

Crown Barn Weddings Kent

Classic Menu Collection



Your Wedding Day deserves food that is as memorable as the celebration itself. Our culinary team focuses on fresh ingredients, thoughtful presentation and crowd-pleasing options that can be tailored to you.

Starter

Prawn Cocktail

Chicken Liver Pate / Fish Pate / Duck Pate

Homemade Soup

Mains

Traditional Roast: Topside of Beef, Loin of Pork with crackling, Roasted & Pressed minted Lamb, Vegan Nut Roast, all served with seasonal veg

Desserts

Your chosen flavour Cheesecake, served with Cream, Custard or Ice Cream

Your chosen flavour of baked crumble, served with Cream, Custard or Ice Cream

Adult Pimm's Jelly & Ice Cream

What our Head Chef Ash has to say;

At The Crown Inn, we believe the best Wedding food starts close to home. Our menus are built around fresh, seasonal ingredients sourced from local farms, growers, and producers – bringing vibrant flavour and true countryside character to your celebration.

Whether its crisp spring vegetables, summer berries, or hearty autumn favourites, every dish reflects what's in season. From relaxed sharing boards to classic plated meals, our chefs let great local ingredients speak for themselves.

A Wedding at The Crown Barn Wedding, isn't just about a beautiful setting – it's about serving guests honest delicious, food rooted in the community. Fresh, simple and full of flavour; that's our promise for your special day.



Dietary Requirements & Allergies

We kindly ask guests to inform us of any dietary requirements or food allergies in advance. While our caterers will do their best to accommodate allergies, intolerances, and special diets, we cannot guarantee an entirely allergen-free environment. Your comfort and enjoyment are important to us, so please let us know if you have any concerns.



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