

2026

southcott

events catering

EXCLUSIVE CATERING BROCHURE FOR



EDEN BARN

BOUTIQUE WEDDING VENUE

ABOUT US



Working closely with the Eden Barn team, we continue to provide the highest standards of wedding catering and have some exciting new menus to impress your guests.

Most importantly, we believe that every couple is unique, and we can create bespoke menus if you have something extra special in mind!

Providing wholesome dishes of the highest quality is the key to making your day exceed all expectations. Our food is freshly prepared and beautifully presented to the highest standards by Luke and his chefs, then expertly served by Jen, wedding co-ordinator Nicole, and their friendly front of house team.

Cumbria offers fantastic local produce right on our doorstep, and we love to adapt our menus according to what is available each season.

Our service allows you to relax on the big day, as we include everything you need from crockery, linen and table dressing, to a master of ceremonies to guide you through the day seamlessly.

We look forward to meeting you in person and reflecting your individual style in your perfect menu!

Yours,

Jen, Luke and the team





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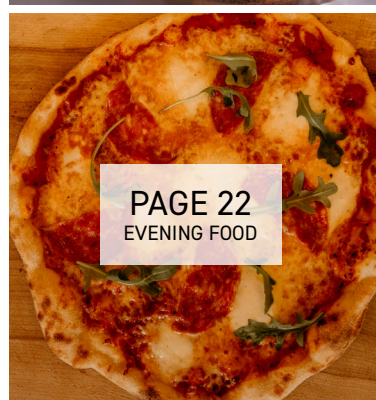
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CANAPÉ MENU



All meals to be accompanied by your choice of Canapés for adults and children. Choose 3 which allows for 4 per person, or choose 4 which allows for 6 per person. Alternatively, choose our sliders option.

OPTION 1: CHOOSE 3 ALLOWING FOR 4 PER PERSON

OPTION 2: CHOOSE 4 ALLOWING FOR 6 PER PERSON

- Honey and mustard glazed Cumberland sausage
- Chicken teriyaki, toasted sesame
- Smoked salmon, dill and cream cheese crepe roll
- Cottage pies and vegan cottage pies with mustard mash
- Cumberland sausage filled with English mustard mash
- Cheddar and chorizo scone, chive butter
- Coronation chicken or coronation jackfruit (vg) in a spicy falafel cup
- Crispy haggis bon bons, truffle
- Goats cheese mousse, sweet and sour cherry tomato (v)
- Tomato and basil salsa (on bruschetta or rosemary panelle) (vg)
- Mushroom arancini, truffle (v)
- Halloumi fries, spicy tomato dipping sauce (v)
- Parmesan and thyme shortbread (v)
- Tempura prawn, soy and ginger dip (supplement £1.50pp)
- Five spice BBQ glazed sweet potato (vg)
- Sticky thyme beef Yorkshire pudding

OPTION 3: SLIDERS (CHOOSE 3)

- Cheeseburger, American mustard, gherkin ketchup
- Lamb and mint burger, raita, rocket
- Pork burger, chipotle mayo, coriander
- Pulled pork, apple sauce
- Korean style chicken, kimchi and tarragon mayo
- Falafel burger, sweet potato slaw, brinjal pickle (vg)



SHARING PLATTERS



Served on our rustic elm planks and in sharing bowls, these sharing feasts act as a combined starter and main course and create an amazing center-piece for the table.

Here is our suggestion, but we'd much prefer to hear your ideas and help create your dream bespoke menu! Please note that all bespoke menus are charged at an additional rate.

- Salami
- Serrano ham
- Chicken liver parfait or mushroom and chestnut pâté (vg)
- Caramelised onion and vintage cheddar cheese quiche (v)
- Olives and sun-blush tomatoes (vg)
- Appleby brie and chutney (v)
- Babaganoush (vg)
- Muhammara (roasted red pepper and walnut dip) (vg)
- Pitta chips (vg)
- Artisan breads (vg)
- Curried cauliflower, chickpea and pickled red onion salad (vg)- Subject to seasonal availability
- Moroccan couscous salad with pomegranate, roasted veg and tzatziki (v)

Choose 1 dessert:

- Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Rustic summer fruit pavlova, raspberry coulis (seasonal)
- **Warm chocolate brownie, salted caramel, popcorn praline**



THREE COURSE MENU



A selection of Artisan breads are served to the tables to start your meal.

