



# WEDDING MENUS

YOUR PERFECT DINING EXPERIENCE



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## Introducing Thyme Chef

Folly Farm works in partnership with Thyme Chef to create the perfect dining experience.

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As the in-house caterers at Folly Farm, Thyme Chef are able to offer not only a wealth of catering experience but the important knowledge of the working and running of the venue in order to facilitate a smooth and successful wedding day.

The information within this pack will provide you with a selection of sample menus and ideas to assist with the planning of your wedding.

These menus can be tailored according to your ideas, tastes and requirements; alternatively, bespoke menus can be created just for you – the team at Thyme Chef welcomes your menu ideas.



### **Thyme Chef Hospitality Services**

c/o Folly Farm  
Stowey  
Pensford  
Bristol  
BS39 4DW

[www.thymechef.co.uk](http://www.thymechef.co.uk)

Contact: Clare Withyman  
[clare@thymechef.co.uk](mailto:clare@thymechef.co.uk)

+44 (0)1275 331 590 / +44 (0)7584 053146

## Canapés and Nibbles

Perfect mini-bites for after the ceremony or during photos or games

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### Meat Canapés

Masala spiced chicken skewers,  
mango relish

Chicken liver parfait  
on toasted brioche with onion jam

Mini Yorkshire pudding  
filled with Butcombe Ale soaked beef,  
horseradish cream and watercress

Crispy belly pork  
and apple puree

Venison bresaola with beetroot relish

Shredded duck,  
plum sauce, spring onion and chilli

Quail Scotch egg  
with free range pork, apple and stilton

Mini cheeseburgers  
with truffle mayo.

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### Fish Canapés

Hot smoked Chew Valley trout,  
horseradish cream and  
pickled shallots on toasted rye

Tempura king prawns,  
sweet chilli and lime

Smoked salmon and cream cheese  
on buckwheat blini's

Devon crab croquette  
and lemon mayonnaise

Coconut and chilli prawn skewers  
with coriander chutney.

### Vegetarian Canapés

Roasted onion  
and Maryland Cheddar tartlet

Crispy corn tortilla topped with avocado,  
lime and coriander salsa (Ve)

Mozzarella and tomato bruschetta,  
basil cress

Beetroot falafel with harissa (Ve)

Sourdough topped with Welsh rarebit.

Mumbai quails Scotch egg with chickpea,  
hazelnut and chilli

Taleggio cheese arancini,  
sundried tomato pesto.

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### Nibbles

Pigs in blankets with mustard mayo

Crispy calamari and aioli

Puffed pork crackling and apple sauce

Marinated olives (Ve)

Spiced humus and crudités (Ve)

Marinated anchovies

Goats' cheese bites (V)

Spiced nuts (Ve)

Savoury popcorn (Ve).

## **Platter Style Menus**

A selection of dishes served at the table – a great way to get your guests socialising

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These menus offer a buffet-style dining experience served to guests at the table. Each table is served with a selection of dishes on a variety of service ware – wooden platters, china, glass, slate etc. This popular style of service creates a relaxed, informal experience, offering guests a variety of foods and the chance to interact and socialise.

### **Platter Style Starters**

#### **Anti Pasti Platter**

Salami, air-dried ham, marinated bocconcini mozzarella, herbed olives, sun blush tomatoes, dipping oils and homemade focaccia

#### **Seafood Platter**

Smoked Chew Valley trout, smoked salmon and lemon prawns, horseradish cream, marinated anchovies, watercress and homemade rye bread

#### **Vegetarian Platter**

Cerney goats' cheese, tabbouleh, roasted peppers, mushroom and walnut pate, dressed rocket leaves and local breads

#### **Vegan Platter**

Mushroom and walnut pate, beetroot falafel, humus, tabbouleh, roasted peppers, baby leaves and toasted flat bread

#### **Hot Cheese Platter**

Whole baked Somerset camembert with rosemary and garlic. candied walnuts, onion jam baby leaves and crusty bread

#### **Create your Own Platter**

Choose four items from the list below.

