



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

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 Lemon Curd	Earl Grey Green Jasmine
FRANGIPANE Raspberry & White Chocolate	Peppermint Rooibos
SCONE Clotted Cream & Jam	Chamomile Decaffeinated Tea
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 REQUIRED

• 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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