



# VINE & DINE

PASSIONATE ABOUT TASTE

THE OAK BARN, FRAME FARM

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# VINE & DINE

PASSIONATE ABOUT TASTE



YOUR DAY  
YOUR WAY

WE ARE COMMITTED TO MAKING YOUR  
WEDDING EXACTLY THE WAY YOU ALWAYS  
DREAMED IT WOULD BE!

  
**THE OAK BARN**  
Frame Farm



# VINE & DINE

PASSIONATE ABOUT TASTE

THANK YOU FOR CONSIDERING YOUR SPECIAL DAY AT THE OAK BARN. IT IS SUCH A SPECTACULAR VENUE!

AT VINE & DINE WE WORK CLOSELY WITH THE TEAM AT THE OAK BARN TO ENSURE ALL YOUR CATERING NEEDS ARE MET, WE WILL ALSO BE RESPONSIBLE FOR THE SET UP AND CLEAR DOWN ON THE DAY ITSELF.

WE OFFER A SELECTION OF DIFFERENT OPTIONS TO SUIT ALL DESIRES AND BUDGETS. WE WOULD WELCOME THE CHANCE TO MEET WITH YOU AND DISCUSS YOUR EXACT REQUIREMENTS SO WE CAN TAILOR ANY OFFERING SPECIFICALLY TO YOU!

ALL OF OUR MENUS ARE WRITTEN AND PREPARED BY OUR EXECUTIVE CHEF, DAVID KIRBY, WHO HAS OVER 20 YEARS EXPERIENCE RUNNING KITCHENS IN SOME OF LONDON AND THE SOUTH EAST'S TOP RESTAURANTS AND VENUES.

IF YOU CHOOSE VINE & DINE YOU CAN SIT BACK IN CONFIDENCE KNOWING THAT YOU WILL NOT ONLY RECEIVE A FANTASTIC CULINARY EXPERIENCE BUT ALSO ONE THAT IS SOURCED LOCALLY AND SUSTAINABLY.



# VINE & DINE

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## STANDARD MENU



ALL OF OUR DISHES ARE MADE IN HOUSE  
USING THE BEST LOCAL INGREDIENTS. THIS IS  
A MENU WE SERVE REGULARLY THAT WE CAN

OFFER AT A GREAT VALUE PRICE

## STARTERS

ROASTED TOMATO & BASIL SOUP, FRESH BREAD & BUTTER

WILD MUSHROOM SOUP, FRESH BREAD & BUTTER

LEEK & POTATO SOUP, FRESH BREAD & BUTTER

SPANISH GAZPACHO SOUP, FRESH BREAD & BUTTER

LEEK & GOATS' CHEESE TART, WATERCRESS, BALSAMIC DRESSING

MUSHROOM, TARRAGON & WALNUT TART

CRAB & TARRAGON TART, TOMATO DRESSING

PRESSED HAM HOCK TERRINE, WATERCRESS, PICCALILLI, SOURDOUGH BREAD

CHICKEN LIVER PARFAIT, SOUR CHERRY BUTTER, PICKLED BLACK BERRIES, ROCKET, BRIOCHE

SMOKY SALMON TARTAR, CAPERS, SHALLOTS, GHERKINS, CRÈME FRAÎCHE, CROUTONS

GOATS' CURD, BURNT CUCUMBER, TRIO OF BEETROOT SALAD

HERITAGE TOMATO SALAD, BURRATA, BASIL & PINE NUT OIL

SPICED CHICKPEA SALAD, RED ONION, POMEGRANATE, SUN-DRIED TOMATOES, RED WINE & OREGANO DRESSING

## MAINS

POT ROAST CHICKEN STUFFED WITH TARRAGON BUTTER, BABY CARROTS, FONDANT POTATO, SMOKED BACON, BABY ONION & CHESTNUT MUSHROOM SAUCE

