



Wedding Catering

Here at Over Farm, we have an idea of serving seasonal, local and sustainable (home grown where possible) food in an eye catching and delicious style. We have a passion for providing a quality and seamless service for any event.

We pride ourselves on being very adaptable. We will always try and provide a menu to the style and budget for your event. Otherwise you can choose from our menu options suggested.

Our services range from hearty hog roast and BBQ's to beautiful banquette style meals. We also have a catering trailer that we can utilise to your request. So if street food is something that you'd like in the courtyard at the barn, that can be done too.

All our prices include staff to serve and clear. Crockery and cutlery for main courses are £2.50/person and it's an additional £1/person for a starter or dessert.

Where we can, we love to offer fresh seasonal options that are farm grown. We have stunning crops on the farm. In the spring we have amazing asparagus that we can offer in a lot of our meal choices. During the summer we have huge fresh fruit crops that go perfectly in our dessert options. Towards autumn we have a huge array of squashes and pumpkins which can be used as décor or utilise it where we can in our food options.

Canapes

Selection of 4 per person £6

Extra canapes per person £1.50

Choose from

Quail egg scotch eggs – Boiled quail egg wrapped in our homemade old English sausage, panko breadcrumbs and fried until crispy.

Mini Sausage roll bites – Over farms delicious sausage rolls but just bite size.

Mini Jacket potatoes – Mini baked potatoes with a dollop of sour cream and a sprinkle of fresh chives.

Quiche bites – Our quiches at over farm are famous and we will supply you with our two best sellers, ham & cheese and roasted veg.

Bruschetta – toasted french stick slices topped with tomatoes, onion, balsamic vinegar and pesto.

Honey glazed Bacon wrapped cocktail sausages – delicious pigs in blankets.

Ham, Brie & cranberry on oat cracker. (GF)

Seasonal* - Asparagus – roasted in garlic butter or level up and wrap it in prosciutto and sprinkled with sesame seeds.

Seasonal* - Roasted squash tarts with caramelized onion and sage – when we have our own squashes from the farm we have a choice of 8 different squashes. Butternut is usually the most popular.

Starters

£8 per person. Up to 3 choices

Choose from

Soups – As seasonal as possible. Asparagus, Pumpkin, Leek & potato, Tomato & basil (V)(VG)(GF)

Arancini – Choose from seasonal veg Asparagus, Mushroom, Squash. All with stuffed mozzarella (V)(GF)

Goujons – Breaded chicken goujons with sweet chilli sauce.

Fresh salads – Baked brie, Butternut squash, asparagus (VG)(GF)

Asparagus – When in season, fresh pan seared asparagus with garlic butter and bacon. (GF)

Homemade beef & smoked bacon Meatballs – served with fresh salad.

Picnic Platter

£10 per person.

This will be served to each table and be a great way to serve all the guests quickly with a relaxed start to the meal.

The platter will include – Quiche slices, mini pork pies, ham slices, a mini cheese board of cheddar and brie, chutneys, a freshly baked french stick and butter.

Classic Roast Dinner

£24 per person. Choice of 2 meats and a veggie/vegan option.

A classic wholesome meal that will please everyone. Choose 2 meats for your guests to choose for their meal.

A colourful array of roasted veg and potatoes will sit in the middle of each table encouraging a relaxed and communal eating experience for all the guests.

Choose from joints of Beef, Chicken, Pork, Lamb

Beef Topside – Seared and sealed, roasted with fresh garlic, thyme and rosemary. Cooked medium rare and served with a golden crisp Yorkshire pudding.

Free Range Chicken – Roasted with garlic, lemon and thyme served with a homemade bread sauce.

Shoulder of Pork – Roasted with apples and sage served with a homemade apple sauce.

Lamb – Roasted with garlic and rosemary served medium with a mint sauce.

Nut roast – A delicious nut roast will be served separately with all vegetables on the plate.

Sharing – Fresh seasonal veg, roast potatoes, cauliflower cheese and plenty of gravy.

All the meats will be prepared in our farm shop butchery.

Pot Pies

£24.50 per person. Choice of 3 pies.

Our homemade pies will be cooked and served in ramekins with a flaky puff pastry lid. 3 pies can be chosen for a meal, usually 2 meat and 1 veggie/vegan option.

In the middle of the table, you'll find creamy rich delicious potatoes dauphinoise with seasonal veg and gravy too.

Choose from

Chicken & mushroom

Steak & ale

Chicken, Leek & white wine

Gammon, cider, apple and sage

Cheesy butternut squash

Vegan cottage pie

Mac & cheese

Sharing – Potatoes dauphinoise, fresh seasonal veg, gravy

Steak Night

£27.50 per person

This is our take on a classic yet stylish steak night and fish and chips.

Pan seared steaks and fillets of fish. The steaks will have been cut and prepared in our butchery. Local fish fillets.

Peppercorn sauce will accompany the steaks, a dill sauce for the fish and mint sauce for the lamb.

For the veggie option we are offering a curry because curry and chips is awesome.

There will be plenty of chips in the middle of each table and a mixed leaf salad with balsamic glaze.

Choose from

Steak - Rump, Sirloin or Rib eye

Salmon

Minty lamb steaks

Chickpea masala for the veggie/vegan option which is also gluten free.

Sharing – chips, sauces - peppercorn, dill sauce and a mint sauce.

