

# MENUS

## CANAPÉS

*CHOICE OF 3 CANAPÉS, 2 OF EACH PER PERSON.*  
CARNE CRUDA CROSTINI, ANCHOVY, CRISPY CHILLI  
(GFO)

-

SOURDOUGH CRUMPET WITH CRAB AND ASPARAGUS  
(GFO)

-

SALT COD CROSTINI, PICKLED CHILLI, AIOLI,  
CORIANDER (GFO)

-

BABAGANOUSH TARTLETS, GOATS CHEESE, PINE NUTS (G  
FO/V)

-

FETA & HERON FARM HOT HONEY FLATBREAD (GFO/V) -  
BREADED HALLOUMI WITH A CAULIFLOWER CHEESE DIP (G  
FO/V)

-

SMOKED TROUT AND HORSERADISH (GFO)



# MENUS

## £25 MENU

*SAMPLE MENU. AVAILABLE FOR GROUPS OF 10-120  
DIETARIES CATERED FOR - PLEASE INFORM US  
UPON BOOKING. SERVED AT YOUR TABLE ON  
LARGE SHARING PLATES. AVAILABLE IN THE  
FOLLOWING SPACES: RESTAURANT, MEZZANINE,  
WALLED GARDEN, STRETCH TENT & HERON  
HOUSE*

KALAMATA OLIVES (VG, GF)

HOMEMADE SOURDOUGH, OTTOLENGHI WHIPPED LEMON  
BUTTER (V)

HOMEMADE HUMMUS & WARM FLATBREADS (VG)

FRITTATA SERVED WITH HOMEMADE GARLIC AIOLI (V, GF)

MOROCCAN-SPICED CHICKEN THIGHS (GF)

HERON FARM FALAFEL SERVED WITH A HOMEGROWN  
PERUVIAN MINT YOGHURT (VGO)

ATLANTIC PRAWN COCKTAIL, TOASTED SOURDOUGH,  
AVOCADO, BABY GEM, SMOKED PAPRIKA (GFO)

POTATO & PICKLE SALAD WITH FRESH HERBS, CAPERS AND A  
SHARP MUSTARD DRESSING (V, GF)

TRILL FARM SEASONAL LEAVES WITH CAESAR DRESSING  
(GFO)



# MENUS

## £35 MENU

*SAMPLE MENU. AVAILABLE FOR GROUPS OF 10-120  
DIETARIES CATERED FOR - PLEASE INFORM US UPON BOOKING.  
SERVED AT YOUR TABLE ON LARGE SHARING PLATES. AVAILABLE  
IN THE FOLLOWING SPACES: RESTAURANT, MEZZANINE, WALLED  
GARDEN & HERON HOUSE*

KALAMATA OLIVES (VG, GF)  
HOMEMADE SOURDOUGH, OTTOLENGHI WHIPPED LEMON  
BUTTER (V)

HOMEMADE HUMMUS & WARM FLATBREADS (VG)  
WHIPPED CONFIT GARLIC CODS ROE WITH SEASONAL  
KITCHEN GARDEN CRUDITÉS

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CHICKEN MARINATED IN YOGHURT, TARRAGON, LEMON &  
HARISSA SERVED WITH A ROASTED PEPPER, LIME & CHIPOTLE  
SALS

OR

AUBERGINE PARMIGIANA (V)

OR

PORCHETTA - ITALIAN ROLLED PORK BELLY, SLOW ROASTED  
WITH FENNEL, GARLIC AND HERBS.

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TRILL FARM SEASONAL LEAVES WITH CAESAR DRESSING (GFO)  
HERITAGE TOMATO PANZANELLA  
POTATO & PICKLE SALAD WITH FRESH HERBS, CAPERS AND A  
SHARP MUSTARD DRESSING (V, GF)



# MENUS

## £60 MENU

*SAMPLE MENU. AVAILABLE FOR GROUPS OF 10-120  
DIETARIES CATERED FOR - PLEASE INFORM US UPON BOOKING.  
SERVED AT YOUR TABLE ON LARGE SHARING PLATES. AVAILABLE IN  
THE FOLLOWING SPACES: RESTAURANT, WALLED GARDEN &  
HERON HOUSE*

KALAMATA OLIVES (VG, GF)

HOMEMADE SOURDOUGH, OTTOLENGHI WHIPPED LEMON BUTTER (V)

HOMEMADE HUMMUS & WARM FLATBREADS (VG)

WHIPPED CONFIT GARLIC CODS ROE WITH SEASONAL KITCHEN  
GARDEN CRUDITÉS

ATLANTIC PRAWN COCKTAIL, TOASTED SOURDOUGH, AVOCADO,  
TRILL FARM BABY GEM, SMOKED PAPRIKA (GFO)

