



DOVECOTE
BARN

Wedding MENUS 2027

*“ The food was
insanely good...”*



In-house catering at DOVECOTE BARN

We pride ourself on offering a high quality service in a beautiful setting, whilst ensuring a relaxed atmosphere. The business has grown in recent years thanks to the success of so many wonderful weddings and years of experience, but also thanks to glowing reviews from past customers and word of mouth.

The culinary masterminds behind our tantalising menu focus on using locally sourced, seasonal produce and the freshest of ingredients. Our executive chef strives to produce creative dishes to suit a range of tastes, preparing food here in the Dovecote kitchens and presenting it to the highest of standards.

The menu included has been thoughtfully created with you in mind, but if there is a favourite dish you have been dreaming of offering to your guests at your wedding then our experienced events team can discuss alternative options or help you tweak the menu to suit your style.

WE LOOK FORWARD TO BEING PART OF YOUR STORY.



Katie Calver Photography

Canapés

Set the tone for the day with some tasty bites whilst mingling with your guests during your drinks reception. Packed with flavour and mixing the modern classics with exciting cultural designs, these will ensure the perfect start to the day.

Selection of 5 £19.50 per person
Additional canapés £3.25 each per person

MEAT

Hong Kong style sweet & sour chicken

•

Beef fat hash brown, beer & onion puree (gf)

•

Hoisin duck wonton tart, cucumber, spring onion

•

Mini steak & ale pie

•

Rare roast beef cheddar scone, caramelised onions

•

Crackling straw, apple sauce (gf)



Merriman Photography

Canapés

FISH

Mini smoked haddock fishcake, pea & mint purée

•

Seafood bisque, crème fraîche (gf)

•

Scampi & chip cone, dill aioli

•

Smoked salmon & chive vol au vent

•

Bloody Mary prawn cocktail filo cup

•

Salmon poke bowl, avocado purée, edamame bean

VEGETARIAN

Sweetcorn fritter, guacamole (ve)

•

Goat's cheese cheesecake, red onion jam (v)

•

Cauliflower popcorn, ras el hanout mayonnaise (gf, ve)

•

Carrot, halloumi & dill ball, curry salt (v, gf)

•

Vegetable pakora, mango chutney (gf, ve)

•

Chickpea, chard & feta puff (v)



The image shows the interior of a large, rustic tent. The structure is made of thick wooden poles and beams, with a light-colored fabric covering the walls and ceiling. The floor is made of wooden planks. Several round tables are set up, covered with white tablecloths. Each table is surrounded by white chairs with gold-colored frames. The tables are decorated with white plates, glasses, and small floral centerpieces. String lights are draped along the wooden poles and beams, creating a warm, ambient glow. A large, multi-bulb chandelier hangs from the ceiling. In the background, there are more tables and chairs, and a large floral arrangement is visible on the left side. The overall atmosphere is elegant and rustic.

“ ...we’ ve not stopped having compliments from our friends and family about the sharing boards...”

Formal Menus

The classic three-course wedding breakfast served plated for each guest. Find your seat at the table and relax into an indulgent meal served by our professional waiting staff. Beautifully designed food, high on taste and presentation to give your guests something special to talk about.

Three courses £87.00 per person

The price includes one dish served for the majority of your guests. Alternative dishes can subsequently be chosen to suit guest's dietaries requirements.

STARTERS

BBQ korean gochujang pork ribs, kimchi, pear, peanut (gf)

•

Crispy fried squid, chilli & lime smashed avocado

•

Creamy port mushrooms, cheddar sauce, grilled ciabatta (v)*

•

Bruschetta of whipped goat's cheese, candied beetroot, sun dried tomato, basil, honey (v)

•

Classic scotch egg, apple & celeriac remoulade

•

Shredded beef taco, tomato & coriander relish, sour cream

•

Shitaki mushroom & confit garlic tartlet, tarragon crème fraîche (v)*

•

Halloumi stuffed falafel bite, hummous tahini dressing (v/gf)

•

Deep fried whitebait, tartar sauce

•

Beetroot carpaccio, grilled goat's cheese, mint vinaigrette (gf)

•

Salt & pepper squid, chilli, spring onion & citrus dressing (gf)

•

Smoked haddock & sweetcorn chowder, crusty bread

•

Chicken caesar salad croquette, caesar sauce, gem lettuce

•

Roast cumin squash, charred chicory, coriander dressing (gf, ve)