BRAISED PORK BELLY, CIDER FONDANT, ROASTED APPLE, CREAMED SAVOY CABBAGE, MUSTARD SAUCE

ROAST LEG OF LAMB, BEEF DRIPPING ROASTED POTATOES, HONEY ROASTED ROOT VEGETABLES, MINT JELLY, RED WINE JUS

ROAST BEEF, BEEF DRIPPING ROAST POTATOES, HONEY ROASTED VEGETABLES, YORKSHIRE PUDDING, GRAVY

ROASTED CROWN OF CHICKEN, WILD GARLIC BUTTER, CONFIT LEG, SPINACH & PEARL BARLEY RISOTTO, CRISPY SKIN

FILLET OF SEA BREAM, ON CORNISH FISH STEW; SQUID, CLAM & SMOKED HADDOCK SAFFRON AIOLI

MISO MARINATED COD SUPREME, PAK CHOI, ROASTED BROCCOLI PUREE, SWEET CHILLI NOODLES

CONFIT DUCK LEG, BUBBLE & SQUEAK, BRAISED RED CABBAGE, PORT JUS

CHICKEN TWO WAYS; OREGANO RUBBED BREAST, CHORIZO & CHICKEN LEG BALLOTINE, SWISS CHARD, DAUPHINOISE POTATO, CHORIZO & BLACK OLIVE CREAM SAUCE

## DESSERTS

CHOOSE ONE FROM OUR DESSERT MENU



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## DELUXE MENU



A STEP UP FROM THE STANDARD MENU  
OFFERING DISHES WITH A LITTLE MORE WOW  
FACTOR!

## STARTERS

FILLET OF BEEF CARPACCIO, ROCKET, PARMESAN, 10 YEAR AGED BALSAMIC

SOUTH COAST BROWN CRAB, TOMATO & TARRAGON TART, FENNEL & WHITE CRAB SALAD, TOMATO DRESSING

BOURBON CURED SEA TROUT, BACON JAM, BURNT CUCUMBER, PICKLED GRAPES

SMOKED HADDOCK ARANCINI, EGG TARTAR, FRIED CAPERS

HONEY GLAZED HAM HOCK FRITTERS, PICKLED CAULIFLOWER, MUSTARD GEL, CARAMELISED WHITE ONION

DUCK, BEAN SPROUTS & GINGER SPRING ROLLS, STAR ANISE ROASTED PLUMS, SWEET CHILLI SAUCE

TOMATO TORTELLINI, BASIL PESTO, PECORINO CHEESE, GLAZED CHERRY TOMATOES

LEEK TERRINE, CONFIT SHALLOT, PICKLED QUAIL'S EGG, CROSTINI, BASIL OIL

## MAINS

POACHED LEMON SOLE STUFFED WITH PRAWN MOUSSE, FONDANT POTATOES, GRILLED BABY VEGETABLES, TOMATO, CAPER & DILL DRESSING

PAN ROASTED COD SUPREME, CLAM CHOWDER, CHORIZO FOAM, CONFIT EGG YOLK

BAKED SEABREAM FILLET, CORNISH SEAFOOD STEW; CLAMS, SQUID, SMOKED HADDOCK WITH SAFFRON AIOLI

LAMB TWO WAYS; ROASTED SADDLE STUFFED WITH GOATS' CHEESE SPINACH & PINE NUTS, PRESSED SLOW COOKED SHOULDER, HONEY GLAZED CARROTS, SALT BAKED CELERIAC, RED WINE JUS

SIRLOIN OF BEEF, TRUFFLED POTATO GILLETTE, RUNNER BEAN SALAD, IPA BBQ SAUCE, GRILLED ARTICHOKE HEART

PHEASANT TWO WAYS; PAN ROAST BREAST, SLOW COOKED LEG & PISTACHIO FAGOT, BEETROOT PUREE, PICKLED GOLDEN BEETROOT, CREAMED BACON CABBAGE

SLOW COOKED CIDER PORK BELLY, BRAISED RED CABBAGE, SALT BAKED CELERIAC PUREE, PICKLED GOLDEN BEETROOT, CIDER JUS

## DESSERTS

A DUO OF DESSERTS, CHOOSE ANY TWO DESSERTS FROM OUR DESSERT MENU



# VINE & DINE

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GOURMET MENU



A MENU FOR THE REAL FOODIES,  
A GASTRONOMIC DELIGHT USING THE  
VERY BEST INGREDIENTS

## STARTERS

BAKED SCALLOPS SERVED IN THE SHELL WITH CREAMED LEEKS, BURNT LEMON, CARAMELISED RED ONION & SMOKED BACON, CHAMPAGNE HOLLANDAISE

