

the globe at hay

Sample Menu

At The Globe at Hay, food begins long before it reaches the kitchen. Our hundred-acre farm in the Welsh mountains sits at the heart of everything we create, from our lamb to so much more. We raise our animals slowly and naturally, with care for the land and deep respect for the environment, resulting in food that is local, ethical, full of flavour, and truly rooted in the hills around Hay-on-Wye.

Our commitment to local ingredients doesn't stop at the farm gate. We work closely with growers, producers, and small businesses across Herefordshire, Powys, and the surrounding areas, choosing ingredients that support our community, reduce food miles, and celebrate genuine craft and passion.

We believe every event should feel personal and completely unique. This sample menu is designed to give you a taste of what we offer, but we love working closely with couples to create a bespoke menu that reflects your ideas, style, and the feel of your day. We collaborate carefully with our chefs and with you, ensuring your wedding food is thoughtful, seasonal, and truly special.



"We would give five stars to our wedding meal at The Globe! The team worked closely with us to create exactly what we wanted. The whole experience was relaxed and stress-free, and the food was delicious."

Canapés

Cherry tomato crowns filled with homemade guacamole
Mini chef's pâté on crisp crostini with chutney
Mini jacket potatoes with garlic & chive cream cheese or whipped goat's cheese
Strawberry and tarragon pastry cups with a light, buttery finish
Mini garlic chicken shewers
Mini capresse shewers (tomato, mozzarella, basil)
Tomato and mozzarella bruschetta on toasted bread
Golden mac and cheese balls with a crisp coating
Chorizo mac and cheese bowls, rich and savour
Chorizo bites with a smoky, spiced flavour
Crispy lamb pieces tossed in mint sauce
Mini cheese and leek tarts
Mini bacon and cheese tarts
Mini lamb koftas
Chilli falafel balls with a gentle kick

For something more relaxed, you could choose a street food-style canapé selection, such as mini tacos filled with pulled lamb or pulled pork or garlic chicken, or pulled jackfruit.

Mini burgers are another popular option, with fillings such as beef or chicken or falafel, or halloumi, all served in soft brioche-style buns.

You could also include mini mac and cheese pots, with optional extra toppings like crispy bacon, toasted breadcrumbs, or extra cheese for added flavour and texture.

Alternatively, charcuterie cones offer a simple, generous mix of fruits, cheeses, biscuits, cured meats, and vegetarian or vegan options such as falafel and seasonal accompaniments

Starter

Garlic and mozzarella stuffed mushrooms – baked, golden, and cheesy

Artisan bread with balsamic and olive oil, served with a trio of hummus

Garlic and herb chicken skewers with sweet chilli mayo

Bruschetta with chorizo and melted mozzarella – crispy bread, smoky chorizo, gooey cheese

Roasted red pepper and tomato soup with crusty bread

Mini roasted vegetable tartlets with thyme and olive oil

Falafel bites with a lemon tahini drizzle

Caprese salad skewers – cherry tomato, mozzarella, basil, finished with balsamic glaze

Smoked salmon roulade with dill cream cheese – light and elegant

Beetroot, feta, and walnut salad with a balsamic drizzle

Mains

Braised sirloin steak, slow cooked, served with a peppercorn and shallot sauce

Roast pork loin tender and juicy, accompanied by homemade apple sauce

Chicken breast wrapped in bacon stuffed with soft cheese and fresh herbs, finished with a light tomato sauce

Classic roast beef, served with rich pan gravy and horseradish on the side

Nut roast, blend of nuts, vegetables, and herbs, served with a tomato and herb sauce

Vegetable Wellington – seasonal roasted vegetables encased in golden puff pastry with a goats cheese centre

Creamy mushroom and spinach Risotto

Poached salmon chilli cream sauce

Roasted Sea Bass – with a light herb crust and white wine butter sauce

Goat's cheese, beetroot, and walnut Salad topped balsamic glaze

Plated

Desserts

Homemade cheesecake

Lemon tart

Eton mess with lemon curd, fresh berries, crushed meringue, whipped cream

Triple chocolate brownie with caramel sauce

Sticky toffee pudding with toffee sauce

Chocolate and hazelnut tart

Profiteroles with chocolate sauce

Slow-cooked apple crumble tartlet

Berry pavlova

Lemon and blueberry drizzle cake

Banoffee pie

Trio Plates

carrot cake with cream cheese frosting

sticky toffee pudding

chocolate brownie with caramel drizzle

lemon tart

Eton mess with lemon curd

Lemon and blueberry drizzle cake

triple chocolate brownie

Vanilla cheesecake

Banoffee pie

Dessert table

A selection of desserts, perfect for sharing and tasting, served alongside seasonal fruits. Guests can explore a variety of flavours and textures at their own pace, creating a fun and interactive finale to your wedding meal.

