

East Afton

F A R M H O U S E

P A C K A G E S A N D P R I C I N G

2 0 2 6

01983 758729 - Call to book a viewing

EAST AFTON FARMHOUSE, NEWPORT ROAD, FRESHWATER, ISLE OF WIGHT, PO40 9UF

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East Afton Farmhouse

AND

SEASONED KITCHEN



BY KEVIN HENDY

WE HAVE PARTNERED TOGETHER WITH SEASONED KITCHEN BY KEVIN HENDY AS OUR WEDDING CATERER FOR THEIR QUALITY, FLEXIBILITY AND DEDICATION TO OUR COUPLES.

Seasoned Kitchen has been providing wedding catering on the Isle of Wight since 2014.

Kevin and his team have designed menus to cover elegant sit down meals, sharing platters, carveries, BBQs and lots more.

Using the best seasonal local produce, the menus are full of examples but are also flexible to your preferences.

Our focus is always on your special day.

By choosing a package you secure your caterer and take the stress away from organising crockery, cutlery, glass & napkin hire, as it is all included.

The options available are not limited to everything included in this menu, please make suggestions for any other dishes you would like to add or enquire about.

Food & Drinks Package

WHAT'S INCLUDED IN YOUR FULLY INCLUSIVE PACKAGE:

Venue Setup – We'll arrange all furniture and place settings for both the ceremony and dining areas	Jugs of Still, Ice Water – Provided for your guests.
Linen of Your Choice – Including tablecloths and napkins	Unlimited Tea & Coffee – Available throughout the event.
Tableware & Glassware Hire – Cutlery, plates, glasses, wine coolers, champagne buckets, dispensers, and any other items needed for food and drink presentation	Wedding Cake Cutting & Serving – Presented on platters for your guests.
Unlimited Furniture – Ensuring flexibility for your setup	Full Service – Our team will handle the setup and service of all the above
	Below are the per-person prices, which include both food and drink for 2026.

2026 PACKAGE PRICES START FROM:	
4 Canapes + 2 welcome drinks 3 Course Meal Package <i>(plated or sharing boards)</i> Half a bottle of wine + glass of bubbly for toasting Evening food	from £144 per person
4 Canapes & 2 welcome drinks 2 Course Meal Package <i>(plated or sharing boards)</i> Half a bottle of wine + a glass of bubbly for toasting Evening food	From £135 per person
4 Canapes + 2 welcome drinks BBQ Buffet Package <i>(1 course meal)</i> Half a bottle of wine + glass of bubbly for toasting Evening food	from £115 per person

Should you wish to remove, reduce or change any of these elements, or amend guest numbers, we can create a bespoke price for you.

2026 CHILD PACKAGE PRICES START FROM:	
Child 3 Course Meal Package Unlimited squash Evening food	from £53 per child
Child BBQ Buffet Package <i>(1 course meal)</i> Unlimited squash Evening food	from £43 per child

Please see website for details on all of our wedding packages, as well as extra in house services, including; floristry, stationary, styling and prop hire.

10% DISCOUNT ON ACCOMMODATION

Book a fully inclusive package (food and drink) and get 10% discount on accommodation at Tapnell Farm for the duration of the wedding hire

SURCHARGES FOR LOWER GUEST NUMBERS (UNDER 80 GUESTS)

- 60 guests and under - £480 surcharge
- 61-70 guests - £360 surcharge
- 71-80 guests - £300 surcharge
- 80 plus adult guests - no charge

All prices are inclusive of VAT. Prices valid until december 2026.



Canapés

Please choose four options from the below, **including two vegetarian and two from meat or fish** (we can adapt any of these canapes for all dietary requirements). Other options are also available.