Platters are served with mixed baby leaves and local bread

Salami / Air-Dried Ham / Chicken Liver Pate / Marinated Bocconcini Mozzarella / Herbed Olives Sun Blush Tomatoes / Smoked Chew Valley Trout / Smoked Salmon / Lemon Prawns / Marinated Anchovies / Cerney Goats' Cheese / Tabbouleh / Roasted Peppers / Mushroom And Walnut Pate / Beetroot Falafel / Humus.

## **Platter Style Main Courses**

### **Lamb**

Whole roasted leg of lamb  
studded with rosemary and garlic served with lamb gravy and mint jelly

Moroccan spiced whole shoulder of slow cooked lamb,  
cinnamon couscous and pomegranate molasses

Masala spiced butterflied leg of lamb,  
roasted over coals served with mint yoghurt and flatbread.

### **Beef**

Roasted top rump of beef,  
Yorkshire pudding, beef gravy and horseradish cream

8 hour braised shin of beef  
with Somerset ale, baby onions and mushrooms, herb dumplings

Slow roasted pulled beef brisket,  
brioche rolls and sweet mustard and red cabbage slaw.

### **Pork**

Roasted Loin of pork,  
sage stuffing, gravy and Bramley apple sauce

Slow roasted shoulder of pulled pork.  
home-made BBQ sauce, soft baps and apple slaw

Spiced pork and red pepper skewers,  
crumbled feta, pickled chilli and tzatziki.

### **Chicken**

Whole Roasted Free-Range Chicken,  
chestnut stuffing, bread sauce, chicken gravy and pigs in blankets  
- *served portioned at the table*

BBQ basted whole free-range chicken  
with homemade BBQ sauce, watercress and red cabbage slaw

Classic Coq au Vin, corn-fed chicken  
slow cooked with red wine, mushrooms bacon and baby onions.

## Platter Style Main Courses (cont...)

### Vegetarian and Vegan

Chunky vegetable and butterbean stew,  
pickled red cabbage and crusty bread (Ve)

Mushroom and spinach curry,  
tarka dhal, coriander chutney and chapatis (Ve).

### Pick a Pie

Pieminister Pie set on garlic mash – with roasted onion sprinkles

**Moo:** British beef steak and craft ale pie

**Free Ranger:** Free-range chicken and ham with leek and thyme

**Heidi:** Somerset goats' cheese, sweet potato, spinach and red onion (V)

**Kevin (vegan):** Mushroom, tomato and red wine with baby onions and thyme (Ve)

**Matador:** British beef, chorizo, olive and butterbean

**Chicken of Aragon:** Free-range chicken, smoked bacon and tarragon

**Shamrock:** Beef steak and Irish stout

**Kate and Sidney:** British steak, kidney and ale

**Moo and Blue:** British steak, Long Clawson stilton

**Deerstalker:** Venison, dry cured bacon, red wine and puy lentil

**Fungi Chicken:** Free-range chicken, field and chestnut mushroom

**Wildshroom:** Wild mushroom, asparagus, white wine and cream.

### 2 Choice Main Course

Harissa brushed salmon fillet  
served with a Greek yoghurt of pistachio and oregano

Marinated sumac free range chicken  
with tomato and aubergine salsa.

### BBQ Platter Main

Pulled shoulder of pork, BBQ free range chicken, glazed pork ribs,  
homemade BBQ sauce, red cabbage slaw, charred corn cobs and brioche buns.

## **Side Dishes**

Please select one potato and carb dish and two further vegetable or salad dishes

### **Potatoes and Carbs**

Sea salt, garlic and rosemary  
roasted new potatoes

Goose fat roasted potatoes

Roasted sweet potato wedges

Baked potatoes with sour cream

Dauphinoise potatoes

Parsley buttered new potatoes

Pilaf rice

Steamed couscous.

### **Vegetables**

Cauliflower cheese with parmesan crust

Roasted carrots, beetroot and red onion

Sautéed lemon courgettes and spinach

Smoked bacon, peas and leeks

Ratatouille

Sprouting broccoli.