Please choose one dish. You can also choose one other dish for your vegetarians/ vegans if required.

STARTERS

- Sticky hoisin beef bao bun, Asian slaw, tarragon mayo, radish, sugar snap
- Warm pea, leek and Lancashire cheese tart, wild garlic pesto, micro-herb salad (v)
- Pork croquette, tarragon emulsion, pickled shallot and cucumber, pea shoot and rocket salad, herb oil
- Panko breaded brie, pineapple and pink peppercorn sauce, seasonal salad (v)
- Confit tomato and feta tart, pickled red onion and rocket salad (v)
- Smoked duck, carrot and sesame slaw, sherry vinegar caramelised pear
- Pressed ham hock terrine, piccalilli, rocket salad, focaccia (no sharing breads)
- Chicken liver parfait, port jelly, sourdough (no sharing breads)
- Shrimp and smoked salmon terrine, rye croutes, cucumber, buttermilk and horseradish
- Roast cauliflower and mustard tart, pickled red onion and rocket salad (vg)
- Tomato and roasted red pepper soup, double cream, wild garlic oil (v/vg)
- Cream of leek and potato soup, straw potatoes, herb oil (v/vg)
- Carrot, cumin and coconut soup (v/vg)
- Caprese salad (sharing style) : Mozzarella, Heirloom tomatoes, wild garlic pesto, fresh basil (£3.50pp supplement)
- Antipasti sharing platter: Mixed olives, serrano ham, salami, babaganoush, sun blush tomatoes, pâté, Appleby brie, pitta chips, chutney (£5.00pp supplement)



THREE COURSE MENU



MAINS

Please choose one meat and one vegetarian/vegan dish. All dishes are served with the chef's selection of seasonal vegetables for your guests to share.

- Herb butter chicken, fondant potato, glazed carrot, onion puree, beurre noisette jus
- Braised Cumbrian beef brisket, garlic mash, celeriac crumb, balsamic jus (With your choice of glazed carrot or roast shallot)
- Pot roasted Lakeland lamb, champ mash, confit leek, star anise glazed carrot, minted jus
- Pork collar, potato terrine, roasted celeriac, celeriac puree, chimichurri, seasonal greens
- Roast sirloin of Cumbrian beef served medium-rare, Yorkshire pudding, garlic and thyme roast potatoes, rich beef jus (£2.50pp supplement)
- Fillet of beef served medium-rare, fondant potato, beer braised onion, creamed cabbage, salsa verde, jus (£4.50 pp supplement subject to change)
- Butternut squash, goats cheese and sage risotto, pumpkin seed oil, parmesan crisp (v)
- Spinach and ricotta tortellini, white wine and mushroom cream sauce (v)
- Butternut squash, red pepper and chickpea tagine, tabbouleh, flatbread (vg)
- Chestnut mushroom and lentil suet pudding, spiced red cabbage, squash puree, gravy (vg)
- Seasonal fish options are available upon request and are priced separately.

If you would like to offer your guests a third choice there is a supplementary charge of £5.00pp to have the dishes as they are listed above, or £2.50pp to offer a choice of two meats with the same accompaniments, as well as your vegetarian/vegan option



THREE COURSE MENU



DESSERTS

Please choose one of our homemade dessert options:

- **Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream**
- **Rustic style summer fruit pavlova, raspberry coulis**
- **Pavlova, coconut cream, tropical fruits, mango and passion fruit curd**
- **Warm chocolate brownie, blood orange sorbet, pink peppercorn meringue**
- **Madagascan vanilla crème brûlée, raspberry purée, love heart shortbread biscuit**
- **Strawberry cheesecake, strawberry coulis, meringue bites**
- **Vanilla pannacotta, strawberries, meringue, strawberry jelly, cinder toffee**
- **Lemon tart, pistachio crumb, raspberry sorbet, double cream**
- **Dark chocolate pot, passion fruit curd, honeycomb**
- **Chocolate trifle, cherry compote, chocolate custard, sweet ricotta**
- **TRIO - Summer fruit pavlova, blackcurrant cheesecake, chocolate brownie OR sticky toffee pudding (£3.75pp supplement) Speeches are best served in between main and dessert**
- **SHARING CHEESECAKE- Blackcurrant cheesecake, meringue, blackcurrant compote (£2.50pp supplement)**
- **Vegan, gluten and dairy free alternative - Dark chocolate pot, cinder toffee**

An additional cheese course may be added if desired.