* can be made vegan if requested

Formal Menus

MAIN COURSES

Individual steak & ale pie, triple cooked chips, tenderstem broccoli, ale
gravy

•

Roast chicken supreme, crushed garlic & thyme new potatoes, spinach,
pesto sauce (gf)

•

Porchetta of belly pork, boulangère potatoes, fricassée of peas & broad
beans, pan jus (gf)

•

Chargrilled pork cutlet, skin on fries, creamed corn, rocket & parmesan
salad (gf)

•

Paneer korma, sticky rice, poppadoms (v)

•

Beer battered fish, triple cooked chips, mushy peas

•

Keralan fish curry, lemon pilau rice, roti bread (gf)

•

Smoked haddock fishcake, mussels, creamed courgettes & leeks

•

Vegetable pakoras, saag aloo, mint chutney (ve)

•

Wild mushroom tagliatelle, parmesan crisp, herb oil (v)*

•

Roast salmon fillet, warm potato, samphire & lemon salad, dill emulsion
(gf)

•

Traditional English pork sausage & creamy mash, red wine & onion gravy

•

Gnocchi al pesto Genovese, basil, pine nuts, parmesan (v)*

* can be made vegan if requested



Formal Menus

DESSERTS

Triple chocolate brownie, salted caramel, clotted cream* ¹

•

Classic apple pie, vanilla ice cream

•

Pineapple upside-down cake, ginger custard, coconut crisp

•

Classic tiramisu

•

Strawberry & white chocolate mille feuille¹

•

Crème brûlée, shortbread biscuit

•

Coconut & lime pannacotta, pineapple & mint salsa (gf)* ¹

•

Basque cheesecake, orange & vanilla syrup¹

•

Blueberry choux bun, blueberry curd, berry compote, white chocolate¹

•

Chocolate delice, coffee ice cream, chocolate shards

•

Sticky toffee pudding* ¹

•

Millionaire's shortbread bite*

*can be made vegan on request

¹available as mini desserts on sharing menu



Jodie Cooling Photography



Merriman Photography





Sharing Menu

BARBECUE & CHARGRILL

Cooked freshly on the BBQ, there's plenty of food to please all your guests. A sociable and increasingly popular way to wow your wedding guests and keep it relaxed at the same time. Food is served on platters to the centre of the tables for guests to help themselves. A great talking point for family and friends! We advise a minimum of 8 guests per table.

Two courses £89.50 per person

Choose three mains, two sides and either a large sharing dessert or three smaller desserts from the Formal Menu

Additional side £4.00 per person



Sam Bennett Photography

Sharing Menu

MAINS

Chicken souvlaki skewer, mustard sauce (gf)

•

Cheesy blackbean loaded potato skins, sour cream (v, gf)

•

Sticky korean BBQ chicken wings, sesame (gf)

•

Miso butter corn riblet (gf, ve)

•

Bo Peep cheeseburger, gherkins, relish

•

Honey garlic chicken thighs (gf)

•

Cumberland sausage ring

•

Grilled aubergine, salsa verde (gf, ve)

•

Sweet potato & coriander burger, Swiss cheese, herb mayo (ve)

•

Charred peach & halloumi bruschetta, ricotta dressing (v)

•

Chinese style meaty pork ribs (gf)



Sharing Menu

GOURMET SIDES & SALADS

Jalapeño & smoked cheddar cornbread (v)

•

Cucumber, pickled red onion, pomegranate, sumac salad (gf, ve)

•

Classic caesar salad (v)

•

Spicy Mexican corn salad (gf, ve)

•

Warm potato salad, capers ,vinaigrette (gf, ve)

•

Coronation rice salad (gf, ve)

•

Asian chickpea salad, miso & ginger dressing (gf, ve)

•

Classic caprese salad, balsamic reduction (gf, ve)

•

Crème fraîche coleslaw (v, gf)*

•

Watermelon, bocconcini, mint salad (v, gf)

•

Mac 'n' cheese, herb crumb (v)

*can be made vegan on request



Merriman Photography

Sharing Menu

SHARING DESSERTS

Classic tiramisu

•

Apple pie, double cream

•

Mixed berry pavlova

•

Raspberry frangipane tart, chantilly cream

•

Peach cobbler, double cream

•

Classic banoffee pie





Children's Menu

Menus for children between the ages of 2 and 10.
Pricing is based on a single choice menu so that all children will eat the same dishes, with the exception of dietary requirements.