## **Salads**

Mediterranean chopped salad with quinoa – tomato, cucumber, red onion, mint, parsley, basil, quinoa, lemon vinaigrette

'Naked' Coleslaw – white and red cabbage, carrot, fennel and celeriac with a touch of chilli and lots of herbs. Dressed with a fresh lime vinaigrette

Spicy chick peas, sun blush tomato, coriander and roasted red pepper

Triple Beet Salad; marinated red beetroot, sliced candy and golden beetroots, blood orange and shaved fennel

Roasted cauliflower and hazelnut salad

Heritage tomato salad with basil and sherry vinegar

Pickled pear, blue cheese and walnut salad with a creamy buttermilk dressing

Giant couscous with apricots, pine nuts, lemon, coriander and pomegranate seeds

Broccoli and shallot salad with chilli and balsamic dressing

Caramelized butternut squash segments served with roasted red onion and banana shallots dressed with a hint of mint and chervil yoghurt pine nuts

Grilled red and yellow courgettes, chick peas, rocket and lemon

Panzanella (tomatoes, croutons, capers, basil, red onion, sherry vinaigrette)

Roast beetroot, quinoa, pumpkin seeds, pea shoots

New potatoes, apple, spring onion, wholegrain mustard

Grilled aubergine and courgette, couscous, fresh mint

Classic English Garden Salad - cucumber, tomato, spring onion, radishes, boiled eggs, iceberg lettuce and homemade salad cream.



## **Platter Style Puddings**

Designed to be served to the table and shared amongst guests

### **Meringue**

Giant meringue, filled with soft cream and seasonal fruits and drizzled with melted chocolate.  
*Delivered to each table for one guest to serve the table – lots of fun!*

### **Chocolate**

Rich double chocolate and nut brownies,  
sharing chocolate and brandy mousse, fresh raspberries and pouring cream.

### **Cheesecake**

Whole vanilla cheesecake served to each table  
with a variety of fruits and sauces to customize your own pudding.

### **Lemon Platter**

Baby pots of light lemon mousse, lemon jelly,  
popping candy, little lemon shortbread, fresh raspberries.

### **Cheese Platter**

Somerset Brie, Bath Blue and cave-aged Cheddar,  
served with celery, grapes, apple chutney and biscuits.

The above puddings are based on guests sharing at the table.  
Alternatively, choose your puddings from our full pudding list.

## Plated Reception Menus

Plated dishes served to each guest - a more formal wedding dining experience

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### Hot Starters

Roasted red pepper and vine tomato soup,  
harissa and warm flat bread (Ve)

Spiced parsnip soup,  
crispy parsnip bhaji and raita (V)\*

Maple roasted pumpkin soup and corn bread (V)

Crispy belly of pork,  
burnt apple puree, fennel and apple salad

Sautéed wild mushroom with sage butter on sourdough,  
watercress and hazelnut salad (Ve)

Warm leek and cheddar tart,  
pickled walnuts and garden radishes (V).

### Cold Starters

Our own beetroot cured salmon,  
pickled granny smith, kohlrabi, horseradish and homemade rye bread

Potted smoked mackerel,  
crème fraiche and granary toast

King prawn cocktail,  
Bloody Mary sauce, brown bread and butter

Salt baked beetroot, Cerney goats' cheese,  
beetroot puree, candied hazelnuts (V)\*

Duck liver parfait  
with fig jelly and toasted brioche

Ham hock and parsley terrine  
served with homemade piccalilli and dressed summer leaves

Heritage tomato salad,  
buffalo mozzarella, basil and tomato jelly (V)\*

Mushroom and walnut pate,  
apple jelly and Melba toast (Ve).

Warm breads, smoked sea salt butter and jugs of water on each table.

