drinks
CAKE Carrot	LOOSE-LEAF TEA
BLONDIE Red Velvet	English Breakfast    Red Berry
SLICE Lomon Curd	Earl Grey                Green Jasmine
	Peppermint             Rooibos
FRANGIPANE Raspberry & White Chocolate	Chamomile             Decaffeinated Tea
SCONE Clotted Cream & Jam	OWENS ORGANIC COFFEE
	Americano                Mocha
	Latte                        Chai Latte
	Cappuccino             Dirty Chai
	Flat White                Iced Coffee
	Additions
	GLASS 2018 SPARKLING    £5
	RASPBERRY BELLINI        £5
	HUGO SPRITZ                £5

PRICED AT £25 PER PERSON

48 HOURS NOTICE REQUIRD

- 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

£28 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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