

STRATON
COURT BARN

The **WILD OVEN**





A chef in a black uniform is working on a wood-fired catering truck. The truck is white with a wooden interior. The chef is looking down at something on the truck. The background is a blurred green field with trees.

WOOD-FIRED CATERING & GRAZING EXPERIENCES

FARM TO TABLE FEASTS AND GRAZING TABLES FOR WEDDINGS, CORPORATE EVENTS AND PRIVATE CELEBRATIONS, USING LOCALLY SOURCED PRODUCE FROM COTSWOLDS FARMS AND LOCAL PRODUCERS.

FEASTING STYLE



SHARING STYLE

Our wood-fired sharing feast is a communal dining experience like no other. Picture long tables, platters arriving hot from wood-fired ovens, stacked with roast meats, fresh salads, artisan MOR bread and house-made sides. Designed for conversation, warmth and connected celebration.

FESTIVAL STYLE

Our wood-fired festival-style catering offers a relaxed, crowd-pleasing way to serve food. Cooked fresh and live from our iconic Land Rover ovens. Guests are invited to approach the vehicle and watch their food being prepared in front of roaring flames.

GRAZING BOARDS

Your guests arrive to tables already laden with food that looks as good as it tastes. Ready to enjoy from the moment they walk in.

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.

GRAZING BOXES

Need something personal, portable and convenient? Our grazing boxes come in individual or sharing sizes. Ideal for smaller gatherings, intimate treats or working lunch.

BRUNCH BOXES

Our brunch boxes are packed with treats from MOR Bakery, beautifully curated and ready to enjoy. Perfect for gatherings, picnics, or a special morning without any fuss, just delicious, locally sourced goodness.

CANAPÉS

TO BEGIN, GUESTS CAN ENJOY CANAPES SERVED WHILE MINGLING OR HELP THEMSELVES TO AN ABUNDANT AMBIENT GRAZING STATION.

CHOICE OF 4 FOR WOOD-FIRED SHARING FEAST

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, white bean & parsnip hummus on croccantini **ve**

Grass-fed Longhorn beef meatballs with a sriracha and lime crème

Jerusalem artichoke chips with vegan aioli **ve**

Smokin' Brothers 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**



3 AMBIENT CROSTINIS FOR GRAZING CANAPE STATION

Fresh tomato bruschetta **ve**

Beetroot purée, feta, and spring onion crostini **v**

Blue cheese with rosemary and apricot crostini **v**



*brackets denote item can be adapted to be vegan or gluten free



STARTERS

STARTERS CAN BE ENJOYED SHARING-STYLE AT THE TABLE OR SAVOURED IN FRONT OF THE FIRE (CHOICE OF 4)

Smoked rosemary Padron peppers **ve**

Potted smoked mackerel pate

Tangy beetroot Kimchi **v (ve)**

Lamb koftas with a sticky pomegranate syrup

A selection of British-cured charcuterie

Sun-blushed tomatoes with mozzarella pearls **v (ve)**

Roasted red peppers with gremolata **ve**

Sticky British chorizo marinated in apple cider

Roasted beetroot dip topped with feta **v (ve)**

Worcestershire Gold – hard British cheese, orange blossom honey **v**

Fresh Mediterranean halloumi chunks **v**

Chipolatas glazed with hoisin & honey, rolled in sesame seeds

Spicy corn **ve**

Miso caramel mushroom slices **ve**

Served with MOR sourdough bread (**gf**)



*brackets denote item can be adapted to be vegan or gluten free



WOOD-FIRED FEAST

CAN BE ENJOYED SHARING-STYLE AT THE TABLE OR SAVOURED IN FRONT OF THE FIRE (CHOICE OF 2 WOOD-FIRED DISHES & 2 SALADS)

WOOD-FIRED DISHES

Rosemary, chilli and maple, Todenham Manor Farm pork belly

Lemon and thyme confit Herefordshire chicken thighs

Tender grass-fed Todenham Manor Farm steak joint (supplement)