Two courses £27.00 per child
Three courses £34.00 per child



Children's Menu

STARTERS

- Garlic bread
-
- Galia melon, fresh berries
-
- Crudités, hummous

MAIN COURSES

- Chicken goujons, chips, baked beans
-
- Spaghetti bolognaise
-
- Fish goujons, chips, peas
-
- Lasagne, garlic bread
-
- Tomato pasta (v)
-
- Fish pie, peas

DESSERTS

- Chocolate brownie, vanilla ice cream
-
- Vanilla ice cream, chocolate sauce
-
- Knickerbocker glory

Evening Menu

In need of a little sustenance to keep the energy levels up and continue the party? Choose from the tasty options below. Served from a buffet table and handed out on trays amongst your guests.

Choose one or two items plus sides from the menus below. For evening menus, minimum numbers apply catering for at least 75% of your total number of evening guests and sides for at least 50% of guests.



Evening Menu

STREETFOOD STYLE

Loaded fries, marinated chicken, jalapeños, cheese sauce, spring onions
(gf) £14.95

•

Loaded fries, jackfruit, jalapeños, cheese sauce, spring onions (v, gf)
£13.95

•

Giant carved sausage roll, local ale English mustard (2 slices per person)
£12.95

•

Cheesy, fiery nachos (v) £12.50

CLASSIC MUNCHIES

BBQ pulled pork, sourdough baps, creamy slaw, smoky BBQ sauce £15.95

•

Fish finger sandwich, tartar sauce, baby gem lettuce £13.95

•

Cheddar & ham scone, piccalilli £13.50

•

Smoky bacon bap, ketchup, brown sauce £12.95

ADDITIONAL SIDES

Cone of chips (v/ gf) £3.50 per person

•

Cajun wedges (v) £3.75 per person

•

Smoky slaw (v, gf) £3.00 per person

Cheese Tower Cake

Are you a cheese lover? A bespoke tower of cheese wheels makes a stunning centrepiece for your day and tastes just as good served as your evening buffet.

Each tower is served with a selection of crackers, grapes and chutneys, and comes with a wooden cake stand and silver cake knife. It is decorated with fresh figs, edible flowers and herbs, and topped with a Godminster heart.

Your chef and wedding coordinator will display the cheese tower ready for your cake cutting photos. It will then be taken away, disassembled and served on platters to your guests with your evening food.

Please see tower options below:

TIERED CHEESE CAKES

4 tier cake (to serve 60 - 80 people)
£645.00

Baby Baron Bigod, Mini Cropwell Bishop
Stilton, Mature Cheddar Truckle, Cornish
Nettle Yarg (c. 6.5kg)

5 tier cake (to serve 80 - 110 people)
£825.00

Little Lilly, Baby Baron Bigod, Sheep Rustler,
Nettle Cornish Yarg, Colston Bassett Stilton,
Mature Cheddar (c. 8.9kg)



Faye Green Photography

The Finer Details

Included in our Menus

For all of our wedding breakfast menus, prices include white table linen, crockery, cutlery and glassware. Also included are waiting staff and front of house management to ensure a smooth service.

After Dinner...

Included in the price of all menus, enjoy fresh coffee, fusion teas and petit fours served in the bar area after your wedding breakfast. Or why not head to the bar and check out the fantastic list of home-shaken, freshly made cocktails delivered to you by our cocktail maestros?

Dietary Requirements

Many of the dishes can be suitably adapted for vegan, gluten free and dairy free diets. Please discuss these options with your wedding coordinator.

v - vegetarian

gf - gluten free

ve - vegan

Other Considerations

All prices are inclusive of VAT. Please note that these prices are for weddings held in 2027.

We take our food and hygiene very seriously here and continue to receive a Food Hygiene Rating of 5, the highest level achievable.

Food Tastings

Complimentary food tastings are available to couples booking a full day wedding with a wedding breakfast. These are private appointments and invitations to book will be sent in due course.

Tasting sessions include the following:

7 x canapés (if choosing canapés as part of your menu)

2 x starters

2 x main courses

2 x desserts





Sam Bennett Photography

DOVECOTE BARN

CREATIVE • BESPOKE • INSPIRED

Part of Dovecote Events

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