



Huntstile Organic Farm

**Food & Drink Menus
2025**

Canapés

Choose 3 (£7) or 5 (£10) canapés per head

- Filo parcels with brie and mango (v)
- Chicken goujons, with garlic mayonnaise
- Thai-spiced crab cake with sriracha mayonnaise
- Fish goujons with homemade tartar sauce
- Honey and mustard cocktail sausages
- Tempura prawns with sweet chili sauce
- Chinese pork belly with sesame, soy & honey
- Mini quiche; goat cheese and red pepper/caramelised onion and cheddar (v)
- Baked falafel, served with hummus (v) (vegan) (gf)
- Traditional gazpacho shot (v)
- Gorgonzola, melon & rocket wrapped in Parma Ham (gf)
- Somerset mozzarella, black olive, sun-dried tomato and basil skewer (v)
- Mini Yorkshire puddings, with roast beef and horseradish cream (v*)
- Devils on horseback (prune wrapped in bacon) (gf)
- Homemade crostini with: - Goat cheese and honey (v)
- Smoked salmon and cream cheese
- Olive tapenade (v)
- Pea pesto (v*) (vegan*)
- Garlic, tomato, oregano and parmesan (v*)
- A selection of savoury and sweet mini scones (v)

Starters (plated)

2 courses £49 or 3 courses £58.00 per head

- ***please choose 2 options***

- Seasonal vegetable garden soup, garnished with olive oil and served with homemade bread (v) (vegan*) (gf*)
- Roasted balsamic beetroot and goat's cheese salad, with pickled apple and candied walnuts (v) (vegan*) (gf*) (nuts)
- Chicken liver pâté, with red onion jam and homemade toasted bread (gf*)
- Classic French onion soup, with gruyère croutons
- Fig, rocket and mozzarella di bufala salad, balsamic glaze and pomegranate molasses (v) (gf)
- Smoked salmon and prawn salad, pickled cucumbers, balsamic pearls and seafood sauce (gf)
- Moroccan falafel, served with hummus (v) (vegan) (gf)
- Nathaniel's focaccia, served with olive oil and balsamic vinegar (v) (vegan)
- Caramelised onion and Godminster cheddar quiche (v)
- Godminster and cider baked melted cheese, with homemade toasts (v)

Mains (plated)

- ***please choose 2 options***
- Roasted chicken breast, served with a mustard cream sauce (gf)
- Overnight braised brisket of Pyne's of Somerset beef, served with a red wine sauce (gf)
- Baked filet of hake with lemon, served with a white wine cream sauce (gf)
- Slow roasted shoulder of lamb, dauphinoise potatoes, red and mint gravy reduction (minimum supplement of £4.50, changes seasonally)
- Classic bourguignon boeuf, with mushrooms and bacon, sauteed greens and mashed potato
- Creamy mustard and tarragon chicken stew, with sautéed greens and mashed potato (gf)
- Farmer's picnic of roast ham, caramelised red onion and cheddar quiche, seasonal salads, roasted new potatoes, cheese, chutneys and pickles (v*) (vegan*) (gf*)
- Harissa roasted aubergine, butternut squash and spinach bake, served with a spicy tomato gravy (v) (vegan) (gf)
- Beetroot, almond and mushroom puff pastry wellington, served with a mushroom cream sauce (v) (vegan*) (nuts)
- Mushroom and bulgur wheat casserole, with sautéed greens and mashed potato (v) (vegan*)
- Almond, cashew and leek nut roast (v) (vegan*) (gf) (nuts)
- Rajasthani-inspired spicy red lentil curry, brown rice and homemade naan bread (v) (vegan*)

Unless otherwise stated, our main courses are served with roasted new potatoes with rosemary and garlic, and a selection of seasonal vegetables.

Homemade Desserts

- ***please choose 2 options***
- Seasonal fruit crumble, served with homemade custard (vegan*)
- Baked lemon and vanilla cheesecake, berry coulis
- Nathaniel's chocolate brownies, with vanilla ice cream and chocolate sauce (gf) (vegan*)
- Biscoff tiramisu
- Classic baked apple or cherry pie, served with vanilla ice cream or custard
- Luxurious white chocolate set cheesecake, berry coulis
- Crème brûlée with shortbread heart (gf*) (vegan*)
- Seasonal fruit Eton Mess
- Morello cherry and frangipane bakewell tart (nuts)
- Rich chocolate mousse, Cheddar valley strawberries (*) (gf)
- Vanilla panna cotta, rhubarb and orange compote (not vegetarian) (gf)
- Coconut and white chocolate Tom Cruise cake
- Stunning Somerset honey cake, with extraordinary honey from our village
- Nathaniel's carrot cake, with raspberry ripple ice cream (vegan)
- Selection of Yarde Valley ice cream (gf) (vegan*)
- Cheeseboard platter, with grapes, crackers, bread, pickles and chutney (gf*) (vegan*)
(+£4.50 supplement, or £9.50 as a separate course)

** Please note that Cheddar Valley strawberries are in season between March and October, out of season, we will use an alternative.*

Buffet options

These are served buffets, so your guests will grab a plate and be served whatever they would like.