Vegetarian	
Cheese gougères with paprika	Goats cheese & chive mousse, confit tomato in baby wafer cones
Goats cheese & shallot tarts with spicy tomato chutney	Mozzarella & tomato pesto puff pastry bite
Whipped ricotta crostini with walnuts & salted honey	Camembert & roasted fig tarts with balsamic glaze
Creamy mushroom bruschettas	Sweet chilli halloumi bites
Filo rolls with halloumi, feta, spinach & onion	Truffled croquette with tarragon
Mozzarella & tomato pesto puff pastry bite	Tomato, onion & avocado puree crostini
Tomato, feta & chutney tartlets	IOW tomato bruschetta
Meat	
Miniature yorkshire pudding, roasted beef & horseradish	Chorizo sausage rolls
Steak, medium rare on skewers with peppercorn sauce	Classic poppy seed sausage rolls
Cocktail sausages cooked in honey & wholegrain mustard	Pea & ham arancini
Spiced lamb skewer with pomegranate & tzatziki	Italian meatball with brie & tomato, skewered with rosemary
Burnt ends pork belly with teriyaki glaze & sesame	Ginger & cumin yoghurt marinated chicken skewers
Fish	
Smoked haddock fish cake, tarragon creme fraiche	Fish & chip skewer with tartare sauce
Smoked salmon blini	Tempura prawn with sweet chilli
Salt & pepper squid	

If you would like to suggest any canapes not on the menu above - please enquire for pricing.



Canapé Stations

Enhance the experience with a live canapé station set up around your drinks reception, adding an element of theatre. You can have this as an alternative to traditional canapés or as a complement to them.

With our canape stations, a server will be present for the duration of the reception drinks or until the canapés have been eaten.

Charcuterie Station

*(with this option as an **alternative** to your canapés, you can deduct £6 per person from your package)*

Served on mini bamboo plates with the ability to build your own skewers
(2 skewers provided per person - *this is equivalent to 3 canapes*)

Brie & Cheddar & Blue cheese | Salami | Chorizo | Parma Ham

Crostini's | Mixed olives | Grapes | Carrot & Cucumber sticks with hummus

Oyster Station (Minimum 40 guests)

*(please add £12 per person to enjoy this station as an **addition** to your canapés)*

Pre shucked served with grapefruit & pink peppercorn mignonette.

Pre shucked served with grapefruit & pink peppercorn mignonette.

Iberico Ham Station (Minimum 40 guests)

*(please add £12 per person to enjoy this station as an **addition** to your canapés)*

Carved in front of guests by one of our chefs & served with citrus-marinated olives & pickled peppers



Reception Drinks

WELCOME DRINK OPTIONS

Within our package you can select up to three alcohol options.

We recommend at least one soft option.

Iced water is served as standard.

Choose from

Prosecco

Mimosa

Cocktail Dispensers:

Pimms | Lychee Spritz | Gin & Tonic

Dark & Stormy | Mojito | Peach Ice Tea

Aperol Spritz

Please enquire for personalised cocktails

Beer | Ale | Cider Trough | Bucket

**Cocktail fountain in partnership with
IOW cocktail company**

(minimum of 40 guests)

Please enquire for current cocktail options

Soft Options

Sparkling elderflower | Juices

Fruit-infused water - still or sparkling,

Virgin Mojito | Ginger lime fizz

Cranberry sparkler | Infused lemonade
and lots more

Sharing Starters

1 & 2 INCLUDED INSTEAD OF A STARTER FROM PLATED STARTERS (MUST BE FOR ALL)
3 EXTRA SHARING DISHES - SUPPLEMENT AS SHOWN

1. Select 2 from below	2. Select 3 from below	3. Extra sharing dishes to add on
Fresh local breads	Hummus	Chorizo & salami - £4pp
Pitta breads	Tzatziki	Baked feta with chilli & oregano sharing dish - £4pp
Crudites	Aubergine & red pepper dip	Rosemary & garlic studded baked camembert sharing dish - £4pp
Olives	Baba Ganoush	Burrata & grilled grapes & basil sharing dish - £4.50pp
Homemade dough balls	Whipped feta with roasted balsamic strawberries	Charred asparagus, romesco sauce, apple balsamic £4pp
Grlic bread		