POACHED BUTTERED LANGOUSTINE, SMOKED GARLIC PUREE, SAMPHIRE, COMPRESSED HERITAGE TOMATO & BASIL SALAD

TRIO OF SALMON TARTAR, CURED, SMOKED AND MARINATED, PICKLED QUAILS EGG, FRESH HERB SALAD

ROASTED LEMON & THYME QUAIL, RED WINE POACHED PEAR, BLACK PUDDING FRITTERS

DUCK LIVER PARFAIT WITH A PLUM GEL, BRANDIED CHERRIES, TRUFFLE INFUSED SODA BREAD, CRISPY PANCIETTA

FILLET OF VENISON CARPACCIO, WITH CONFIT DUCK EGG YOLK, CRISPY SHALLOTS, 10 YEAR AGED BALSAMIC

TRIO OF SEAFOOD; CURED SEA TROUT, PAN SEARED SCALLOP & BLACK PUDDING, MISO MARINATED SEABASS WITH GINGER FOAM

## MID-COURSE

APPLE SORBET, LOCAL CIDER, PICKLED APPLE

## MAINS

PAN ROASTED FILLET OF BEEF, DAUPHINOISE POTATOES, CHARRED SHALLOT, CREAMED SPINACH, BONE MARROW & SMOKED GARLIC PUREE, PORT JUS

ROASTED LAMB RUMP PISTACHIO CRUMB, SWEET ONION PUREE, PEA, MINT & BROAD BEAN SALAD, TOMATO & PEPPER DRESSING, PARMESAN POTATO CRISP

SOY & HONEY GLAZED DUCK BREAST, DUCK RAGU & RADISH TART, PACK CHOI, WILD MUSHROOM KETCHUP, TRUFFLE DRESSING

PAN ROASTED HALIBUT, MUSTARD BABY LEEKS, STEAMED LEMON BALM CLAMS, RED WINE AND RADICCHIO ARANCINI, PEA PUREE

MONKFISH WRAPPED IN PARMA HAM, GRILLED POLENTE, PUTTANESCA SAUCE, OLIVE & CAPER SALAD, FRIED SAMPHIRE

## DESSERTS

A TRIO OF DESSERTS, CHOOSE ANY THREE DESSERTS FROM OUR DESSERT MENU



# VINE & DINE

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VEGETARIAN  
&  
VEGAN



ALL MENUS COME WITH AN OPTION OF A  
VEGETARIAN STARTER FROM YOUR MENU CHOICE  
AS WELL AS A MAIN FROM THIS MENU

HARISSA MARINATED SUMMER SQUASH, ROASTED PEPPER & LEMON BALM RICE, POTATO & OLIVE SALAD, HERB OIL

PEA & MINT RISOTTO, CHIMICHURRI DRESSING

SMOKED AUBERGINE & BUTTERNUT SQUASH CURRY, SAFFRON RICE, RIATA

BRAISED & GRILLED PAPRIKA CAULIFLOWER, SMOKED AUBERGINE PUREE, APRICOT & ALMOND SALAD, CHILLI & HERB OIL

PORTOBELLO MUSHROOM STACK, SAUTÉED SPINACH, SUNDRYED TOMATO, COURGETTE, ROASTED BALSAMIC ONION, WATERLOO CHEESE, PESTO DRESSING

COURGETTE, SPINACH & RICOTTA CANNELLONI, BASIL INFUSED HERITAGE TOMATOES, CHIVE BUTTER SAUCE



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## DESSERTS



ALL OF OUR DESSERTS ARE AVAILABLE AS EITHER A  
DUO OR TRIO OF DESSERTS AT AN ADDITIONAL  
SUPPLEMENT

CHOCOLATE BROWNIE, CLOTTED CREAM, APRICOT PUREE

VANILLA CHEESECAKE, PEACH & GREEN GRAPE, BURNT WHITE CHOCOLATE

MILK CHOCOLATE MOUSSE, SALTED CARAMEL, HONEYCOMB

LEMON TART, RASPBERRY SORBET

ROASTED PINEAPPLE MARINATED IN CHILLI & LIME, LEMON SORBET

RASPBERRY PAVLOVA, RASPBERRY GEL

VANILLA PANNA COTTA, CHERRY COMPOTE

APPLE & BLACKBERRY CRUMBLE TART, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE, CLOTTED CREAM

DARK JAMAICAN GINGER CAKE, MANGO SALSA, COCONUT SORBET, SPICED RUM CARAMEL



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## BBQ MENU



A LESS FORMAL WEDDING OPTION, PERFECT FOR THE SUMMER, BBQ'S ARE ALWAYS A POPULAR OPTION FOR EITHER THE WEDDING BREAKFAST OR EVENING FOOD

