

LET'S FEAST

*MENU & PRICING
STRATTON COURT BARN*

The
WILD OVEN
Est. 2012

CANAPÉS

Blue cheese with rosemary and apricot crostini v

Red wine poached pear with gorgonzola crostini v

Beetroot purée, feta, and spring onion crostini v

Herring with dill and mustard on a croccantini cracker

Fennel pickled carrot with white bean and parsnip hummus
on a croccantini cracker ve

Grass-fed Longhorn beef meatballs with a sriracha and lime crème
Jerusalem artichoke chips with vegan aioli ve

Smoked salmon and horseradish cream on a croccantini cracker

Wood-fired asparagus wrapped in Parma ham (ve)

Crispy belly pork with a tangy apple sauce

Indian spiced cauliflower steaks ve

Fresh tomato bruschetta ve

Lemon and mint ricotta with caramelised onion chutney crostini v

*brackets denote item can be adapted to be vegan

STARTER BOARDS

SERVED WITH MOR SOURDOUGH BREAD

The best chipolatas glazed in hoisin and honey, then rolled in sesame seeds

Smoked rosemary Padron peppers ve

Potted smoked mackerel pate

Roasted beetroot dip topped with feta v (ve)

Lamb koftas with a sticky pomegranate syrup

A selection of British-cured charcuterie

British hard cheese, drizzled with orange blossom honey v

Sun blushed tomatoes with mozzarella pearls v (ve)

Roasted red peppers with gremolata ve

Sticky British chorizo marinated in apple cider

Tangy beetroot kimchi ve

Fresh Mediterranean halloumi chunks v

Spicy corn ve

Miso caramel mushroom slices ve

*brackets denote item can be adapted to be vegan

WOOD-FIRED FEAST

*A SELECTION OF TWO OF MEATS & TWO SALADS.
SERVED TO THE CENTRE OF TABLES FOR YOUR GUESTS TO SHARE AND FEAST UPON.*

Rosemary, chilli and maple pork belly

Lemon and thyme confit free-range chicken thighs

Tender grass-fed steak joint

Herb-crusted rack of lamb

Korean spiced sesame jackfruit ve

Moroccan spiced vegetable tagine with chermoula ve

SERVED WITH BEAUTIFUL BOWLS OF SALADS

Garden bean salad with garlic-infused oil and mint ve

Pearled spelt with pomegranate and mixed seeds ve

New potato salad with extra virgin oil, capers, and red onion ve

Vibrant Asian slaw with kale, carrot, and red cabbage

topped with gochujang and sesame dressing ve

Mediterranean garden salad with cucumber and sun-dried tomato ve

Fresh and crunchy Maroulosalata ve

Watercress with vibrant beetroot and creamy feta,

with a delicate orange dressing v (ve)

*brackets denote item can be adapted to be vegan

+upgrades per guest apply on some items

The
**WILD
OVEN**
Est. 2012

SEATED GRAZING

ARTISAN CHEESES

Stow Blue – A beautifully rich, local blue cheese with a smooth finish
Windrush Valley Goat's Cheese – Delicate, tangy, and perfectly creamy
Worcestershire Gold (Croome) – A nutty, golden cheese full of depth
Sticky Figgy Chutney – A small-batch chutney that pairs perfectly with the cheeses

CHARCUTERIE & CURED MEATS

Expertly sourced, high-welfare meats with deep, savoury flavours:

Chipotle Coppa – A gently spiced, smoky delight
Lonza – Air-dried pork loin, beautifully marbled for a silky texture

CRUNCH & CARBS

Sourdough Crackers – A mix of Rye & Charcoal, Rosemary & Sea Salt, and Classic Sourdough
Salty Sticks & Pretzel Twists – A satisfying crunch with a savoury hit

PICKLES & SAVOURY BITES

Cornichons – Crisp and punchy
In-house Pickled Cabbage –
The Wild Oven pickled mustard seed red cabbage for a fresh, vibrant contrast
Olives – Rich, and irresistibly moreish

