

Food and Drinks

Delicious food is an essential to any wedding and the Rhubarb Shed provides this in abundance.

Our two course wedding breakfast creates a relaxed atmosphere, allowing you to focus on socialising and celebrating, without the extra cost. Of course, if you'd love the full dining experience then you can upgrade to three courses.

The Rhubarb Shed's evening food is made with quality ingredients and beautifully presented to provide a top notch twist on a classic buffet.

Our packages are designed for 60 people for your wedding breakfast and if you choose the evening buffet package, that includes 100 people. The happy couple are included in all our numbers.

Drinks

Post Ceremony Drink

Mimosa or orange juice

Meal Drink

Glass of house wine or non alcohol equivalent

Toast Drink

Glass of Prosecco or Nosecco

Children

All drinks can be swapped for a glass of fruit juice

Wedding Breakfast

Pick a main plus starter or dessert or upgrade to three courses.

Starter

Caramelised red onion and goats cheese tart with rocket and balsamic glaze (V)
Tomato and basil bruschetta (Ve)

Main

Confit of chicken breast with roast potatoes, green beans and Yorkshire pudding
Beyond meatloaf with roast potatoes, green beans and Yorkshire pudding (V, Ve)

Dessert

Chocolate brownie with Chantilly cream

All available as Gluten Free

Evening Buffet

A selection of afternoon tea style sandwiches, sausage rolls, quiche, pork pies and salad.

Vegan and gluten free options available.