



Page and Moyse Catering  
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**Handmade Bespoke Catering**

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Manor Farm Barn weddings 2024-2025

2 course wedding Breakfast £52 per head

3 course wedding Breakfast £62 per head

Price includes staff, white China, cutlery, tea, and coffee served buffet style.

Children are priced at £25 per head for 2 x courses based on 12 years and under  
We do not supply food for babies.

£20 per head photographers' main course only

Canapés 4 x choices £9.50 per head / 5 x choices £11 per head

Prices quoted are based on 70 adult guests or more for a 2-course meal.

\*Premium ingredient additional charge will apply

£250 charge for set up day Thursday / Friday

Table linen, linen napkins for service tables and guest's tables not included.

Additional ovens may be required dependent on final menu chosen.  
Priced separately.

Evening food please see menu options and prices below

### Drinks on Arrival

All drinks to be supplied by Manor Farm Barn and glass hire

Drinks served by Manor Farm Barn Staff

### Canapés

Please choose 4-5 canapés from the following choices

### Hot canapés

King Prawn skewers with chorizo and gremolata with garlic and parsley \*

Mini Yorkshire puddings topped with rare sirloin steak and bearnaise sauce.

Gourmet cocktail sausages with hoisin, honey, and sesame seeds

Skewered Prunes with gorgonzola wrapped in crispy pancetta.

Skewered Greek-style lamb meatballs with a tzatziki dip

Skewered Pork belly with a whisky and soya sauce marinade with ribbon cucumber

Potato cakes with smoked salmon with dill cream cheese and caperberries

Arancini balls with garlic and mozzarella with a tomato dipping sauce / v

Sauteed chorizo skewers in red wine with parsley

Mushroom and tarragon tartlets served warm/ v

Choux puffs filled with soft goats' cheese, caramelized red onions and walnuts/ v

Mini tartlet filled with deviled egg finished with micro cress/ v

Gazpacho shots with vodka/vegan

Shot of Ajo Blanco soup with grapes / v

Mini duck wraps with hoisin, spring onion and cucumber

Chicken satay skewers

Vegetable gyoza with a chili dipping sauce/ v

Bruschetta selection

Roasted tomato, mozzarella, and fresh basil / v

Broad bean puree, mint, and parmesan

Prosciutto with melon and parmesan shavings

Black tapenade with English goat's cheese

Chicken liver and brandy pate with thyme

Smoked mackerel pate with horseradish.

Gravadlax with a dill and mustard sauce

Buckwheat blinis topped with smoked trout, beetroot, and cream fraiche.

Wedding Breakfast Menus

Please choose 1x starter either individually plated or for sharing.

Sharing platters to choose 1

Marinated olives, sundried tomatoes, and artichokes with cured meats selection

Baked camembert with rosemary and garlic and rocket salad.

With homeade salt and pepper breadsticks

Grilled peaches, served with creamy burrata cheese.  
Parma ham, rocket salad with a balsamic and Dijon dressing  
Served with focaccia bread.

Thai style warm salad  
Crispy pork mince combined with rice noodles, roasted peanuts, carrots, radish, baby  
spinach, mint, and coriander.  
With an aromatic dressing, lime wedges and prawn crackers

Vegetarian / Vegan

Lemon hummus with roasted butter bean, tender stem broccoli pomegranate seeds, and  
parsley salad  
Served with bowls of falafel, Kalamata olives and pickles.  
Seasonal summer salad with edible flowers and Artisan bread selection

Tapas style platter

Potato bravas with a rich tomato sauce  
Shell on garlic prawns with aioli  
Skewered pardon peppers with Manchego cheese  
Served with a Spanish style fennel, chorizo, and orange salad.

Individually plated starters choose 1.

Roasted vegetable puff pastry tarts.  
With fresh pesto and dressed salad leaves

Griddled halloumi with a lime, caper, and coriander vinaigrette  
Served with toasted sourdough.

Individual Chicken liver and madeira pate pots  
Served with watercress and chicory salad and melba toast.

Butternut squash and sage soup & focaccia

Trio of melon with crumbled feta and a fresh mint dressing

English asparagus with hollandaise sauce  
(seasonal)

Pea and mint soup finished with cream and crispy pancetta.

Summer minestrone soup finished with basil and walnut pesto.

Crab and cod cakes with tomato salsa \*premium

Smoked salmon terrine with a pickled dill and cucumber salad, horseradish cream, and melba  
toast.

Individual goats cheese mousse  
Served with Parma ham, caramelized fresh figs, and toasted ciabatta.

Main course choices choose 1.

Slow Roasted belly of pork with crackling Served with mash, wilted savoy cabbage,  
Apple sauce, butter roasted apples, and a cider jus

Porchetta slow roasted, onion, fennel seeds, white wine, and rosemary with aioli  
Crushed new potatoes, fine green beans.