*\*dishes that can be made vegan*



## Main Courses

### Meat and Fish

Cider braised belly of pork,  
apple puree, black pudding croquet

Pieminister Pie set on garlic mash  
with crispy onions and gravy

Roasted sirloin of beef,  
Yorkshire pudding and dripping roasted potatoes

Corn-fed breast of chicken  
stuffed with wild mushrooms and sage, fondant potato and crispy pancetta

Slow cooked blade of beef,  
horseradish mash, roasted carrot and crispy onions

Baked fillet of cod,  
herb crushed potatoes, potted shrimp butter and sea herbs

Roasted breast of lamb,  
Anna potatoes, creamed savoy cabbage.

## **Desserts**

### **Tarts**

Pear and frangipane tart, vanilla sauce

Dark chocolate tart, orange crisp

Glazed lemon tart and raspberries

Warm apple and cinnamon, butterscotch sauce and vanilla ice cream

Warm treacle tart and vanilla ice cream.

### **Cheesecakes**

Raspberry ripple and lemon curd cheesecake with raspberries and coulis

Chocolate and pistachio cheesecake, white chocolate sauce

Toffee and pecan with vanilla sauce

Rum and raisin with hazelnut brittle

Baked vanilla cheesecake and berries.

### **Favourites**

Vanilla crème brûlée, bramble compote and shortbread

White chocolate panna cotta, blood orange jelly and pecan brittle

Dark chocolate delice, kirsch cherries and Chantilly cream

Coconut meringue with passion fruit curd and mango

Strawberry, elderflower and Champagne jelly, clotted cream ice cream and lavender tuille

Sticky toffee pudding and butterscotch sauce, vanilla ice cream.

## **Vegan Menu**

A selection of vegan dishes for all tastes.

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### **Vegan Canapés and Nibbles**

Crispy corn tortilla topped with avocado, lime and coriander salsa

Tomato bruschetta, basil cress

Beetroot falafel with harissa

Marinated olives

Spiced humus and crudités

Spiced nuts

Savoury popcorn.

### **Vegan Starters**

Roasted red pepper and vine tomato soup,  
harissa and warm flat bread

Spiced parsnip soup, crispy parsnip bhaji

Maple roasted pumpkin soup and pumpkin seed bread

Salt baked beetroot,  
beetroot puree, candied hazelnuts and pickled horseradish

Heritage tomato salad, basil and tomato jelly

Mushroom and walnut pate, apple jelly and Melba toast.



## **Vegan Mains**

Chunky vegetable and butterbean stew,  
braised red cabbage and mop up bread

Sweet potato, chickpea and spinach curry,  
pilaf rice, coriander chutney and chapatis

Roasted chestnut, pumpkin and mushroom wellington,  
cavalo nero and glazed shallots

Slow cooked vegetable tagine,  
cinnamon spiced couscous and preserved lemon

Wild mushroom and chestnut risotto, crispy sage

Chargrilled cauliflower steak, sweet potato puree, hazelnut dukkha and chermoula.

## **Vegan Desserts**

Cardamom spiced coconut rice pudding,  
saffron poached pear and rose water

Strawberry, elderflower and Champagne jelly,  
vegan ice cream

Warm chocolate and hazelnut brownie,  
raspberry sorbet

Chargrilled pineapple,  
coconut cake and rum punch sauce

Selection of sorbets in a ginger snap basket.

## **BBQ Reception Menu**

A variety of BBQ foods creating a less formal dining experience.

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Platter of BBQ'd dishes (choice of three). Selections of dishes served to guests at the table. Each table is served with a selection of dishes on a variety of service ware – wooden platters, china, glass, slate etc. This popular style of service creates a relaxed, informal experience.

### **Meat Options**

Venison sausages and beetroot chutney

Piri Piri Spiced spatch-cock chicken

Pulled shoulder of pork, homemade BBQ sauce

Wood smoked treacle brisket and chimichurri.

### **Vegetarian Options**

Chargrilled halloumi cheese

Wood-roasted vegetable skewers and harissa

Fire-baked Somerset camembert

Masala-spiced cauliflower steak and riata.

### **Vegan Options**

Chargrilled soya curd

Wood-roasted vegetable skewers and harissa

Fire-baked aubergine with tahini and preserved lemon

Masala-spiced cauliflower steak and coriander chutney.