Pies

Our pies are all made with our buttery, flaky, homemade puff pastry. They are all served with mashed potatoes, peas and carrots, and with plenty of gravy.

- Steak and ale
- Chicken, leek and bacon
- Mushroom and bulgur wheat (v) (vegan*)

£39.00 for two courses

Hog roast

Our succulent whole roasted pig is a spectacle of smoky perfection & mouthwatering tenderness. Slow cooked to juicy, flavourful deliciousness!

- served with bread rolls, seasonal salads, roasted new potatoes and apple sauce, along with delicious lentil burgers for the vegetarians. (gf*)
- Note: a whole pig will serve one hundred people. However, we also offer half a roast pig and we can roast individual joints as well, so this option is possible for however many people you would like!

£45.00 for two courses

Farmer's picnic

A beautiful spread of roast Pyne's of Somerset ham, caramelised red onion and Godminster cheddar tarts, seasonal salads, roasted new potatoes with rosemary and garlic, homemade breads, amazing cheeses, chutneys and pickles.

£45 for two courses

Table sharers

2 courses £48.50 or 3 courses £57.00 per head.

Starters – a selection of mezze for the whole table

- Selection of Somerset Charcuterie (meat)
- Mozzarella di bufala
- Mixed olives
- Baked falafel
- Kettle crisps
- Homemade sourdough bread
- Cruditiés of celery, carrot and cucumber
- Hummus
- Olive oil and balsamic vinegar

Mains - choose one of the below options

- Classic bourguignon boeuf, with mushrooms and bacon, seasonal vegetables and mashed potato
- Creamy mustard and tarragon chicken stew, with seasonal vegetables and mashed potato (gf)
- Caribbean-style jerk chicken coconut curry, seasoned with Dun's River, served with rice and beans and creamy mac and cheese
- Slow-roasted Somerset lamb shoulder, mint couscous, seasonal vegetables and red wine gravy
- Farmer's picnic of roast ham, caramelised red onion and cheddar quiche, salads, roasted new potatoes, cheese, chutneys and pickles (v*) (vegan*) (gf*)
- Harissa-roasted aubergine, butternut squash and spinach bake, roasted new potatoes, seasonal vegetables and spicy tomato gravy (v) (vegan*)
- Rajasthani-style spicy red lentil curry, brown rice and homemade naan bread (v) (vegan*)

Traditional roast

We also offer the classic: a family roast for all the table to enjoy!

- Enjoy our overnight roasted brisket of beef, or succulent Quantock lamb (+£2.50 supplement) or local organic roasted chicken, with our cheesy beetroot and carrot bake

and we will serve to the table with a selection of seasonal vegetables, roast potatoes, Yorkshire puddings (for everyone!) and plenty of gravy.

Desserts

- choose one of our delicious options

- Seasonal fruit Eton Mess (gf)
- Stack of Nathaniel's chocolate brownies, clotted cream, Cheddar Valley strawberries* (gf)
- Seasonal fruit salad with natural yogurt and local honey (gf) (vegan*)
- Biscoff tiramisu
- Seasonal fruit crumble, with homemade custard (vegan*)
- Sharing cheeseboard platter, with grapes, crackers, bread, pickles and chutney (gf*) (vegan*) (+£5 supplement)

* Please note that Cheddar Valley strawberries are in season between March and October, out of season, we will use an alternative.

Evening food - Late Night Bites

Please choose from one option below for your evening food

Pyne's of Somerset Hog roast

- with bread bap, Huntstile slaw, apple sauce & crackling
- (v*) (vegan*) (gf*)

£18.50 per head

Chili and rice

- served with guacamole, nachos and green salad (v*) (vegan*) (gf)

£14 per head

Selection of pasties

- including cheese and onion, traditional Cornish and spicy five bean (v*) (vegan*) (gf*)

£8 per head

Huntstile cheeseboard extravaganza!

- Dive into our delicious spread of local cheeses, freshly baked homemade bread, crackers, fruit, celery, grapes, nuts, chutney & pickles – a flavourful feast!

£12 per head

- includes veggie/vegan option
- add a selection of cold meats & sausage rolls + £8.50/pp

Bacon rolls and hot dogs

- with Pyne's of Somerset thick cut bacon and their award-winning sausages (v*) (vegan*) (gf*)

£9 per head

Pyne's of Somerset beef burgers and delicious lentil burgers (v)

- with a selection of toppings and sauces (vegan*) (gf*)

£10.50 per head

Key:

(v) - vegetarian

(vegan) - vegan

(nuts) - contains nuts

(*) - option available

Huntstile Drinks Options

Corkage

Corkage is available on bottles of wine and sparkling wine only. All other drinks must be bought from the bar.

£10 plus VAT per 75cl

Drinks package for weddings per adult guest

2 celebratory drinks after the ceremony, half a bottle of wines for the wedding feast & a glass of prosecco for the toast

£28 per person

Also available to order (POA):

- Keg of local cask Real Ale
- Keg of local Cider
- Kegs of specific lagers/bitters/ales are available to pre-order

Huntstile Bar

You may prefer an open bar, or a bespoke drinks package which we will happily arrange for you.

Our well stocked bar is cash or card and serves a wide range of alcoholic and soft drinks, including cocktails, mocktails, shots and low alcohol choices