Plated

Sharing

Sharing is all about enjoying a variety of flavours together and creating a relaxed, sociable dining experience. Our sharing menus are designed to cater to a range of tastes from light bites to hearty platters and can be tailored to your day.

Starters

We've created a variety of starter sharing options, from lighter dishes like artisan flatbreads with seasonal salads and dips, to more substantial platters.

Charcuterie boards with cured meats, cheeses, pickles, breads, and fresh seasonal vegetables are a favourite, offering something for everyone. Vegetarian and vegan options can include falafel, roasted vegetables, marinated olives, and hummus.

Mains

Our main course sharing platters are designed for the table, bringing everyone together over a mix of flavours:

Beef strip loin

Pulled chilli lamb

Chicken skewers

Vegetable and halloumi skewers

Falafel bites

Pickled red cabbage slaw

Grilled jalapeño peppers

All served alongside garlic and herb potato salad wedges and a selection of mayonnaise, barbecue sauces, and dressings for dipping. Optional extras can include grilled corn on the cob, roasted peppers, roasted sweet potatoes, or seasonal green salads to round out the table.

Desserts

To finish, our dessert table offers a selection of desserts for everyone to explore

Cheesecake

Carrot cakes with cream cheese frosting

Lemon tarts

Chocolate brownies with caramel drizzle

Eton mess with lemon curd

Seasonal fresh fruits

Extra

Sorbet Course

A refreshing palate cleanser, served between courses to refresh and delight your taste buds. Seasonal flavours available.

Afternoon Tea

A charming selection of classic treats, including delicate sandwiches, freshly baked scones with jam and cream, and an assortment of miniature cakes and pastries.

Cheese & Biscuits

A curated selection of fine cheeses, accompanied by crisp biscuits, fresh fruit, and chutneys—perfect for a relaxed finish or grazing table.

At The Globe at Hay, you're never tied to a set package. This means you can create a menu that suits your day perfectly whether that's a traditional three-course meal, a single-course sharing platter, or a mix of both.

We understand that not every couple wants a plated menu, which is why we offer flexible options such as sharing platters, afternoon tea, and other creative ideas.

If you have any questions about our food or would like to discuss options, please don't hesitate to get in touch. We cater for all dietary requirements and work closely with couples to ensure your menu is exactly how you want it.

Evening Food

Street Food

Fish & Chip Cones, crispy fish with chips and tartar sauce

Charcuterie Selection cones

Build-Your-Own Burger, beef, chicken, or falafel with a range of toppings and sauces

Pulled Lamb, Chicken, or Falafel Flatbreads served with fresh salad and sauces

Loaded Chips topped with cheese, bacon, jalapeños, sour cream, and dips

Nachos bean or beef chilli with melted cheese, salsa, guacamole, and sour cream

Loaded Mac n cheese

Sweet treats

Dessert skewers, strawberries, marshmallows, brownie bites on a stick with sauces

Make your own smores, chocolate sauce marshmallows biscuits and fruit

Ice cream cones or mini tubs

brownie and cookie station, whipped cream chocolate and berries

Classic

Fresh baguettes, ham English mustard, roast beef, chicken, cheese and chutney, and vegetarian options

Mixed leaf salad with a choice of dressings

Classic coleslaw

Potato salad

Pasta salad with roasted vegetables and pesto or tomato dressing

Pickled vegetables and chutneys

Mini sausage rolls or pigs in blankets

Chicken skewers

Mini quiches cheese & onion, spinach, or Lorraine

Savoury tarts seasonal vegetables or meat fillings

Cakes

Fresh fruit platters

Mini tarts

Thank you for taking the time to explore our private event menus. As mentioned, we love working closely with couples to create a menu that's perfect for your day.

If you have any questions or would like to discuss your options further, please email us at hire@globeathay.co.uk or get in touch with Mary, our Events Coordinator, who will be happy to help.

We look forward to hearing from you soon!

"From start to finish,
The Globe made our
food experience perfect."