## MEAT & FISH

CHOOSE 3

- PROPER BEEF BURGERS, RED ONION CHUTNEY
- SELECTION OF GOURMET SAUSAGES, MUSTARD MAYO
- ROSEMARY MARINATED RUMP STEAKS
- MINTED LAMB RUMPS
- CHINESE PORK RIB, 5 SPICE, CHILLI, GINGER AND HOISIN
- MOROCCAN LAMB KOFTAS, CUCUMBER RIATA
- PERI-PERI MARINATED CHICKEN THIGHS
- TANDOORI CHICKEN, MINT YOGURT
- CHILLI & LIME KING PRAWN SKEWERS
- YELLOW-FIN TUNA STEAKS, SALSA VERDE

## VEGETARIAN

CHOOSE 1

- Ratatouille stuffed aubergine  
cooked in foil on the BBQ
- BLACK BEAN BURGER, MANGO & AVOCADO SALSA
- PORTOBELLO MUSHROOM, STUFFED WITH TOMATO,  
PINE NUTS AND FETA
- INDIAN SPICE TOFU BURGERS, CUCUMBER RIATA
- CUMIN MARINATED PANEER CHEESE & PEPPER SKEWERS
- JAMAICAN JERK SPICED AUBERGINE,  
SPRINKLED WITH GOATS' CHEESE
- GRILLED HALLOUMI & COURGETTE SLICES

## SIDES

CHOOSE 4

- CHARRED CORN ON THE COB, CHILLI BUTTER
- GREEK SALAD, OLIVES, FETA, RED WINE VINAIGRETTE
- NEW POTATO SALAD, CORIANDER DRESSING
- ROASTED VEGETABLE COUS COUS
- MIXED LEAF SALAD, LEMON DRESSING
- TOMATO & MOZZARELLA SALAD, BASIL PESTO
- 5 BEAN SALAD, GARLIC MUSTARD DRESSING

- NEW POTATO SALAD, MINTED MAYONNAISE, SPRING ONION
- FRAGRANT SPICED COUS COUS
- CAESAR SALAD - LETTUCE, PARMESAN, CAESAR DRESSING
- WARM MINTED NEW POTATOES
- FENNEL, CARROT & HERB SLAW
- TRADITIONAL COLESLAW
- MOROCCAN TABOULE WITH A HINT OF CHILLI



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## SHARING MENU



ON A DAY FULL OF LOVE, OUR FOOD COMES  
STRAIGHT FROM THE HEART

# SHARING MENU

## SPICE OF INDIA

BUTTERMILK MARINATED CHICKEN CURRY

SLOW COOKED SHOULDER OF LAMB CURRY

SMOKED AUGERINE & BUTTERNUT SQUASH CURRY

SAFRON & BLACK PEPPER RICE

NAAN BREADS, POPPADUMS, MINT RIATA, MANGO CHUTNEY,

LIME PICKLE

BHINDI BHAJIS

## PULLED BBQ

8 HOUR BBQ PULLED PORK

BBQ PULLED JACK FRUIT

Brioche Buns

CARROT & FENNEL HERB SLAW

TRUFFLE & PARMESAN ROASTED NEW POTATOES

OR MAC N CHEESE

BBQ CORN ON THE COB OR CREAM SOUTHERN CORN

RUM BAKED BEANS

## BANQUET ROAST

ROASTED BEEF OR PORK SERVED AS A WHOLE JOINT CARVED  
AT THE TABLE BY ONE OF YOUR GUESTS,

WE PROVIDE CARVING KNIVES, CHEF HATS AND ASSISTANCE

ROASTED POTATOES

YORKSHIRE PUDDING

HONEY ROASTED PARSNIPS AND CARROTS

CREAMED SAVOY CABBAGE

HORSERADISH CREAM OR

BURNT APPLE PUREE GRAVY

## TASTE OF THE MED

ROAST CROWN OF CHICKEN ON A BED OF PEARL BARLEY FLAVOURED  
WITH CONFIT CHICKEN LEG AND CRISPY SKIN

GRILLED HALLOUMI, FALAFEL, PAPRIKA HOUMOUS, POMEGRANATE  
GREEK SALAD - HERITAGE TOMATO, CUCUMBER, OLIVES, FETA, RED  
WINE VINAIGRETTE

