

The Riverford Field Kitchen



Private Hire

If you love The Riverford Field Kitchen, our veg-centric menus and would like to host a private lunch or dinner for friends, family or colleagues, we'd be delighted to welcome you in our beautiful barn restaurant in the heart of the Riverford farm.



Seasonal menus

Working with the freshest ingredients, our chefs cook whichever seasonal produce is most abundant or exciting in our fields & restaurant garden.

The menu changes daily and whilst grass-reared organic meat can be on the menu, our organic veg is the star of every plate.



Lunch - set menu of 6 savoury courses, including one meat dish (vegetarian/vegan alternative options if requested), plus freshly baked bread and a dessert.

Supper - set menu of 7 savoury courses, including one meat dish (vegetarian/vegan alternative options if requested), plus freshly baked bread and a dessert.

Menu preferences, including choice of meat and the dessert option, can be discussed with our chefs in advance, although all ingredients are subject to seasonal availability.



Low Season (Jan-Mar & Oct-Nov) (ex. Bank holidays & school holidays)	Mon/Tues Lunch	Mon/Tues Supper	Wed-Fri Lunch	Wed-Fri Supper	Weekend Lunch	Weekend Supper
Time Venue Booked for	12pm-4pm	7pm-11pm	12pm-4pm	7pm-11pm	12pm-4pm	7pm-11pm
Basic cost for venue & meal	£1,200	£1,300	£1,800	£1,900	£4,000	£2,500
No. of guests included in basic costing	30	30	40	40	50	50
Additional cost per guest over included number (up to max 50)	£32	£35	£32	£35		

High Season (Apr-Sept & Dec plus bank holidays & school holidays falling in low season)		Mon/Tues Supper	Midweek Lunch	Midweek Supper	Weekend Lunch	Weekend Supper
Time Venue Booked for		7pm-11pm	12pm-4pm	7pm-11pm	12pm-4pm	7pm-11pm
Basic cost for venue & meal		£1,500	£3,100	£3,300	£5,000	£3,300
Max number of guests included		30	50	50	50	50
Additional cost per guest over included number (up to max 50)		£35				

*Children under 12 are charged at half price (under 4's FOC) - this discount will only apply as part of additional cost per guest over included number (low season package).

Additional info

Occasionally, with some specific table layouts, we are able to seat a small number of additional guests. If your party might be a touch over 50 guests, please ask us if we can help.

We offer a range of organic draft beers, wines, soft drinks and tea & coffee. Drinks are not included within the set menu price. Guests can supply their own wine/fizz for £9 per 75cl bottle corkage.

A deposit of 50% basic cost for venue and food is required at least 6 weeks prior to the booking.

A 10% service charge will be added to all food, drink and corkage. This service charge goes directly to the team that have organised and delivered your party and helped make your day special.

Additional hire outside of our usual offering can be discussed on an individual basis at a charge of £150 per hour.

Cancellation policy: Cancellations with 4+ weeks notice will receive a full deposit refund, with 2 - 4 weeks notice 50% of the deposit will be refunded and with less than 14 days notice no refund will be applied.

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