FRESH & SEASONAL FRUITS

Grapes & Figs – Naturally sweet to balance the savoury elements and a perfect partner for the cheeses
Radish & Cherry Tomatoes on the Vine – Crisp and juicy for a fresh bite
Granny Smith Apples & Large Orange Slices – A bright citrusy lift
Physalis Fruit – A golden pop of sweetness

The
**WILD
OVEN**
Est. 2012

SIDES

MOR sourdough bread served with fresh butter

Freshly prepared condiments for the table:

Pickled mustard seed red cabbage ve

Rosemary mayonnaise v

Aioli v

Chimichurri ve

Recommend with beef

Salsa Verde

Recommended with lamb

Raita v

Honey and thyme whipped feta v

Chorizo mayonnaise

*brackets denote item can be adapted to be vegan

The
WILD
OVEN
Est. 2012

DESSERTS

Cherry and honeycomb chocolate block v

Stacks of Wild Oven brownie served with pouring cream v/gf

Classic Eton mess with smashed berries and lemon curd v

Apple crumble with pouring cream v/gf (ve)

Strawberry fool

Your celebration cake, cut and served to the centre of tables,

with pouring cream and seasonal berries

Toasted marshmallows with a chunk of chocolate brownie v

TEA & COFFEE

Pots of freshly brewed tea and locally roasted coffee
served from cafetieres with chocolate truffles

CHEESE STACKS

We have taken great care to select both British and local cheeses for our two cheese stacks:

‘The British Cheese Stack’ and ‘The Local Cheese Stack’.

We can serve cheese at any moment during your event or wedding.

Our cheese stacks come beautifully dressed with seasonal fruits, homemade chutneys and artisan crackers. They can be a perfect alternative to a wedding cake!

The
WILD
OVEN
Est. 2012

EVENING

WOOD-FIRED PIZZAS

Classic Margherita v (ve)

Black garlic and mushroom ve

Oxfordshire hoisin chicken with spring onion

British chorizo with sweet & spicy peppers

Honey roast British ham with chestnut mushrooms

Provençale olives and sweet & spicy peppers ve

Sweet Piquanté pepper with basil oil ve

Fig, goats cheese and basil v (ve)

Goats cheese, caramelised red onion chutney, and spinach v

GREAT BRITISH BEEF BURGER

Hand-pressed Cotswold beef burgers served in a locally baked brioche bun
with English leaves, molten cheese and caramelised relish

SUCCULENT BACON ROLLS

Succulent Cotswold bacon served in a locally baked bun with tomato ketchup

SIDE-TABLE GRAZING

For those who love a more informal, flowing style of dining,
this spread sits beautifully on a side table,
allowing guests to help themselves throughout your event.

LET'S FEAST

ADD OR REMOVE COURSES TO SUIT YOUR VISION. THESE PRICE INCLUDES CROCKERY, CUTLERY AND ROOM TURN AROUND, SO YOU DON'T LIFT A FINGER.

GUEST NUMBER	CANAPES WOOD-FIRED FEAST DESSERT WOOD-FIRED PIZZAS	CANAPE STATION SEATED GRAZING DESSERT STATION
40	£5,776.64 £144.42 PER GUEST	£3,736 £93.40 PER GUEST
60	£7,948.69 £132.29 PER GUEST	£4,779 £79.65 PER GUEST
80	£10,612.28 £125.77 PER GUESTS	£5,848 £68.38 PER GUEST
100	£11,673.6 £116.74 PER GUEST	£5,490 £61.67 PER GUEST
120	£13,499.2 £112.38 PER GUEST	£7,356 £61.30 PER GUEST

Ballpark prices based on 2026 dates

*Upgrades charges apply on some choices

A minimum spend requirement of £5,500 applies on Sharing Style bookings for Saturdays from 01 May to 30 September.

Operational costs included in the package price are as follows, but not limited to; crockery, cutlery, food preparation, kitchen build, Chef/s on the day, Catering Manager, front of house team, travel, wood-fire and logs.

Prices are based on guest number plus travel time and distance. Should any of these change the pricing may vary.

The
WILD OVEN
Est. 2012



HELLO@THEWILDOVEN.CO.UK