



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: _____

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.

Please contact the Café Manager for further information or special requests, and forward this form to catering@windmillhillcityfarm.org.uk when completed.

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.

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

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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

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