Plated Starters

SELECT TWO, MAKE SURE YOU INCLUDE A VEGGIE OPTION IF THIS IS REQUIRED



Mediterranean lemon chicken & basil terrine, summer leaves, herby tomato salsa	Twice baked goats cheese soufflé, apple & celeriac remoulade, walnut dressing (V)	IOW beef croquettes, spiced miso ketchup, lime mayonnais - £3.50pp Supplement
Duck liver pate, red onion marmalade, sea salt crostini	Fresh fig & IOW blue cheese tart served with rocket & pink peppercorn dressing (V)	Pulled pork scotch egg, caramelised apple, sage dressing - £3.50pp Supplement
Classic prawn cocktail	Homemade soup served with local bread rolls:	Crispy duck, pomegranate salad with raspberry dressing - £3.50pp Supplement
Smoked salmon ribbons, avocado mousse, summer salsa & sea salt crostini's	Pea & mint soup served with a parmesan crisp (V)	Beetroot & hendricks cured salmon, pickled cucumber, summer radish, dill sauce - £3.50pp Supplement
Sun blush tomato & italian herbed mozzarella arancini served with pesto dressing (V)	IOW tomato soup served with garlic & rosemary croutons (Vg)	
	Roasted garlic & mushroom bruschetta (Vg)	

Please enquire for bespoke options.



Main Courses

INDIVIDUALLY PLATED MAIN COURSES SERVED TO THE TABLE

The below main courses are included in the quote for the three-course classic menu, alongside a starter & dessert. Select two main dishes, ensuring one is a vegetarian option if required. If you prefer two meat options along with a vegetarian dish, this is possible, but all dishes must have the same side options.

Two course option – Remove either the starter or dessert for a £9 per person reduction.

One course option – Available upon request, with a minimum guest count or overall spend required.

Main Options

Creamy tomato gnocchi (Vg)
Served with roasted baby tomatoes, garden herbed dressing, black olive crumb

Green pesto orzo (V)
Served with baked tomatoes, aubergine & garlic ciabatta

Tomato & basil rigatoni (Vg)
Served with Mediterranean vegetables & garlic ciabatta

Butter bean, asparagus & garden pea risotto (V)
Wild rocket pesto served with garlic focaccia (contains gluten)

Sweet potato, lentil and beetroot wellington (V)
Herby quinoa, feta and pomegranate (contains gluten)

Aubergine parmigiana (V)
Served with salad & homemade garlic flatbread (contains gluten)

Individual steak & ale suet crust pie
Creamed potato, peas & roasted beef gravy

Pan fried chicken breast
Stuffed with sun blush tomatoes & mozzarella, fondant potato, fine beans, white wine & pesto sauce

Roasted chicken supreme
Wild mushroom & butterbean risotto

Pan fried chicken supreme
Stuffed with herbed goats cheese mousse & pepper, pave potato, butternut squash, tenderstem broccoli, herby white wine sauce

Slow cooked feather blade of beef
Roasted shallots, fondant potatoes, seasonal vegetables & red wine sauce

Beef ragu pappardelle
Roasted shallots, fondant potatoes, seasonal vegetables & red wine sauce

Pan fried bavette of beef
Served with seasoned kitchen slaw salad, herby fries & peppercorn sauce

Slow roasted pork belly - 3pp supplement
Burnt apple puree, dauphinoise potatoes, seasonal vegetables & cider jus

Rump of lamb - £3pp supplement
Tarragon gnocchi, buttered spinach, red wine reduction

Catch of the day - £5pp supplement
King prawns, samphire, crushed roasted potatoes & carrots, beurre blanc sauce

Roasted sirloin of beef - £5pp supplement
Thyme & paprika roast potatoes, Yorkshire pudding, seasonal veg & red wine sauce

Please note that supplemented options are for the amount of that dish only, not for the total amount of guests.



Sharing Mains

FAMILY STYLE INFORMAL DINING SERVED TO THE TABLE

The below main courses are included in the quote for the three-course classic menu alongside a starter & dessert.

Two-course option – Remove either the starter or dessert for a £9 per person reduction.

One-course option – Available upon request. A minimum guest count or overall spend may apply.

