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Farm feasts

The City Farm Café is the trading arm of Windmill Hill City Farm, providing delicious feasts to complement our beautiful event spaces. Everything we do is designed to reflect and support the ethos of the charity, and all our profits help support the educational and community work the Farm does. Our menu is constantly changing, but you can always find the best produce at the core of our dishes. The Farm has a strong environmental policy, and we play our part by using great local produce, some of it from our own doorstep and recycling most of the waste we produce, including adding to the Farm’s compost heaps daily.

Our menus are mostly vegetarian, in line with our sustainability policy. We sometimes have farm-reared meat available, or can source from organic producers to your requirements. See our website for more supplier information.

This is our sample menu to give you an idea of the dishes we love to cook – our menu is based on the best produce of the season, so changes according to what is available. We are happy to cater for any dietary requirements you or your guests have.

**Please complete all details below, including any dietary requirements or allergies we need to know about.**

**Date of booking: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Lead contact: ­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­­\_**

**Arrival time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Contact number: ­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­­\_**

**Type of event or occasion: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Food to be served at: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| Allergies & dietary requirements  All items will be labelled with the 14 most common allergens as required by law, but please let us know any foods we need to avoid, or any preferences or cultural requirements we need to cater to. |

**Drinks**

We stock a range of local beers from Bristol Beer Factory, just a stone’s throw away, as well as local cider, and Toast ales, ingeniously made from surplus bread from the baking industry! We don’t stock wine & spirits in our Farm Shop, so can source it to your specification from our suppliers – anything from your favourite Sauvignon Blanc to Dunleavy Rosé from Somerset, and English sparkling wine for your toasts. Talk to us about your preferences, and we can work with you to find your perfect selection. We also offer a BYO option with a corkage charge, and glass hire if required. We can run a paying bar for your guests, or set up a tab if you prefer. We offer bar service for bookings over 25 guests.

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| BBF beers  Toast ales  Ciders  Wine sourced to your preference  Single Premium Spirits & Mixer  Glass hire  Corkage  Crockery & Cutlery hire for self-catering | from £4.25/500ml  from £3.25/330ml  from £4.10/500ml  depending on requirements  from £5.25  £1/head  £1.50/head  £2/place setting, for those who prefer to self-cater |

Menu 1 – Finger buffet £12.50/head

Cheddar scone topped with cream cheese, pickled beetroot & chives (v)

Feta Cheese & Butternut Squash Rolls (V)

Spanish tortilla & chili jam (v)

Sweet Potato & Black Eye Beans Rolls (vg)

Rice Paper Rolls with Soya Sauce Crispy Tofu (vg)

Seasonal tartlets, topped with pickled pink onions, sea salt & fresh herbs (vg)

Menu 2 – Veggie fork buffet £12.50/head

Roast cauliflower with sesame, pomegranate & parsley

Beetroot & walnut muhammara

Broad bean, mint, garlic & cucumber tzatziki

Short-grain brown rice with dates, cashew nuts, spring onions, herbs & toasted whole spices

Tomato salad with cracked black pepper, basil & extra virgin rapeseed oil

Tuscan-style panzanella salad with sourdough, tomatoes, capers, onion & olives

Farm-grown salad leaves with house vinaigrette

Abu Noor bakery flatbreads

Menu 3 – Sharing boards £12.50/head

British, Italian & Spanish cured meats, West Country cheeses &/or handmade vegan cheeses

Cornichons, olives, pickles & house chutneys

Tomato salad with cracked black pepper, basil & extra virgin rapeseed oil

Farm-grown salad leaves with house vinaigrette

Beetroot & walnut muhammara

Forest Bakery breads, Step & Stone lavosh crackers & Abu Noor bakery flatbreads

Menu 4 – Canapes £12.50/head for 8 pieces per person

Mini sausage rolls (pork & apple/pork, fennel & rosemary/squash & feta) with tomato chutney

Chicory leaves with Dorset Blue, walnut & pear

Cheese scone topped with cream cheese & house chilli jam

Mini Welsh rarebit with onion chutney on sourdough

Mini leek & chervil quiche

Rice paper raw veg rolls with peanut chilli sauce

Menu 5 – sit-down 3 course sharing feast £35/head

Starters – to share

Caramelised red onions pate

Truffled farm reared pork pate

Forest Bakery breads, Step & Stone lavosh crackers & Abu Noor bakery flatbreads

Main Course – to share  
Slow-cooked pulled pork shoulder with cumin, fennel seeds & pul biber

Courgette Koftas with spiced tomato sauce

Roasted carrot, green bean & chard salad with garlic

Farm-grown salad with house vinaigrette

Crispy potatoes with harissa yoghurt

Beetroot Houmous & Flatbreads

Dessert – 1 of:

Plum frangipane tart with Jess’ Ladies double cream

Chocolate & walnut tort with crème fraiche

Bramley apple & cider fool

Lemon posset

Add a cheese board £4.50/head

West Country cheeses &/or handmade vegan cheeses

Cornichons, grapes, olives, pickles & house chutneys

Forest Bakery breads & Step & Stone lavosh crackers