All served with your choice of three salad bowls,  
homemade breads, chargrilled corn and fire baked potatoes.



## Summer Buffet Menu

A buffet-style menu. Choose three items:

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Home cooked hot glazed ham  
(hand-served whole and hand carved in front of the guests)  
Served with homemade chutneys - we would suggest tangy tomato pickle, fresh pineapple  
and onion relish, onion marmalade

Cured meat platter,  
including salami, Parma ham, and chorizo

Large marinated shoulders of pork, slow roasted until soft.  
Accompanied with selected sauces being traditional BBQ, sweet chilli, chunky apple and  
sage, garlic and herb mayonnaise

Fennel spiced free range pork belly,  
quince jelly and aioli

Homemade pork,  
herb and cranberry sausage rolls

Poached chicken breast  
sliced and served with a choice of traditional spiced coronation sauce  
or fresh tarragon and Dijon mustard dressing

Free range chicken strips in lemon and sage butter

Marinated sumac free-range chicken

Harissa brushed salmon fillet  
served with a Greek yoghurt of pistachio and oregano

Chew Valley smoked trout flaked  
with marinated cucumber and watercress leaves

Lemon prawns

Roasted onion and thyme and cheddar tartlets  
with rocket garnish

Goats' cheese and caramelised nut terrine

All served with your choice of three salad bowls,  
homemade breads, chargrilled corn and fire baked potatoes.

## Afternoon Tea Menu

A lovely selection of sweet and savoury treats.

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Finger sandwiches on thick granary and white bread to include:

Smoked salmon and cream cheese  
Home cooked ham and Dijon mayonnaise  
Free range egg and cress.

Individual tartlets to include:

Double cheese and roasted onion  
Ham and cheddar  
Roasted red pepper and parmesan.

Homemade sausage rolls and piccalilli

Strawberry and prosecco jelly

Fresh scones with clotted cream and jam

Homemade cakes

Cocktail shortbread cookies.

## Street Food Menu

Giant pans of big, robust, tasty flavours creating a relaxed, festival vibe. Choose one item:

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Classic paella served with crisp salad and crusty bread

Vegetarian paella with sun dried tomatoes,  
roasted peppers and halloumi, crisp salad and crusty bread (V)

Pulled pork with Bourbon BBQ sauce, apple herb 'slaw and brioche rolls

Tartiflette-sliced potatoes cooked with reblochon cheese bacon lardons and onions,  
Served with crunchy salad and crusty baguettes

Red Thai chicken curry with served with sticky coriander rice and Pad Thai salad

Ground beef chilli and nachos served with guacamole, spiced salsa,  
sour cream, jalapenos and Jack cheese.

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*Add on a Mexican Tequila Shack Cocktail for the bar?*

~

Five bean chilli and nachos served with guacamole,  
spiced salsa, sour cream, jalapenos and Jack cheese (V)

Build Your Own Taco

Sautéed chicken strips with peppers, onions and chipotle.  
Served with guacamole, spiced salsa, sour cream, jalapenos and soft flour tortillas

Roasted Vegetable tagine with herb couscous,  
preserved lemon and pomegranate salad (Ve)

Slow braised shin of beef, cooked with Somerset ale,  
horseradish dumplings and pickled red cabbage.

## **Roast Menus**

Locally-sourced meats carved in front of guests – the perfect West Country wedding.

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### **Hog Roast**

A whole West Country hog rubbed with sea salt and rosemary, slow-roasted then carved in front of guests - with plenty of crispy crackling

Served with Bramley apple sauce, sage stuffing in a soft floured bap, red cabbage and pumpkin seed slaw and crunchy garden salad.

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### **Whole Lamb Roast**

A whole local lamb studded with garlic and garden herbs, slow-roasted then carved in front of guests

Served in a crusty roll with chimichurri, red cabbage and pumpkin seed slaw and crunchy garden salad.

## Evening Menus

A selection of menu options to keep guests going throughout the evening reception.