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ROAST SIRLOIN, HERON FARM PEPPERCORN SALMORIGLIO  
(PEPPERCORN & OREGANO DRESSING)\*

OR

WHOLE LEG OR LAMB ROAST WITH LEMON, GARLIC, ANCHOVY AND  
ROSEMARY

BUTTERY NEW POTATOES (DFO)

AUBERGINE & PEPPERS, FRIED CHICKPEAS

SEASONAL GREENS, PRESERVED LEMON, ANCHOVY & GARLIC  
PANGRATTATO

TRILL FARM GREEN SEASONAL LEAVES WITH CAESAR DRESSING (GFO)

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APRICOT, LEMON & POLENTA CAKE, MASCARPONE

\*FOR PRIVATE HIRE THESE WILL BE COOKED ON OUR WOOD-FIRED  
PARILLA GRILL IF WEATHER ALLOWS



# MENUS



## AFTERNOON TEA EXPERIENCE

Enjoy a selection of sweet and savoury treats . Vegatarian, vegan and gluten free options all available. Priced at £25 per person including a hot drink. Add a glass of Heron Farm Sparkling for £5. Available on the Mezzanine or in the stretch tent.

**£25pp**



## BREAKFAST BUFFET

Enjoy fresh fruit, yoghurt, granola & pastries alongside everything you'd expect from a hearty Devon breakfast including local sausages & bacon, homemade beans & hash browns. Available on the Mezzanine or in the stretch tent.

**£25pp**

## AFTERNOON TEA SAMPLE MENU

VEGATARIAN, VEGAN AND GLUTEN FREE  
AVAILABLE ON REQUEST

### Sandwiches

CHICKEN CAESAR

with Chutney and Rocket

LOCAL CHEDDAR

with Chutney and Rocket

### Sweets

SPONGE

Victoria

CAKE

Carrot

BLONDIE

Blackcurrant

SLIC

£izzillionaire

SCONE

Clotted Cream & Jam

### Savouries

BRUSCHETTA

Mozzarella, Pesto & Red Pepper

TARTLET

Caramelised Onion & Goats Cheese

FALAFEL

Spiced

### Drinks

LOOSE-LEAF TEA

English Breakfast

Earl Grey

Peppermint

Chamomile

Red Berry

Green Jasmine

Rooibos

Decaffeinated Tea

OWENS ORGANIC COFFEE

Americano

Latte

Cappuccino

Flat White

Mocha

Chai Latte

Dirty Chai

Iced Coffee

### Additions

GLASS 2018 SPARKLING

**£5**

PASSIONFRUIT BELLINI

**£5**

HUGO SPRITZ

**£5**

PRICED AT £25  
PER PERSON

72 HRS NOTICE REQUIRED

# PRIVATE CHEFS

For those looking for something completely bespoke, our private chef experiences offer the opportunity to enjoy exceptional seasonal dining in one of Heron Farm's unique settings.

Available at Heron House, The Walled Garden or The Restaurant, each experience is thoughtfully curated around your celebration, bringing together outstanding food, award-winning wines and great company.

## Mark Hix OBE



Known for his deep connection to the South West and a life long commitment to championing the best local ingredients, Mark Hix is one of Britain's most respected chefs and food writers. After decades spent leading some of London's most celebrated restaurants, he now focuses on events, writing and showcasing the outstanding produce of the region.

To experience Mark's cooking at Heron House, please email [hello@heron-farm.co.uk](mailto:hello@heron-farm.co.uk) to arrange for a quote.

**Minimum 8 guests, from £150pp + £75 waiting staff fee.**

## Chiara Tomosini



Former River Cottage Head Chef and MasterChef: The Professionals finalist, Chiara creates thoughtful, seasonal menus inspired by her Italian roots.

Together with her partner Connor – chef, farmer and charcutier at Half Penny Farm – they offer bespoke private dining experiences at Heron House, celebrating the very best local produce and the changing seasons.

For pricing and availability, please email [hello@heron-farm.co.uk](mailto:hello@heron-farm.co.uk).

**Prices range from £75-125pp. Minimum of 6 guests or up to 4 with a £500 minimum spend.**

## Heron House Team



Led by Simon Payne, the chefs at Heron Farm create seasonal menus celebrating the very best local produce.

Executive Chef Simon Payne brings experience from acclaimed restaurants including The Parlour at Bredy Farm, Zucca and Gordon Ramsay's Bread Street Kitchen. His ingredient-led cooking focuses on seasonal produce, bold flavours and relaxed dining.

**Private dining experiences are available from £75-£100 per person, with grazing and pre-prepared options also available.**