Sausage and Mash

£22.50 per person.

Our sausages are handmade in the butchery in the farm shop. These flavours have proven favourites in the farm shop. (Can be made veggie and gluten free).

Choose from

Old English sausage

Wild Boar, Caramelised onion & brie sausage

Venison & cranberry sausages

Wholegrain mustard and cream mash

Veggie sausages as a vegan option

Served with a cheesy wholegrain mustard mash

Sharing – Peas & Seasonal veg & Gravy

Hog Roast

£7.15 per person

Our pork shoulders are slow roasted for 6-8 hours. This makes sure we have super tender pork and extra crispy crackling. The full works would include a generous portion of tender pork, sage and apple stuffing, crispy crackling and homemade apple sauce all served in a freshly baked soft bun from our local bakery.

We can offer a vegan option of bbq jackfruit which is a really similar alternative and also delicious.

Gluten free option would be a gluten free bun without the stuffing.

BBQ

£7.15 per person

6oz homemade hand pressed beef burgers and homemade sausages from our farm shop. Served in a freshly baked soft bun from our local bakery. Fried onions and condiments available.

We can offer a vegan option which would be a spicy bean burger and vegan sausage. Cooked separately in the kitchen.

Gluten free options can be made for the burgers and sausages at a slightly increased price.

Salad

£6.50 per person

Homemade coleslaw - Our slaw is famous in Gloucester for being so delicious.

Homemade potato salad - We can offer new potatoes in butter and mint if they are in season.

Pasta salad - Freshly pasta salad with mixed veg and a rich tomato sauce.

Mixed leaf salad - Fresh greens with cherry tomatoes, cucumber and red onions.

Pizzas

£12.50 per pizza. Choice of 4 different toppings.

We have an amazing woodfired oven in the courtyard area. It makes amazing pizzas and cooks them in about 60-90 seconds. The dough is hand stretched and topped with fresh ingredients. The pizzas are roughly 10 inches and served in a classic takeaway pizza box for a relaxed and casual option.

The topping options are a classic margarita, pepperoni, roasted veg, flavoured chicken & sweet corn. All topped with fresh basil and parmesan.

Afternoon tea

£22.50 per person.

This will be served to each table in a beautiful display of delicious homemade food. Each table will receive a mix of sandwiches on white and brown bread, mini sausage roll bites, mini pork pies, homemade quiche bites, hummus with carrot and cucumber sticks, homemade lemon drizzle and carrot cake bites.

Hot Buffet

£16.50 per person. We can offer a hot food buffet. Our most popular choices would be:

- Chilli con carne or Black Bean Chilli and fluffy white rice.
- Chicken Masala or Chickpea and spinach masala with fluffy white rice or chips.
- Homemade beef or vegan lasagne with mixed leaf salad and chips.
- Homemade cottage or vegan cottage pie served with fresh local veggies.

Cold Buffet

£15 per person.

A huge selection of food displayed beautifully for a relaxed yet filling food option. Included on the buffet table would be: Mini sausage rolls, scotch eggs, quiche slices, sandwiches, coleslaw, potato salad (or new potatoes in butter and mint if in season), mixed leaf salad, freshly baked rolls or french sticks, hummus and olives.

Plates included in the price.

Cheese

We offer a large selection of cheeses and you are more than welcome to book in a tasting session to decide on your favourites. Prices can vary a lot with this option as it is bespoke however, the standard price would be £7/person which would include; 100g worth of cheese per person, crackers, chutneys and pickles, fruit, small plates and napkins. It will be served on large natural slate and left for you to eat for as long as you'd like.

Desserts

£8 per person. Choice of 3.

Choose from

Homemade Sticky toffee - Served with a caramel sauce and local ice cream. (V)

Fruit Crumble/Pie - Apple, raspberry, Blackberry served warm with local ice cream. (V) (VG)

Homemade Bread and Butter pudding - served with warm custard. (V)

Seasonal Raspberry & Chocolate Mousse - Light and flavoursome mousse served with fresh raspberries. (V) (GF)

Chocolate Fondant - Decadent and rich chocolate fondant served with season fruit and local ice cream. (V)

Warm Salted Caramel Brownie - Fudgy and super chocolaty with homemade salted caramel sauce, served warm with local ice cream (V) (GF)

Cheesecake - Fresh fruit cheesecake. Farm grown strawberries, raspberries and blackberries.

Ice Cream

£2.50 per 120ml tub. Choose 4 flavours.

We are able to supply you with amazing mini-ice cream tubs (120ml) from Bennetts dairy farm in the Malverns.

Flavours will include vanilla, strawberry, chocolate, mint choc chip and salted caramel. There is the option of adding a lemon sorbet for a dairy free option.

pudding Platter

£8 per person. Choice of 3.

If you are looking to satisfy all the sweet tooths, this is a great option to include if relaxed and rustic is the idea you have in mind.

Chocolate brownies & salted caramel brownies - we only make gooey brownies (the way they should be).

Flapjacks - golden and chocolate.

Mini cheesecake bites - strawberry and raspberry using our own fruit in the summer where possible, vanilla with chocolate topping.

Mini Eton Mess - served in a glass with our seasonal strawberries and raspberries.

Tiffin - Homemade and delicious.

Cookie Jar - filled with triple chocolate and white chocolate chip cookies

**For more info please contact
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