

Private Dining Experiences

Orchard Acre Farm

January 2018



Fresh Food at its best

Naturally grown from our farm to your plate

Multiple award-winning farm business

Private dining is available to all groups. Our passion is to produce top quality ingredients. As growers/producers, we understand seasonality serving food strictly at its best. (So; Do expect rhubarb in April, elderflower in May but you might not get cherries for Christmas!)

We pull out all the stops to make your event memorable; be it funky or formal. Use the big country kitchen or dining room, the choice is yours; or use both for bigger groups! We operate a modest minimum booking fee. In this way we maintain the highest standards of food excellence, food hygiene & service.

Children's Dining: Children at primary school are ½ the adult value. Please speak directly to the farm family if you need to make some special arrangements for children of any age.



- What to do NEXT? ...Look at our catering choices.
- Select the option that best suits YOU....
- Together we agree and personalise your menu.

Some Extra Considerations

- *BYOB Corkage* £3p/p per person partaking of alcohol £5 champagne
- We also offer a **BYOB bar service** From £125 single/group fee
- *Licensed Bar facilities on request.* From £250
- *Table and napkin linen hire* from 50p per person
- *Private Hire of the barn* £150/per day /£350 w/end the ultimate private venue
- *Outside & OUTDOOR Catering hire* on request
- *Accommodation and transfers* on request
- **BBQ gourmet style only** on request both on and off the farm
- Minimum charge per group booking Tea/coffee/scones £65 Breakfast £60 Lunch £95 and Dinner £185

**PLEASE INFORM US OF ANY FOOD INTOLERANCES or ALLERGIES
as our kitchen may contain traces of such foods.**

Catering Choices Booking Form *Easy calculating and booking. Final numbers will be agreed in advance.* **ORCHARD ACRE FARM**

Please remember we are not licensed and a corkage applies. Corkage donated to Horizon West Children's Hospice Please print off and retain a copy for your own records

FARM Foods	Description and please note ALL TEA/COFFEE AND SUGAR IS FAIR TRADE	p/person	No's
Tea and a biscuit	A simple Cup of tea in your hand AND a plate of biscuits to share	£2.20	
Tea/ coffee and scone	Home baked soda scone/ fresh farm jam /fair-trade beverages &sugar	£3.50	
Farmhouse tea	Fresh Scones/traybake/tea bread/ oat cakes with farmhouse cheese and our famous chutney	£9.95	
Vintage Elegance	Beautifully dressed tables for special and memorable occasions. Served on our family's heirloom china		
Vintage afternoon tea	A feast of baked savoury / sweet home delights and sandwiches.	£16.95	
Vintage with bubbles	A feast of baked savoury / sweet home delights /sandwiches with complimentary non/alcoholic bubbles	£20.95	
Need more than tea?			
Soup	Seasonal, gluten free farmhouse soup made with local ingredients and a choice of breads	£6.00	
Breakfast	Typical choices; dry cured bacon, smoked salmon, farm fresh eggs, homemade muesli /bread/yoghurt ...	£6.50	
Hot pot	Seasonal, very filling using farm ingredients served with Bread (contains potatoes and/or pasta)	£9.50	
LUNCH Plate of the day	A preselected main course choice served with potatoes /vegetables/salad/pasta or rice ***	£10.50	
LUNCH with tea	As above; preselected; also includes cup of tea and a biscuit (or coffee) ***	£12.50	
Deserts	Seasonal, all homemade including ice cream, yoghurts and decorating.	£5.00	
Tea/ coffee	£1.90 Espresso; £2.20 Cappuccino 2.50 Speciality coffees £4.50		
SPECIAL OCCASION PRIVATE DINING in the sunroom (or kitchen for the keen cooks amongst you)			
2 courses	Main dish + either starter or desert 2 choices main 2 choices desert Steak /salmon supplement £7 ***	£22.50	
3 courses	Starter +main +desert 2 choices for each course Steak /salmon supplement £7 ***	£29.50	
Deserts	Seasonal, all homemade. Including ice cream	£5.00	
U share deserts	Delicious whole desert of your choice for you to share at the table	£25	
Tea coffee herbals	All fair trade includes farm grown herbals teas	£1.90	
Side dishes	When you want an even wider selection of seasonal veg and other lovelies just ask for details	£2.50	
Speciality coffees	Espresso £2.60 Cappuccino £2.50 Speciality Coffee with liqueurs £4.50		
Special occasion cakes	HOMEBAKED SENSATIONS Cakes that TASTE as good as they look Prices on request.	£25 - £495	
SPECIAL Occasion BBQ	Price on request for gourmet BBQ		
***	To have a greater number of menu choices for your guests' dining experience, a small supplement may be charged, by mutual agreement. PLEASE REMEMBER TO TELL US ABOUT POTENTIAL ALLERIES		