Main Component <i>(individually plated)</i> - Select 2 <i>(3 if veggie is required)</i> <i>Minimum of 20 orders per component</i> <i>(not including veggie)</i>
(Vg) Portebello mushroom, roasted beetroot, butternut squash & caramelised onion stack
Grilled halloumi & med vegetable skewers
Lemon herbed chicken thigh with coriander, pomegranate & lime yoghurt
Cajun & lime flat iron chicken breast
Roasted & charred salmon with fresh lemon
Rosemary & garlic butterfly leg of lamb, minted pesto - £6pp supplement
Harrissa beef sirloin - £6pp supplement

Salad - Select 2
Butternut squash, lentil & dole de delette
Classic greek salad
Two bean, two lime salad
Fennel, orange & rocket salad
Watermelon, feta & olive salad
Caprese salad
Green salad
Watercress & quinoa salad
Tomato, wasabi, mascarpone & pine nut salad
Orange, grapefruit, ginger & salsa salad
Potato - Select 1
Roasted new potatoes with olive oil
Herby parmentier potatoes
Potato salad with chives
Classic fries
Hasselback potatoes with parsley & thyme



BBQ Buffet

SERVED ON A TRESTLE TABLE BY 2 CHEFS, WITH 2 WAITERS TO ASSIST AND CLEAR
1 course only available for events with 80+ guests

Main Component <i>(1 choice for all + a choice for veggies)</i>	
Pulled Pork Brioche Bun <i>Slow-cooked pulled pork in a soft brioche bun, drizzled with smoky BBQ sauce and topped with crispy slaw</i>	Cumberland Pork Sausages <i>Served in soft rolls with crispy fried onions and a tangy mustard mayo</i>
Beef Burger <i>Juicy beef patty in a brioche bun, melted cheese, crispy fried onions, and a kick of harissa mayo</i>	Vegan & Veggie Burger <i>Aromatic veggie patty in a brioche bun, with fresh salsa, creamy yogurt, and a spicy kick</i>
Skewer of choice <i>(1 choice for all + a choice for veggies)</i>	
Lemon & Thyme Kofta Kebabs <i>Spiced lamb koftas grilled to perfection, served on their own with a drizzle of olive oil</i>	Lemon & Herb Chicken Skewers <i>Juicy chicken skewers marinated in lemon and fresh herbs</i>
BBQ Hickory Chicken Skewers <i>Tender chicken marinated in smoky hickory BBQ sauce</i>	Mediterranean Veg & Halloumi Skewer <i>Grilled veg and halloumi, topped with zesty lemon and herbs</i>
Sides <i>(included for all)</i>	
Garlic & rosemary roasted new potatoes	Half a corn on the cob roasted with lemon & thyme or chili-lime butter
Tomato, rocket & red onion salad <i>with honey balsamic dressing</i>	Traditional homemade coleslaw



Desserts

PLATED DESSERTS

Choice of 1 or 2 plated desserts to offer guests (pre order required)

Dessert Trio (Everyone gets 3 smaller sized desserts served to the table) - £5.50pp supplement

Strawberry, kiwi & raspberry crème pâtissière tart with summer fruit sauce	Classic individual pavlovas	Yuzu & passionfruit tart, swiss meringue & sorbet
Coffee crème brûlée with cocoa butter biscuit	Exotic individual pavlova's - Coconut meringue, cream, passionfruit & mango	Classic individual Italian tiramisu
Salted caramel tart, hazelnut praline, banana ice-cream	Truffled chocolate torte, champagne strawberries	Rhubarb & pistachio custard tart
Strawberry & pistachio parfait, fresh strawberries	Triple chocolate tiffin, vanilla creme fraiche	S'mores cheesecake (chocolate cheesecake with toasted marshmallow)
Coconut & lime pannacotta, toasted marshmallow, passionfruit	White chocolate & lemon cheesecake, raspberries, ginger crumb	Lemon posset brûlée (served in a lemon)
Sticky toffee pudding with vanilla ice-cream		Cherry & hazelnut roulade

Seasoned Kitchen Dessert Grazing Table

Bites arranged on a grazing table for your guests to enjoy

Chocolate Brownie	Lemon Drizzle Traybake
Mini Pavlova	Carrot Cake Traybake
Mini Lemon Tart	White Chocolate & Raspberry Blondie
Millionaire Shortbread	Chocolate Orange Traybake
Rocky Road	Chocolate-Covered Strawberries

SMORES HAMPER BASKET

The perfect addition to the hire of our firepit.

Giant Marshmallows, chocolate digestives, strawberries & skewers.

Package for 50 guests- £175 or £4 per person



Wine List

WEDDING BREAKFAST DRINKS

Included in your package are options for drinks alongside your wedding breakfast.