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Homemade sausage rolls and piccalilli

Wild mushroom and chestnut 'sausage roll' and onion jam (Ve)

Hot crispy bacon rolls with selection of sauces

Hot local butchers sausages in variety of flavours in soft rolls with tomato chutney

Chicken taco with salad, sour cream and salsa

Spicy falafels with shredded carrot, salad and yoghurt dressing,  
served in a soft flat bread (V)

Thick-cut retro fish finger sandwiches with cod fish fingers, tomato sauce and tartar sauce

Hot cooked pizzas – choose your favourite flavours

Fresh seasonal soup served in mugs with local breads  
– ideal on the hay bales in the courtyard...

### **Hot Beef Rolls**

Slow roasted rump of beef with homemade horseradish cream  
and watercress, served in a soft bap

### **Hot Pork Baps**

Slow roasted pork shoulder with sage stuffing and apple sauce served in a soft bap  
Alternatively, pulled pork shoulder with homemade BBQ sauce  
and house slaw served in a soft bap.

### **Mac 'n' Cheese**

Steamed dishes of macaroni cheese, served on bamboo platters or street containers –  
available with a 'sprinkle' bar including the following toppings:  
Crispy Onions / Bacon Bits / Extra Cheese / Chilli Oil / Pesto / Garlic Mushrooms.

### **'Super Dog'**

Pork and chilli giant hot dog or Wild Boar giant hot dog,  
sautéed onions and sauce.

### **Pork Pie**

Combine your wedding cake and evening food in one with a Yorkshire-produced wedding  
cake pie. Choose from a traditional three tier wedding pie of three square tiered pies, or a  
celebration round pie which can be personalised with your own message. To complete the  
table add in a vintage Somerset Cheddar, pickles, chutneys and breads.

### **'Dirty Burger'**

Beef burger, smoked bacon, mature Cheddar, tomato,  
pickles and sauces and brioche bun.

**Pick a Pie**

Pieminister Pie set on garlic mash

**Moo:** British beef steak and craft ale pie

**Free Ranger:** Free-range chicken and ham with leek and thyme

**Heidi:** Somerset goats' cheese, sweet potato, spinach and red onion (V)

**Kevin (vegan):** Mushroom, tomato and red wine with baby onions and thyme (Ve)

**Matador:** British beef, chorizo, olive and butterbean

**Chicken of Aragon:** Free-range chicken, smoked bacon and tarragon

**Shamrock:** Beef steak and Irish stout

**Kate and Sidney:** British steak, kidney and ale

**Moo and Blue:** British steak, Long Clawson stilton

**Deerstalker:** Venison, dry cured bacon, red wine and puy lentil

**Fungi Chicken:** Free-range chicken, field and chestnut mushroom

**Wildshroom:** Wild mushroom, asparagus, white wine and cream.

*Pimp your pie: Add on squished peas, sauce, roasted onion sprinkles, cheese and bacon bits, served in a street food container.*

**'Pot Noodles'**

Pots of soft egg noodles topped with one of the following:

Pan-fried beef with spring onions and spinach and black bean sauce

Chicken, peppers, coriander and soy sauce

Crisp stir-fried vegetables and herbs

**Evening Cheese 'Wedding Cake'**

Cornish Yarg wrapped in either nettles or wild garlic leaves

Devon Blue / Cornish or Somerset Brie

Cerney Goats' Cheese rolled in charcoal / Maryland Vintage Cheddar

Selection of pickles and chutneys, breads, butter and crackers.

**Evening Cheese Wedding Cake and Additional Buffet Items**

Cornish Yarg wrapped in either nettles or wild garlic leaves

Devon Blue / Cornish or Somerset Brie

Cerney Goats' Cheese rolled in charcoal / Maryland Vintage Cheddar

Cold meats - home cooked ham and sliced salami

Roasted stuffed peppers - mini stuffed peppers with soft cow's milk cheese

Tapenade - courgette and roasted tomato

Aioli - fresh garlic and lemon mayonnaise

Olives - fresh marinated green and black olives

Pickles - selection of pickles and chutneys

Scotch eggs - rustic scotch eggs

Breads.