Herb-crusted rack of Todenham Manor Farm lamb (supplement)

Korean spiced sesame jackfruit **ve**

Moroccan spiced vegetable tagine with chermoula **ve**

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, beetroot & creamy feta with a light orange dressing **v (ve)**



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SIDES

THE PERFECT FINISH TO YOUR MAINS (CHOICE OF 2)

Pickled mustard seed red cabbage ve (recommended with pork)

Aioli v (recommended with chicken)

Chimichurri ve (recommended with beef)

Salsa Verde (recommended with lamb)

Rosemary mayonnaise v

Chorizo mayonnaise

MOR sourdough bread **(gf)**



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GRAZING MENU

GENEROUS BOARDS OF FOOD FROM COTSWOLDS FARMS AND PRODUCERS ARE DESIGNED TO BRING PEOPLE TOGETHER. PERFECT AS ARRIVAL FOOD, INFORMAL FEASTING OR THE MAIN EVENT.

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

The Wild Oven Chutney – A small-batch, home-made 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

MOR Focaccia – We haven't tried better focaccia yet. (So tempted to put in an "agree with us or we'll refund the bread" line...)

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 – Our very own Wild Oven pickled mustard seed red cabbage for a fresh, vibrant contrast

Olives – Briny, 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



DESSERT STATION



*FINISH YOUR FEAST WITH A LITTLE SWEETNESS
(CHOICE OF 2)*

Cherry and honeycomb chocolate block **ve**

Stacks of MOR brownie served with pouring cream **v/gf**

Classic Eton mess with smashed berries and lemon curd **v**

Seasonal fruit crumble with pouring cream **v/gf (ve)**

Strawberry fool

Your celebration cake with pouring cream and seasonal berries

Toasted marshmallows with a chunk of MOR brownie **(FS only)**

CHEESE STACKS

CHEESE LOVER? WE'VE GOT JUST THE THING

We have taken great care in selecting beautiful cheeses for our 'British Cheese Stack' and 'Local Cheese Stack'

A perfect alternative to a wedding cake.

Our cheese stacks come beautifully dressed with seasonal fruits, homemade chutneys and artisan crackers. They can be a

perfect alternative to a wedding cake



TEA & COFFEE

Pots of freshly brewed tea and Monsoon Estates coffee served from cafetieres with chocolate truffles.



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EVENING FOOD

FUEL THE FUN WITH DELICIOUS PIZZAS SERVED STRAIGHT FROM THE FIRE.

PIZZA

Classic Margherita **v (ve)**

Plus two of the following options:

Black garlic and mushroom **ve**

Herefordshire hoisin chicken with spring onion

Treaty Farm chorizo with sweet & spicy peppers

Goat's cheese, caramelised red onion chutney, and spinach **v**

Honey roast British ham with chestnut mushrooms

Provençale olives and sweet & spicy peppers **ve**

Sweet Piquanté pepper with basil oil **ve**

Fig, goat's cheese and basil **v (ve)**



GREAT BRITISH BURGERS

Hand-pressed Todenham beef burgers served in a MOR brioche bun with English leaves, molten cheese and caramelised relish **(ve)**

BACON ROLLS

Succulent Todenham bacon served in a soft bun with ketchup...of course!(ve)

SIDE-TABLE GRAZING

Generous boards of food from Cotswolds farms and producers are designed to bring people together.

THE FINALE

Toasted marshmallows with a chunk of MOR brownie



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PRICING 2026/2027

FROM OUR WOOD-FIRED OVENS OR OUR FARM TO YOUR TABLE, EVERY FEAST IS A TASTE OF WHAT WE DO. BELOW IS A SNIPPET OF DIFFERENT FEASTING STYLES' PRICING. FILL OUT OUR CONTACT FORM TO SEE THE FULL PRICING FOR ALL OPTIONS.