CUMBRIAN FEASTING BOARD



To start a selection of Artisan breads with salted butter are served to the tables

Local meats served on wooden sharing platters, choose three:

- Cumberland sausage, apple puree
- Black pudding and smoked bacon sausage
- Buttermilk chicken, sriracha mayo
- Pulled pork, apple puree
- Sticky beef brisket, wild garlic, onion crumb, balsamic reduction
- Pork loin, cider glaze, caramelised apple sauce
- Lamb koftas, tzatziki

Vegetarian/vegan option – Served individually, choose one:

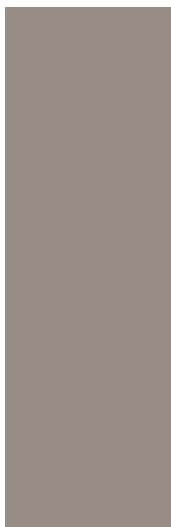
- Butternut squash, red pepper and chickpea tagine, flatbread (vg)
- Small platter: Celeriac pakora, curried parsnip puree, pickled onion/ Sage and pumpkin dumpling, tomato/ Crispy mushroom dim sum, sesame.

Sides are served in sharing bowls, choose four:

- Garlic and thyme roast potatoes (vg)
- Tandoori spiced rice salad, onions, red peppers (vg)
- Mac 'n' cheese (v)
- Sweet pickled red and white cabbage slaw (vg)
- Seasonal salad (vg)
- Patatas bravas, roast garlic aioli, tomato sauce (v)
- Asian slaw (vg)

Please choose one dessert from the following:

- Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Rustic summer fruit pavlova, raspberry coulis (seasonal)
- **Vanilla pannacotta, strawberries, meringue, strawberry jelly, cinder toffee**
- **TRIO** - Summer fruit pavlova, blackcurrant cheesecake, chocolate brownie OR sticky toffee pudding (£3.75pp supplement - speeches are recommended to be between main and dessert)



FROM THE GRILL MENU



Served buffet-style, your guests are guided up to the buffet table by our front of house staff, your dessert is served to the tables.

MAINS

Choose 3 from the below as well as your vegan/vegetarian option if required:

- Cumberland sausages
- Garlic and thyme Cumbrian rump steak
- Cajun spiced chicken fillet
- Cumbrian sirloin steak (£1.50pp supplement)
- Beef burger
- Lamb and mint burger
- Pork loin
- Gammon steak
- Teriyaki salmon fillet (£2.50pp supplement)
- Minted fellside Lakeland lamb steak (£1.50pp supplement)

Vegetarian sausages, falafel burgers and halloumi - served as a vegetarian/vegan alternative (v)

SIDES

A selection of Artisan breads with salted butter are served as standard as well as your choice of five sides from the following selection:

- Tandoori spiced rice salad (vg)
- Spring onion and mint potato salad (v)
- Tomato and basil pasta salad (vg)
- Sweet pickled red and white slaw (vg)
- Traditional slaw (v)
- Mixed green leaf salad with cherry tomatoes, cucumber and spring onion (vg)
- Couscous with roasted vegetables (vg)
- Swap your bread to soft baker's baps
- Hot charred Mediterranean vegetables (£2.00pp supplement)
- Hot new potatoes with wild garlic and parmesan (v)

DESSERTS

Please choose one from the following:

- Home-made sticky toffee pudding with butterscotch sauce and ice cream
- Strawberry cheesecake, fruit coulis, meringue
- Rustic summer berry pavlova (seasonal)



HOT BUFFET MENU



Your guests are guided to the buffet table to collect their main course, your choice of dessert is served to the table.