Chicken Supremes stuffed with wild mushroom and wrapped in pancetta.  
Served with a red wine jus, creamed leeks, fondant potatoes.

Individual roast poussin with bacon, lemon, garlic, and thyme  
Served with herby sausage meatballs, white wine jus, and boulangerie potatoes.

Gourmet sausages from Best Butchers with caramelised red wine onion gravy  
Served with creamy mash and vegetables.

Chicken with a sherry, tarragon sauce finished with creme fraiche.  
Served with sliced potatoes baked with tomato and basil.  
Tender stem broccoli

Baked leg of Lamb with preserved lemon, thyme yoghurt, garlic, and smoked paprika.  
Served with a white wine reduction,  
Bombay style roast potatoes & seasonal vegetables.

Roasted fillet of beef  
Served with smoked garlic dauphinoise potatoes, bay roasted heritage carrots, broccoli with  
mixed wild mushrooms and rich red wine gravy.  
\*Premium ingredient

### Fish

Sea bass served with new crushed potatoes with black olive and chives.  
Sauce vierge, green beans, and roasted tomatoes on the vine

Roasted cod loin with a walnut and parmesan crust.  
Served on a bed of crushed new potatoes,  
parsley, caper and crème fraiche sauce, and French beans

### Vegetarian

Mushroom pithiviers stuffed with blue cheese and fresh spinach.  
Served with a white wine sauce, and seasonal vegetables.

Aubergine parmigiana with tomatoes, aubergine, mozzarella, and pine nut Served with new  
season potatoes and side salad.

Fennel and red pepper tart  
Served with a lemon cream sauce and seasonal vegetables.

### Vegan

Jeweled basmati rice with apricots, cranberries, coriander, and flaked almond  
Served with roasted cauliflower and a harissa yoghurt dressing.

### Individual plated Dessert choose 1.

Basque burnt cheesecake with seasonal berries and cream.

Flourless dark chocolate torte with crème fraiche

Individual pavlovas with caramelized pineapple and ginger syrup

Lemon posset with crème fraiche and confit lemon, thyme and lemon shortbread biscuit

Beetroot and chocolate espresso brownie, beetroot meringue, salted caramel sauce, and vanilla ice-cream.

Honey parfait, brandy snap, poached plums, edible flowers.

Vanilla terrine with a raspberry and blackcurrant coulis

Apricot and frangipane tart with crème fraiche

### Warm

Baked treacle and apple tart with clotted cream

Sticky toffee puddings with dates pecans a toffee sauce

Apple and blackberry crumble tart with double cream

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To finish fairtrade tea and filter coffee with mints served buffet style.

### Childrens x 2 course meal choose 1 x main course.

Pork and beef meatballs with a rich tomato sauce  
Served with Rigatoni and parmesan or cheddar.

Mini Salmon and pea fishcakes

Mini toad in the holes with green beans and new potatoes

Shepards pie with cheesy mash and peas



Dessert choose 1

Vanilla and chocolate ice cream with strawberries, sprinkles, and wafer

Greek yoghurt dip with fruit skewers

Individual Strawberry marshmallow mousse

Rocky road squares

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For your guests with additional dietary requirements, other than vegan or vegetarian an additional charge will apply.

We recommend you cater for 70% of your evening guests.

Evening food £8.95 per head

Ploughman's style boards

With pork, apple and red onion chutney sausage rolls, or vegetarian sausage rolls, pickles, selection of British and continental cheese, fresh fruit, artisan biscuits, grapes, chutney, dried apricots

Bacon or sausage rolls £5.95 per head.

2 x pieces of unsmoked back bacon in soft white baps or ciabatta rolls

Or

2 x pork sausages

## Vegetarian

Flat mushrooms with herb and garlic butter

All our prices are inclusive of staff vat and service unless otherwise stated.

### Recommended Suppliers list

Field gate Flowers (home grown British seasonal flowers)  
[www.fieldgateflowers.co.uk](http://www.fieldgateflowers.co.uk)  
Tel 01908 611189

Branch-out Mk  
Stony Stratford  
[www.branchoutmk.com](http://www.branchoutmk.com)  
Tel 07900 882740

Best Butchers, Unit 5 Lower Rectory Farm  
High quality local reared, beef, pork, bacon and sausages

The online greengrocer Milton Keynes  
[www.theonlinegreengrocer.com](http://www.theonlinegreengrocer.com)

Camphill Bakery, for bread and baked goods, vegetarian café  
Japonica Lane, Willen park, MK15 9JY  
Founded in 1981 supports, and provides meaningful work for adults with learning difficulties

Douglas Butchers high quality butcher specializing in local reared meats.  
Tel: 01908 610421(no website)

Market Hill Greengrocers  
Newport pagnell  
Tel: 01908 610774