Unless otherwise requested, this will be half a bottle of wine per person. You will be provided with a copy of our current wine list in the months before your wedding, and you are also welcome to try this during your food tasting.

If you would prefer, we can offer two drinks tokens per person to replace the table wine for during the meal.

The toasting fizz provided will be prosecco.

Please enquire if you would like to upgrade this to Champagne.

Cocktail Hour

A cocktail hour is a great addition between dinner & dancing.

Imagine some acoustic music on the decking or in another barn to get the party started, whilst our team takes care of turning your dining area into a dance floor. If you'd like to add a cocktail hour to your package this can be arranged at £7.50 per person.

Please enquire for cocktail options available.





Evening Food

We would recommend one or two of the options below for your evening food

One option per person is included in your package, but you can split the order - 50% of one option and 50% of another - for a wider variety

Vegan and allergy-friendly alternatives are available upon request and will be catered for separately, so they don't need to be included in your selected choices

Crispy bacon in soft rolls <i>with ketchup/ brown sauce & chips</i> Butcher sausage hot dogs <i>with onions ketchup/ brown sauce & chips</i> Hot Cornish pasties <i>with ketchup/brown sauce</i> Mac & Cheese pots Classic smashed beef burger or cheeseburger <i>with tomato, lettuce, red onion & pepper mayo</i> Beyond meat vegan burger <i>with tomato, lettuce, red onion & vegan red pepper mayo</i> BBQ & honey glaze pulled pork buns (£3 supplement pp) <i>with zesty red cabbage slaw</i> Pulled pork in a brioche bun (£3 supplement pp) <i>with apple sauce & stuffing</i> Texas beef brisket in a brioche bun (£3 supplement pp) <i>with red slaw and gherkins</i> Classic chicken burger in a brioche bun (£3 supplement pp) <i>with mayo, lettuce & tomato</i>	Loaded Fries <i>Available toppings (select 3):</i> Cheese Sauce Spicy Chilli Fresh Spring Onions Crispy Smoked Bacon Sliced Jalapeños Crisp Lettuce Loaded Nachos <i>Available toppings (select 3):</i> Melted cheese Spicy beef chilli Fresh pico de gallo Sliced jalapeños Crispy smoked bacon Sour cream & chive Guacamole Chipotle mayo Classic Toasties <i>Cheese & ham Cheese & tomato cheese & chutney or Croque monsieur</i> Pizza Buffet (£3 supplement pp) <i>Choose two additional pizza toppings to be served alongside Margherita at a buffet station.</i> <i>Available toppings:</i> BBQ Chicken Meat Feast (pepperoni & chorizo) Mediterranean Veg (roasted vegetables & pesto)
GRAZING TABLE IN THE EVENING <i>(From £9 supplement pp)</i>	
Brie & Cheddar & Blue cheese Home-made sausage rolls Quiche Lorraine Salami / Chorizo Focaccia / Baguettes in baskets	Crostini's Chutneys / Grapes / Figs Mixed olives / Crudites Hummus / Dip of choice from sharing starters



Meals for Children

AIMED AT CHILDREN AGED 3 - 10

For 1-2 year olds – We can provide a simple meal, or parents may prefer to bring their own food.

For children 10 & above – Larger portions of the children’s meals are available for a supplement, or they can opt for an adult meal.

Meal Options - 1, 2, or 3 courses available

3-course meal & evening food will automatically be included in your quote. Canapés are not included in the children’s pricing. Please inform us if you would like to add these on for children at a surcharge.

Please select one meal choice for all children – Except where allergen requirements differ.

Starters	Main courses	Desserts
Crudites, pitta & hummus Garlic bread	Sausage chips & peas / beans Pizza, chips & peas Smooth tomato pasta with cheese Macaroni cheese Fish fingers, chips & peas / beans Chicken nuggets, chips & peas / beans	Vanilla ice cream & sprinkles Jelly & ice cream Chocolate brownie & ice cream

Supplier Meals

Supplier meals	Cost per supplier
1 course	£28
2 course	£35
3 course	£42

Please confirm supplier numbers

These will be on top of your main quote once you have this information closer to the wedding date. This does not need to include food for the East Afton or Seasoned kitchen team. Please consider photographers, videographers, musicians amongst others.