MAINS

Choose two locally sourced meats and one vegetarian dish:

- Chicken breast in a white wine and tarragon cream sauce
- Cumbrian beef stew and dumplings
- Beef lasagne
- Thai green chicken curry
- Spiced pork sausage and chickpea casserole
- Butternut squash and chickpea tagine (vg)
- Vegetable lasagne (v)
- Curried red lentil dahl, roasted sweet potato (vg)

SIDES

A selection of Artisan breads with salted butter are served as standard as well as your choice of four sides from the following selection:

- Minted new potatoes (v)
- Garlic and thyme roast potatoes (vg)
- Braised red cabbage (vg)
- Aromatic rice (vg)
- Seasonal roast root vegetables (vg)
- Buttered kale with minted peas (v)
- Couscous with roasted vegetables (vg)
- Mixed green salad (vg)
- Sweet pickled red and white cabbage slaw (vg)

DESSERTS

Please choose one from the following:

- Home-made sticky toffee pudding with butterscotch sauce and ice cream
 - Strawberry cheesecake, fruit coulis, meringue
 - Rustic summer berry pavlova (seasonal)
-



CHILDREN'S MENU



For children aged 11 years and under, please choose one dish from each course.

MAINS

- Cheese and tomato pizza (v)
- Chicken goujons with chips and either peas or baked beans
- Cumberland sausages with mashed potato, peas and gravy
- Bolognese pasta bake, cheese
- Fish fingers, chips and peas

DESSERTS

- Fresh strawberries with ice cream (minimum order of 2)
 - Chocolate fudge cake with ice cream
 - Jam sponge with custard
 - Jelly and ice cream
-



EVENING FOOD



SOMETHING SIMPLE

Served from the "snack shack" (weather dependent), choose one meat and one vegetarian/vegan option, served with triple cooked chips:

- Dry cured bacon, baker's bap, vine tomato relish
- Pulled pork, sage and onion stuffing, baker's bap, apple sauce
- Pulled beef, melted mozzarella, caper ketchup, ciabatta (£1.00pp discount)
- Cumberland sausage, caramelised red onions, American mustard mayo, soft roll
- Chicken parmo - breaded chicken, cheesy bechamel, baker's bap (+£1.50pp)
- Thai bean chilli burger, sweet chilli mayo (vg)
- Falafel and spinach burger, sweet slaw, sweet chilli (vg)
- **HANDMADE IN CORNWALL PASTIES//** (Choose 2) Steak and potato, Steak and ale, Chicken bacon and leek, Cheese and onion (v)

PIZZAS

Homemade stonebaked pizzas, served buffet style from the bar area. Choose 3 toppings:

- Ham and mushroom
- Salami
- Hawaiian
- Pulled beef and caramelised red onions
- Margherita (sun blushed tomatoes and wild garlic pesto)
- Barbecue chicken and red peppers
- Vegetarian - red onion, red pepper, olives
- Vegan pizzas and gluten free pizzas are available (£1.50pp supplement)

ADD HOMEMADE TRIPLE COOKED CHIPS - £2.75pp

CHINESE STREET FOOD

Served from the "snack shack" (weather dependent):

- Crispy chilli beef
- Sweetcorn ribs (vg)
- Aromatic rice
- Salt and pepper chips
- Prawn crackers
- Asian slaw

Further options on page 24



EVENING FOOD



HOMEMADE PIES

Choose one meat and one vegetarian option, served from the bar with triple cooked chips, mushy peas, pickled onions and gravy:

- Cumbrian steak and potato
- Chicken, ham and leek
- Cheese and onion (v)
- Butternut squash, goats cheese and spinach (v)

HOMEMADE BURGERS

Served from the "snack shack" (weather dependent):

- Homemade steak burgers with American cheese
- Thai bean chilli burger (vg)
- Locally baked soft baps (vg)
- Maldon sea salted triple cooked chips (vg)
- Tomatoes (vg)
- Rocket (vg)
- Sweet pickled red onion (vg)
- Gherkins (vg)
- Tomato sauce, mayonnaise, American mustard

CHEESE STATION

A selection of local cheeses served with bread, serrano ham and salami, olives, sun blush tomatoes, Artisan cheese biscuit selection, chutney, grapes, celery and figs.

