



# 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.

## 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	from £18.50/700ml
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 – Meat & veggie finger buffet £12.50/head

(or with all veggie & vegan alternatives for £9.50)

Pork sausage rolls with apple & sage  
Spiced lamb koftas & Harissa yoghurt dip  
Beef brisket croquetas with carrot jam  
Cheddar scone topped with cream cheese, pickled beetroot & chives  
Courgette tartlets, topped with fresh tomatoes, quick pickled pink onions, sea salt & fresh basil  
Mini spinach, fennel & feta filo triangles

### Menu 2 – Veggie fork buffet £10.50/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  
Heritage 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 £10.50/head

British, Italian & Spanish cured meats, West Country cheeses &/or handmade vegan cheeses  
Cornichons, olives, pickles & house chutneys  
Heritage tomato salad with cracked black pepper, basil & extra virgin rapeseed oil  
Farm-grown salad leaves with house vinaigrette  
Beetroot & walnut muhammara  
Bristol Loaf organic 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**

Halloumi, mint & watermelon salad

Truffled mushroom pate & brioche toast

### **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

Bristol Loaf organic breads & Step & Stone lavosh crackers