ROASTED MEDITERRANEAN VEGETABLES

MIXED LEAF SALAD, ZESTY LEMON DRESSING

ROSEMARY & SEA SALT FOCACCIA

## HEART OF MOROCCO

LAMB TAGINE WITH APRICOTS & ALMONDS

MIXED VEGETABLE TAGINE WITH CRUMBLED FETA

LEMON, CORIANDER & DRIED FRUIT COUSCOUS WITH POMEGRANATE

WARM SPICED CHICKPEA SALAD

SWEET & SPICY HARISSA MARINATED ROASTED CARROTS

## JAMAICAN PARTY

JERK CHICKEN, MINT YOGURT

JERK HALLOUMI KEBABS

SALT FISH FRITTERS, MANGO MAYO

RICE AND PEAS

FRIED PAPRIKA PLANTAIN CHIPS

CALLALOO



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## CANAPÉS



A GREAT WAY TO KEEP YOUR GUESTS HAPPY  
WHILST THE PHOTOS ARE HAPPENING!

CHERRY TOMATOES STUFFED WITH WHITE CRAB

TEMPURA TIGER PRAWNS, SOY SAUCE DIP

SMOKED AUBERGINE, YOGURT AND POMEGRANATE PUFF PASTRY

CRISPY PORK BELLY, BURNT APPLE SAUCE

CHARRED WATERMELON, FETA, SUMAC

SMOKED SALMON, CRÈME FRAÎCHE, BELLINI

SPICED MOROCCAN LAMB KOFTAS, MINT RIATA

MINI YORKSHIRE PUDDINGS, ROAST BEEF, GRAVY

HONEY ROASTED HAM HOCK FRITTERS, MUSTARD MAYO

PEA BELLINI, FETA & MINT

GOATS' CHEESE MOUSSE, PICKLED GOLDEN BEETROOT

SEARED SESAME TUNA, WASABI MAYONNAISE

TOMATO & MOZZARELLA RISOTTO BALLS

SHEPHERD'S PIE TARTLETS, CREAMED MASH

THAI SPICED FISHCAKES, SWEET CHILLI SAUCE

MINI MEATBALLS, ROASTED TOMATO DIPPING SAUCE

WILD MUSHROOM & WALNUT EN CROÛTE

PORK TERRINE, CRUMBED PISTACHIO

PRAWN CEVICHE, CRISPY TACOS



## EVENING FOOD



# VINE & DINE

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WE HAVE A WIDE RANGE OF EVENING OPTIONS  
FROM LIGHT SNACKS TO A FULLER MEAL, WE CAN  
ADVISE ON WHAT MAY SUIT YOUR DAY BEST  
BASED ON YOUR TIMINGS AND GUEST NUMBERS

## LIGHT BITES

MINI FISH & CHIPS IN NEWSPAPER CONES, TARTAR SAUCE  
BACON OR SAUSAGE BAPS, KETCHUP  
FRENCH ONION SOUP, CHEESY CROUTONS, CRUNCHY BREAD  
PROPER SAUSAGE ROLLS, PICCALILLI  
CHICKEN & VEGETABLE FAJITA WRAPS

## COLD BUFFETS

SELECTION OF LOCAL SUSSEX CHEESES, CHUTNEY, GRAPES, CRACKERS,  
SELECTION OF CURED MEATS, PICKLES, OLIVES, FRESH BREAD

## FINGER BUFFET

MINI CHEESE BURGERS, FRESH BAKED QUICHES, PROPER SAUSAGE ROLLS &  
PICCALILLI, HONEY & MUSTARD CHOPPED SAUSAGES, FISH GOJONS & TARTAR  
SAUCE, TOMATO & MOZZARELLA SKEWERS