Breakfasts

If you’d like breakfast arranged for you on the morning of your wedding, or a post wedding breakfast, please see options below:

Continental (10 people minimum)	
Croissants, bagels, fresh fruit, granola and yoghurt, fresh orange juice	£12.50 per person
Full English (15 people minimum or £50 surcharge)	
Toast, eggs, tomato, mushrooms, bacon, sausage, baked beans	£17 per person
Fruit Platter (10 people minimum)	
Fruit Platter	£7 per person
Overnight Oats (10 people minimum per choice)	
Berry & Almond Coconut & Mango Peanut Butter & Banana Apple & Cinnamon	£9.50 per person
Avocado Smash (10 people minimum)	
Avocado Smash & Vine-Ripened Tomato on Artisan Sourdough	£9.50 per person

If you wish to add juices, tea & coffee, there is a £3 surcharge per person.

You are welcome to hire our hot water urn and coffee percolator (including coffee) to create your own tea & coffee station. Please note this requires you to provide your own tea, milk, sugar, cups etc.

All prices are inclusive of VAT. Prices valid until December 2026.

How else can we help?

If you’re extending your celebrations and would like assistance with a second (or third!) event during your hire, please ask about this with the team.

We are able to provide pre and post-wedding brunch, lunch, dinner or just drinks!

The BBQ buffet one course option is very popular at £40 per person to include service, cutlery, plates napkins & VAT.

Another popular option is pre-wedding dinner the night before at The Cow. Have relaxed drinks & dining at Tapnell Farm as your guests arrive on the Island or prepare for next day celebrations. Get in touch with us to book a table or private area.



Don’t need catering but would like a hand with keeping on top of everything?

Our team can assist with clearing, topping up and keeping things tidy, so you and your family can continue to relax and enjoy for the entirety of celebrations.

You can pay our staff an hourly rate to serve your own drink on other days or we can open a paid bar depending on your preference.

Tasting Evening

FROM £55 PER PERSON

As part of your all-inclusive booking at East Afton, if your wedding is at least 10 months away, you'll be invited to attend a taster evening. This event is a great opportunity to sample a wide range of dishes prepared by Seasoned Kitchen, paired with our house wines.

The menu for the evening is pre-set, allowing you to try a variety of dishes and start planning your menu and drink choices. Attendance is £55 per person, and you're welcome to bring up to four additional guests, such as parents or close family members.

For couples seeking a more personalised experience, we can offer private tastings where you can tailor the menu exactly to your preferences. These start at £100 per person and are subject to availability so please get in touch if this is your preference.

The menu for the evening is pre-set. If you'd prefer to explore a custom menu, we can offer a private tasting. Please note should you wish to include drinks, these will be a surcharge on the evening. Wine tasting will be available complimentary.



The Finer Detail

TERMS & CONDITIONS

1. Quote includes fully qualified chefs & front of house manager, waiters to serve & clear.
2. We will provide all crockery/cutlery, kitchen equipment.
3. Please note for health and safety reasons we are unable to handle any food items provided by third parties not prepared in professional food preparation premises.
4. It is the couples responsibility to acquire all dietary requirements from their guests & report to us. We must know this in advance to adjust the menu appropriately for them, failure to do so may result in the guest not being able to eat food on the day.
5. Please note, on occasion, produce may become unavailable. We may need to substitute a similar available product.
6. We cannot keep cooked food after it has been served to guests due to safe food guidelines. We are happy to save food which has not been served to guests, the responsibility for this food will be signed over to you on the day if this is required.
7. We allow delays of up to 30 minutes. After this time we accept no responsibility if food is overcooked as we need to follow safe food guidelines. After 30 minutes there will be a £50 charge for every 15 minutes late to sit down to cover staff costs.
8. Final numbers are to be confirmed to Seasoned kitchen and East Afton 2 months prior to the wedding date when the balance payment is due. Final amendments to these numbers can be made up to 2 weeks before (a maximum of 10% increase or decrease in numbers) and overpayments will be refunded to suit if required.

Price are inclusive of vat.

SURCHARGES FOR LOWER GUEST NUMBERS (UNDER 80 GUESTS)

- 60 guests and under - £480 surcharge
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- 71-80 guests - £300 surcharge
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