### **Evening Finger Buffet 1**

Selected sandwiches on soft white and granary breads;  
Poached chicken with light herb mayonnaise dressing  
Smoked salmon, cream cheese with chives and black pepper  
Home-cooked ham with tomato chutney  
Free-range egg mayonnaise and watercress

Crisps and house slaw

Homemade sausage rolls

Red onion and cheddar tarts

Beetroot falafels and minted yoghurt.

### **Evening Finger Buffet 2**

Selected sandwiches on soft white and granary breads;  
Poached chicken with light herb mayonnaise dressing  
Smoked salmon, cream cheese with chives and black pepper  
Home-cooked ham with tomato chutney  
Free-range egg mayonnaise and watercress

Filled Wraps:

Hummus and carrot pastrami

Spicy beef and guacamole

Prawn with mango and chilli salsa

Crisps and house slaw

Homemade sausage rolls

Thai spiced chicken kebabs

Red onion and cheddar tarts

Beetroot falafels and minted yoghurt

Crudités and dips.



## **Added Extras**

Pre and post wedding menus and garden games.

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### **Something for the Weekend?**

Thyme Chef are able to offer an arrival night supper service and breakfast services for the all-important wedding morning and of course the morning after.

Please ask us for supper and breakfast menus.

### **Garden Games**

The following garden games are available to hire:

Hard wood croquet (6 players)  
Tug of War (100 players)  
Hard Wood Jenga  
Rounders Set  
Crazy Cricket Set  
Giant Pick-Up Sticks.



## **Reception / Arrival Drinks**

Typically, these drinks are served for around two hours between the ceremony and meal.

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### **Prosecco**

Ca'del Console Prosecco Extra Dry

### **Bellini's**

Ca'del Console Prosecco Extra Dry

with a choice of fruit purees or syrups with fresh fruit garnish

Ideas include: summer peach, steeped blueberry, strawberry, raspberry, passion fruit

### **Fizz Cocktails**

Ca'del Console Prosecco Extra Dry with an extra twist

Ideas include: Cointeau, greengage, blackberry or plum liqueur

### **West Country Sparkle**

Local Somerset sparkling apple wine, served chilled in a flute

### **Pimm's**

Light and fruity – served in jam jars with colourful straws

Seasonal variations available.

### **Gin Bar**

Selection of artisan premium gins

All served with crisp tonic, cucumber, lemon, lime, grapefruit, or rosemary.

### **Rum Bar**

Selection of premium rums

All served with cola or ginger beer and a touch of fresh lime.

~

Or swop for Mojitos?

~

### **Soft Drinks**

Fruit juice and soda refreshers – including sloe and raspberry, peach and lychee, lemon and mint, coconut and kaffir lime, apricot and ginger.

### **Beer**

Add a bucket of beers – Corona, Peroni, Sol

*We would recommend approximately two alcoholic drinks per guest, plus a selection of soft drinks. Our well-stocked bar will also be open and available throughout should guests wish to purchase alternative drinks.*

## **Table Wine Selection**

A selection of popular red, white and rose wines to be enjoyed during the wedding meal.

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### **Red Wine**

Mancura Etnia Sauvignon Blanc  
Pinot Grigio Terre del Noce  
Chardonnay, d'Alamel by Lapostolle  
Rioja Blanco, Conde Valdemar  
Chardonnay Domaine Coste

### **White Wine**

Mancura Etnia Merlot  
First Fleet Shiraz  
Angelo Montepulciano d'Abruzzo  
La Mouline Delieuze, Languedoc  
Rioja Conde Valdemar (Tempranillo)

### **Rose Wine**

Candidato Tempranillo Rosado  
Nina Zinfandel Blush

*We would recommend approximately half a bottle of table wine per guest.*

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### **Speeches**

One glass per person, served to each guest prior to the speeches.

Prosecco

Ca'del Console Prosecco Extra Dry

West Country Sparkle

Local Somerset Sparkling Apple Wine,  
served chilled in a flute

Champagne

Champagne Testulat Carte d'Or.