SHARING STYLE WOOD-FIRED FEAST

Canapés - **£11.25/£11.75** per guest
Starters boards - **£15.75/£16.50** per guest
Wood-fired feast - **£35/£37.50** per guest
Dessert station - **£11/£11.50** per guest

ATTENDANCE FEE

Set up and Service Fee: **£2,450/£2,630 (2026/2027)**, which includes our expert event team, our wood-fired ovens, on-site kitchen setup, and travel within 45 minutes of B49 6NE. *Inclusive of table laying and venue-specific charges*

For events further afield, travel is **£25/£27.50 (2026/2027) per minute of journey time** beyond the first 45 minutes for our team and equipment.

What's Included

- Crockery and cutlery
- Serving boards and equipment
- Our professional event team
- Fully equipped outdoor wood-fired Land Rover Defender kitchen
- VAT included
- Everything handled on the day, from setup to serving to clear-down



FESTIVAL STYLE WOOD-FIRED FEAST

Canapés - **£11.25/£11.75** per guest

Starters boards - **£15.75/£16.50** per guest

Wood-fired feast - **£25/£27** per guest

Wood-fired pizza - **£14.50/£15.50** per guest

Great British burgers - **£14/£15** per guest

Succulent bacon rolls - **£11.50/£12.50** per guest

Dessert station - **£11/£11.50** per guest



ATTENDANCE FEE

Set up and Service Fee: **£2,050/£2,230 (2026/2027)**, which includes our expert event team, our wood-fired ovens, on-site kitchen setup, and travel within 45 minutes of B49 6NE. *Inclusive of table laying and venue-specific charges.*

For events further afield, travel is **£16/£17.50 (2026/2027) per minute of journey time** beyond the first 45 minutes for our team and equipment.

What's Included

- Eco-friendly palm leaf plates and metal cutlery
- Serving boards and equipment
- Our professional event team
- Fully equipped outdoor wood-fired Land Rover Defender kitchen
- VAT included
- Everything handled on the day, from setup to serving to clear-down



SEATED GRAZING

Canapés station - **£8.75/£11.75** per guest

Seated Grazing - **£22/£27** per guest

Dessert station - **£11/£11.50** per guest

ATTENDANCE FEE

Set up and Service Fee: **£2,050/£2,230 (2026/2027)**, which includes our expert event team, our wood-fired ovens, on-site kitchen setup, and travel within 45 minutes of B49 6NE.

For events further afield, travel is **£16/£17.50 (2026/2027) per minute of journey time** beyond the first 45 minutes for our team and equipment. *Inclusive of table laying and venue-specific charges.*

What's Included

- Crockery and cutlery
- Serving boards and equipment
- Our professional event team
- VAT included
- Everything handled on the day, from setup to serving to clear-down

SIDE TABLE GRAZING

ATTENDANCE FEE

Set up and Service Fee: **£1650/£1,830 (2026/2027)**, which includes our expert event team, our wood-fired ovens, on-site kitchen setup, and travel within 45 minutes of B49 6NE.

For events further afield, travel is **£13/£14.50 (2026/2027) per minute of journey time** beyond the first 45 minutes for our team and equipment. *Inclusive of table laying and venue-specific charges.*

What's Included

- Eco-friendly palm leaf plates and metal cutlery
- Serving boards and equipment
- Our professional event team
- VAT included
- Everything handled on the day, from setup to serving to clear-down

GRAZING BOXES

Individual grazing boxes - **£21.00/£22.50** per guest

Grazing boxes (serves up to 6 guests) - **£107.50/£115** per box

Delivery included up to 45 minutes from B49 6NE, over 45 minutes £2.50 per minute.

BRUNCH BOXES

The Wild Oven x Mor Bakery Brunch Box (Serves up to 6). A selection of Mor Bakery pastries, granola yoghurt pots with compote, artisan sourdough loaf, Netherend butter and fresh fruit. Each box serves up to 6.

Brunch boxes (serves up to 6 guests) - **£87.50/£90** per box

Delivery included up to 45 minutes from B49 6NE, over 45 minutes £2.50 per minute.



The
**WILD
OVEN**
Est. 2012

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