

Crown Barn Weddings Kent

Our Wedding Menu Collection



We are proud of the food we serve at The Crown Inn, Fingleshamb which is why we cater in-house for all Weddings offering everything from a 3-course formal sit down to a BBQ and everything in between.

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. We invite you to explore our Sample Menu, Canapes Menu and a selection of Food Upgrades to elevate your day.

Sample Menu

Two course meal as standard, if you wish to upgrade to 3 courses this is priced at £5.99pp

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



Buffet Options

All buffets included in our Wedding Packages are cold finger buffets, you can upgrade to a hot served buffet for an additional supplement of £13.95 per person.

Cold Finger Buffet

- Selection of Sandwiches
- Homemade Scotch Eggs
- Homemade Sausage Rolls
- Selection of Quiches
- Vegetable Samosa
- Vegetable Spring Rolls

Hot Served Buffet

- Option 1: Chicken, Beef or Vegetable Curry, served with rice, naan bread (G) & fries
- Option 2: Chilli Con Carne, served with rice, guacamole, salsa & nachos
- Option 3: Pasta Bolognaise Bake (G) served with garlic bread (G), parmesan cheese & dressed mixed leaf salad.

Canapes Menu

Selection of four canapes £11 pp / selection of six canapes £13 pp

- Dill Crepes with Smoked Salmon
- Smoked Mackerel Pate on Melba Toast
- Potato Rosti with Chilli Lime Crab
- Hoisin Pork Belly Bites, Cucumber and Spring Onion
- Parma Ham with Fig and Goats Cheese

- Cheddar Cheese Cups with Avocado Mousse
- Cream Cheese and Chive Choux Pastry
- Indian Spiced Scone with Onion Chutney
- Bruschetta; Tapenade, Harissa & Hummus, Basil & Tomato, Roast Beef & Horseradish Cream, Smoked Salmon & Cheese, Chilli Lime Crab, Smoked Mackerel Pate and Hoisin Duck

Food Upgrades

Enhance your menu with premium additions

· Hog Roast £15 per person supplement (based on 80 guests)

Upgrade to our signature Hog Roast experience – succulent, slow-roasted pork, carved fresh on site. Accompanied with fresh rolls, coleslaw, pasta salads and apple sauce.

· BBQ £19 per person supplement

Create a laid-back, festival style atmosphere with our handcrafted BBQ menu, cooked fresh over open flames. Included in this option are locally sourced Sausages, Burgers, Chicken Drumsticks, Lamb Kofta Kebab, Vegetable Sticks all served with fresh rolls, pasta salads, coleslaw and sauces.

· Grazing Table £15 per person supplement

Traditional Grazing Table including continental cold meats, cheeses, sausage rolls, crackers, pork pies, fresh bread and more. Served beautifully on one large grazing table for guests to help themselves.

· Oven Baked Pizzas - £15 per pizza (ideal for 2/3 people)

Treat your guests to a delicious slice or two of pizza from our very own Pizza oven. We suggest that one pizza would serve 2/3 people – you can add on fries for £2.50 per guest.

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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