## STREET FOOD

## VANS

CHOOSE FROM ONE OF OUR STREET FOOD VAN PARTNERS

WOOD FIRED PIZZA  
BBQ BRIOCHE BUNS  
GREEK GYROS  
MEXICAN  
HOG ROAST  
SUSHI



## DRINKS

# VINE & DINE

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AN Equally important part of the day, we have a range of options to keep your guests thirst quenched

THE OAK BARN DOES NOT CHARGE CORKAGE SO YOU ARE WELCOME TO PROVIDE YOUR OWN DRINKS FOR ALL OR PART OF THE DAY OR WE CAN PROVIDE ALL OR SOME OF IT FOR YOU. EITHER WAY YOU WILL NEED STAFF TO SERVE YOUR DRINKS AS WELL AS GLASSWARE, BAR EQUIPMENT, REFRIGERATION AND ICE. WE CAN PROVIDE ALL OF THIS.

## RECEPTION DRINK

WE CAN PROVIDE RECEPTION DRINKS OR SERVE THE DRINKS YOU PROVIDE. SOME OF THE MOST POPULAR OPTIONS HERE INCLUDE:

CHAMPAGNE - PIMMS - BOTTLED BEER - COCKTAILS - GIN BAR - MULLED WINE

## TABLE WINE & TOAST

AS YOU CAN IMAGINE FROM OUR NAME WE HAVE A FANTASTIC RANGE OF WINES TO CHOOSE FROM OUR CELLAR. YOU WILL FIND WINES AT ALL LEVELS FROM YOUR AFFORDABLE CROWD PLEASERS TO SOME SERIOUS FINE WINES. OUR EXPERTISE AND VINEYARD RELATIONSHIPS MEAN WE GET GREAT QUALITY WINE BUT CAN STILL COMPETE WITH THE HIGH STREET SHOP PRICES. PLEASE ASK FOR OUR FULL LIST.

WE CAN ALSO OFFER A FULL RANGE OF BOTTLED BEER AND SPIRITS.

## EVENING BAR

YOU HAVE THREE MAIN OPTIONS FOR YOUR EVENING BAR;  
CASH BAR; WHERE WE PROVIDE A FULL BAR AND YOUR GUESTS PAY FOR THEIR DRINKS

TAB BAR; WHERE WE PROVIDE A FULL BAR AND CHARGE YOURSELVES FOR ALL THE DRINKS CONSUMED AT THE END OF THE EVENING

BYO; YOU PROVIDE US WITH ALL THE DRINKS AND OUR STAFF WILL SERVE IT.  
WE WILL ALSO PROVIDE ALL THE GLASSWARE AND EQUIPMENT.

# PRICING

THE BELOW PRICES ARE BASED ON A MINIMUM OF 70 PEOPLE AND GIVE YOU A GOOD IDEA OF THE PACKAGES WE CAN OFFER, HOWEVER IT IS IMPOSSIBLE TO LIST EVERYTHING! WE WOULD LOVE TO MEET WITH YOU AND DESIGN A PACKAGE SPECIFICALLY FOR YOU TO FIT IN WITH YOUR STYLE AND BUDGET!

## WEDDING BREAKFAST

2 COURSE STANDARD MENU - £49.50 PER PERSON

3 COURSE STANDARD MENU - £57.50 PER PERSON

2 COURSE DELUXE MENU - £59.50 PER PERSON

3 COURSE DELUXE MENU - £67.50 PER PERSON

3 COURSE GOURMET MENU - £69.50 PER PERSON

4 COURSE GOURMET MENU - £77.50 PER PERSON

1 COURSE BBQ MENU - £36.95 PER PERSON

ADD A DESSERT TO THE BBQ MENU - £7.95 PER PERSON

1 COURSE SHARING MENU - £42.95 PER PERSON

2 COURSE SHARING MENU - £49.95 PER PERSON

CHILDREN UNDER 12- £25.00 (FOR FULL DAY INC CANAPES)

