

YARLINGTON BARN

Intimate Wedding

(up to 40 guests)

*At Yarlington Barn, your intimate wedding meal is designed to be both elegant and effortless.
You are invited to tailor your menu to suit your celebration.*

OPTION ONE

The West Country Intimate Wedding Feast

MAIN DISHES

Choose two

Herb-Infused Chicken with Parma Ham

Tender chilled slices of herb-infused chicken, delicately wrapped in Parma ham and finished with a light English honey, lemon and wholegrain mustard dressing. Served with crisp rocket and slow-roasted balsamic tomatoes.

Brixham Poached Salmon

Fresh West Country salmon, gently poached for exceptional tenderness, accompanied by a silky dill hollandaise and a delicate caper dressing.

Leek & Somerset Cheddar Quiche

A melt-in-the-mouth pastry filled with creamy leeks and rich Somerset cheddar, served with a vibrant watercress salad.

Thai Beef Salad

Thinly sliced sirloin steak layered over romaine lettuce, sweet cherry tomatoes, chilled cucumber and a touch of sharp red onion. Finished with a fragrant mint, coriander, parsley and Thai citrus dressing.

SALADS

Choose three

Heritage Tomato & Mozzarella Salad

Heirloom tomatoes with creamy mozzarella, fresh basil and aged balsamic.

Churchy Coleslaw

A refined, crisp and creamy classic.

French Bean, Hazelnut & Orange Salad

Tender French beans with toasted hazelnuts and bright orange zest.

Roasted Beetroot, Pear & Bath Blue Cheese

Earthy beetroot paired with sweet pear and rich Bath Blue cheese.

INCLUDED FOR ALL GUESTS

Warm New Potatoes

Soft, buttery new potatoes coated in fresh mint and West Country butter.

DESSERTS

Choose one

Rich Chocolate Torte

A decadent chocolate torte on a crisp biscuit base, served with berry coulis and West Country cream.

Summer Fruit Compote

A refreshing medley of seasonal fruits with indulgent West Country clotted cream and fresh mint.

OPTION TWO

Luxury Somerset Grazing Boards

A lavish celebration of Somerset's finest artisan produce, beautifully presented as an abundant, grazing experience. Each board is thoughtfully curated to showcase exceptional local craftsmanship and seasonal flavours.

Featuring a refined selection of award-winning cheeses - Somerset Brie, Quicques Vintage Cheddar, Dorset Blue Vinny, and Driftwood goat's cheese - paired with crisp grapes, fresh apple slices, cherry vine tomatoes, and a trio of elegant chutneys.

Complemented by artisan crackers, warm homemade focaccia, delicate cornichons, and a lightly dressed rocket salad, offering a perfect balance of textures and freshness.

The charcuterie selection includes salami, prosciutto, and lemon-infused chicken, creating a generous and sophisticated board that feels indulgent, inviting, and unmistakably Somerset.

SWEET GRAZING DESSERTS

Choose one

Orange & Almond Cake

A fragrant orange and almond cake, delicately moist and naturally gluten-friendly, served with rich clotted cream.

Apple & Almond Tart

A beautifully crafted apple and almond tart with a crisp pastry base, finished with silky Chantilly cream for an elegant, timeless dessert.

Goopy Chocolate & Raspberry Brownies

Decadent chocolate brownies studded with raspberries, irresistibly goopy and served with indulgent Somerset double cream.

OPTION THREE

Afternoon Tea

A relaxed Somerset afternoon overlooking the lake, celebrating local flavours, heritage, and homemade indulgence.

SAVOURY SELECTION

Finger Sandwiches on Farmhouse Bread

Somerset cheddar & apple chutney
Free-range egg mayonnaise with chives
West Country ham & mustard
Smoked salmon with lemon & dill

Homemade Somerset Sausage Rolls

Flaky pastry with locally seasoned pork

Individual Quiches or Savoury Tarts

Options may include caramelised onion & cheddar, roasted vegetable, or smoked bacon & leek

Freshly Baked Scones

Traditional Buttermilk Scones

Served warm with clotted cream and homemade strawberry jam

SWEET TREATS

Chocolate Éclairs

Light choux pastry filled with silky cream and topped with rich chocolate

Melt-in-the-Mouth Shortbread

Buttery, delicate, and perfectly crumbly

Homemade Cupcakes

Soft sponge with seasonal flavours and hand-piped frosting