Served from the bar

ADD ON FLAVOURED DOUGHNUT SELECTION

(To be served alongside your coffee or in the evening)

A selection of flavoured ring doughnuts

ADD ON A CHEESE WEDDING CAKE

A fully decorated four tier cheese wedding cake

Served with an Artisan cheese biscuit selection and water biscuits

A selection of chutneys

Figs, grapes and celery



2026 PRICES



Please note the below prices are for 2026. Prices for future years will be set closer to the time.

CANAPÉS

All meals to be accompanied by your choice of Canapés for adults and children.

Choose 3 options, allows for 4 per person	£9.50
Choose 4 options, allows for 6 per person	£11.50
Sliders	£13.50

WEDDING BREAKFAST

From the Grill	£63.00
Hot Buffet Menu	£63.00
Sharing Platters	from £67.00
Cumbrian Feasting Board	£71.50
Three Course Menu	£77.00
Children's Menu	£24.00
2 Course Supplier's Menu (for photographers etc)	£39.00

EVENING MENU

Evening food should cater for all of your guests (i.e. day and evening guests).

Something Simple	£12.50
Cheese Station	£15.00
Pizzas	£15.00
Homemade Burgers	£15.50
Homemade Pies	£16.00
Chinese Street Food	£18.00
Add on doughnuts	£4.00
Add on Cheese Wedding Cake	£550.00 (flat fee)

ALL PRICES ARE PER PERSON AND INCLUDE VAT AT 20%

MINIMUM NUMBERS

- Thursday & Sunday - Minimum 60 adults
- Friday, Saturday and Bank Holiday - Minimum 70 adults
- For smaller weddings please get in touch for a bespoke quotation if you expect to have less than the minimum required guest numbers

If you have any special dietary requirements or allergies, please let us know and we will do our best to accommodate them. Due to the extra cost and labour involved, bespoke, vegan and gluten free menus not listed in this brochure may be charged an additional rate.



ALL INCLUSIVE



We take the hassle out of planning a wedding and pride ourselves on including everything below, all at no extra cost:

- White linen table cloths (for round tables) and napkins (in a rectangular fold)
- Table dressing: Lay-up of your tables, favours, place settings and table decorations
- Table numbers and stands
- On the day co-ordination and a master of ceremonies to make your introductions
- Catering equipment
- Excellent chefs and front of house staff
- Stainless steel cutlery and white crockery
- Jugs of water during the wedding breakfast
- Dark roast coffee, tea and chocolate mints are served after your meal in the bar area
- The service of one wedding cake with your evening food (service of your own cheese wedding cakes or dessert table incurs an extra charge of £50.00)
- Cake knife
- Rustic wooden cake stand (14 inch diameter) available to rent £25.00

NOTES

- Children aged 2 & under are free of charge if they do not require food
- Deposit of £1000 required within 56 days of your booking, final numbers and remaining payment taken 5 weeks before the wedding.
- For full details, please ask for our terms and conditions



TESTIMONIALS



A few words from some of our 2025 couples

Thank you so much for the catering at our wedding at Eden barn, the food was amazing and the service was exceptional! We had a brilliant day, everything went so smoothly, all your staff were amazing! Thanks again!

- Richard and Lisa, August 2025

We had the Southcott Team cater for our wedding day on 06.09.2025. All our guests commented on how AMAZING the food was. Particularly how hot all the food was served considering there was 112 guests they said they've never had such good, hot food at a wedding in all their lives. Nicole who was the master of ceremonies was brilliant. So organised, her attention to detail and her precision was commented on by guests and they couldn't believe how she just knew exactly who was having what to eat. Southcott you are an amazing company. Great tasting food and service. Thank you so much.

- Daniel and Emily, September 2025

Me and Ben just wanted to say the biggest of thanks for making everything run so smoothly on the wedding day. The guests haven't stopped commenting on the food, from the canapes to the wedding breakfast and ending with the pizzas it was exactly what we wanted it to be. Nicole was incredible, everything went exactly to plan and we knew what we were doing when, with plenty of notice and clarity on how things would go. She really is a credit to your team. The day was perfect and I have no doubt the guests enjoyed every minute of the food and drink.
Thanks again,

- Katie and Ben, June 2025



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