## CANAPÉS

3 CANAPÉS - £8.95 PER PERSON

4 CANAPÉS - £10.95 PER PERSON

5 CANAPÉS - £12.95 PER PERSON

## EVENING BUFFET

LIGHT BITES - £5.50 PER PERSON

COLD BUFFET - £9.95 PER PERSON

FINGER BUFFET - £17.95 PER PERSON

STREET FOOD VANS - PRICE ON REQUEST

## DRINKS SERVICE

THESE PRICES CAN VARY QUITE A BIT DEPENDING ON YOUR EXACT REQUIREMENTS HOWEVER TO GIVE YOU A ROUGH IDEA. STAFF, GLASSWARE BAR EQUIPMENT, REFRIGERATION AND ICE TO SERVE:

RECEPTIONS DRINKS, TABLE WINE AND TOAST £8-£12 PER PERSON

BYO EVENING BAR £4-7 PER PERSON

THERE IS NO CHARGE FOR A CASH OR TABBED EVENING BAR (EXCEPT DRINKS CONSUMED)

ALL PRICES ARE EXCLUSIVE OF VAT.

# FREQUENTLY ASKED QUESTIONS

- OUR WEDDING IS A FEW YEARS IN THE FUTURE, WILL OUR PRICE ALTER WITH INFLATION? NO, THE PRICE QUOTED AT THE TIME OF THE DEPOSIT PAYMENT IS THE FINAL PRICE, MINUS ANY ADJUSTMENTS YOU MAKE.
- DO YOU OFFER MENU TASTINGS? ABSOLUTELY, WE ENCOURAGE YOU TO COME AND TASTE YOUR CHOICES. OUR TASTINGS ARE COMPLIMENTARY ONCE YOU HAVE BOOKED IF YOU'RE HAVING OVER 50 GUESTS AT YOUR EVENT. IF YOU HAVE NOT BOOKED WITH US THESE ARE CHARGEABLE, HOWEVER IF YOU THEN GO ON TO BOOK WITH US WE WILL DEDUCT THIS FROM YOUR FINAL BILL.
- DO WE HAVE ANY MEETINGS OR CHATS IN THE LEAD UP TO THE BIG DAY? CERTAINLY, WE CAN HAVE AS FEW OR AS MANY AS BOTH OF US SEE FIT. WE WANT TO MAKE SURE WE HAVE EVERY DETAIL ORGANISED AS I'M SURE YOU DO TOO. WE CAN HOST THESE OR WE CAN DO THEM VIA ZOOM, UP TO YOU!
- WHEN DO WE NEED TO HAVE OUR FINAL NUMBERS & MENU RETURNED TO YOU? WE REQUIRE ALL DETAILS TO BE FINALISED 6 WEEKS IN ADVANCE OF THE DAY.
- CAN YOU HELP US PLAN OUR TIMINGS AROUND THE CATERING? ABSOLUTELY, WE ARE MORE THAN HAPPY TO HELP. EVERY WEDDING IS DIFFERENT, THERE IS ALWAYS A CERTAIN AMOUNT OF 'PLAY IT BY EAR' BUT WE CAN ADVISE AROUND THIS.
- WE WOULDN'T WANT OUR GUESTS WAITING FOR A DRINK, HOW MANY BARTENDERS WOULD YOU PROVIDE? IT'S DIFFICULT TO PUT AN EXACT NUMBER ON THIS AS IT REALLY DEPENDS ON WHAT YOUR REQUIREMENTS ARE. YOU CAN USUALLY EXPECT TO SEE 1 PER 30 GUESTS, THOUGH THE MAJORITY OF THE TEAM ARE FULLY TRAINED ON A BAR AND CAN 'JUMP ON' WHEN THERE'S A WAIT.
- DO YOU PROVIDE FLOWERS, MENUS OR PLACE CARDS? WE DO NOT, WE HAVE FOUND THAT THESE ARE QUITE PERSONAL AND ARE BETTER ORGANISED BY THE COUPLE/HOSTS. WE DO HAVE CONTACTS FOR PEOPLE THAT CAN ASSIST YOU, SHOULD YOU NEED.
- HOW CAN WE ARRANGE AN APPOINTMENT TO DISCUSS OUR EVENT? CONTACT US BY PHONE 01825 212213 OR EMAIL [INFO@VINEDINE.CO.UK](mailto:INFO@VINEDINE.CO.UK) AND WE WILL BE GLAD TO BOOK YOU IN FOR AN APPOINTMENT.

LOVE  
FOOD  
VIN DINE

VINE & DINE CATERING

TEL: 01825 212213

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THE OAK BARN, FRAME FARM

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