

SOW

Weddings & Celebrations at Restaurant Sow

Field to Fork.

Heart to Heart.

Where the beauty of the countryside meets the art of fine food.
Located on the Worcestershire–Herefordshire border, Restaurant Sow
offers a setting unlike any other — relaxed, intimate, and entirely yours.

WWW.RESTAURANTSOW.CO.UK



Welcome to Sow

At Restaurant Sow, we believe that every great celebration begins with connection — to nature, to the land, and to the people you share it with.

Our home is a lovingly restored 16th-century barn nestled within the Netherwood Estate, surrounded by open farmland and sweeping countryside views. Known for our field-to-fork dining and newly recognised by the Michelin Guide, Sow has become a place where food and landscape come together beautifully.

Now, we're delighted to offer our space for weddings and private celebrations — moments filled with warmth, flavour, and authenticity.

The Setting

With its honeyed oak beams, exposed stone walls, and tranquil rural outlook, the barn provides a timeless backdrop for your day.

-Inside: Seating over two floors for up to 50 guests, 30 downstairs and 20 upstairs.

-Courtyard: An open-air gathering place, covered or uncovered, accommodating up to 80 seated or 120 standing guests — perfect for drinks, dining, or dancing beneath the stars.

-Gardens: Pending final approval for civil ceremonies, our gardens will offer a romantic outdoor setting for up to 100 guests surrounded by nature and farmland views.

Every detail of Sow has been designed for intimacy, comfort, and connection — a place to slow down, savour, and celebrate.





Your Wedding Day at Sow

Each wedding at Sow is completely *unique*.

Begin your day with welcome drinks in the courtyard as the countryside hums softly around you. Exchange your vows in the gardens, surrounded by sweeping fields and birdsong. Then, gather inside our historic barn for an unforgettable dining experience — where the food becomes part of the story you'll tell for years to come.

As evening falls, music drifts through the courtyard, candles flicker, and laughter fills the air. Whether you choose an elegant dinner or a relaxed celebration under the stars, Sow offers the perfect balance of sophistication and ease.

The Food

Our philosophy is simple: food should be honest, local, and full of soul.

Every menu at Sow is created around the seasons, drawing inspiration from the estate and our trusted local growers, farmers, and producers. The result is a dining experience that feels alive — vibrant, fresh, and unmistakably connected to this corner of the countryside.

From tasting menus that showcase the best of each season to bespoke options created with you, our [Michelin-recognised](#) kitchen will ensure your wedding feast is nothing short of extraordinary.

MICHELIN 2025



Sample Menus

Click the menus below to open & view.

[3 & 6 Course Menu](#)

[Canapé Menu](#)

[Food Station Menu](#)

[Big Green Egg Menu](#)





The Drinks

To complement our food, our drinks list celebrates both craft and terroir.

Our English wine selection sits alongside locally crafted ciders, beers, and spirits — each chosen with care to reflect the same passion for provenance that defines our food.

Whether it's sparkling English wine for a toast in the gardens, a signature cocktail inspired by the season, or a local ale shared by the fire, our drinks tell their own story of place and celebration.



Bedrooms

For the couple or their closest guests, our two beautifully appointed bedrooms offer calm and comfort at the end of the night.

Each room reflects the character of the barn — natural textures, warm tones, and views that stretch over the rolling hills. It's the perfect retreat after a day filled with joy.



Preferred Suppliers

Our preferred suppliers are trusted partners who share our commitment to exceptional quality, sustainability and attention to detail. Handpicked for their reliability and creativity, they help us deliver seamless, memorable weddings and events that reflect our standards and the unique personality of each celebration.

Entertainment – DJs & Bands

- No No Disco (DJ Dom) – Email: nonodiscouk@gmail.com – Instagram: @nonodiscouk
- Call me Unique (Band) - Instagram: @callmeunique
- Urban Intro – Motown Band (up to 7 people) – Website: <https://www.urbanintroentertainment.com/> – Instagram: @Urbanintro
- Metz Jnr Music (Solo / Duo / Trio) – Website: <https://www.metzjnr.co.uk/> – Instagram: @Metzjnr – Facebook: <https://www.facebook.com/metzjnrofficial>
- Bethan-Wyn Davies – Email: bethando5@gmail.com – Instagram: @bethanwynmusic
- Wilde Ivy (Country Duo Band) – Email: wildeivyuk@gmail.com – Instagram: @wildeivymusic
- Emerald Music Entertainment (Offers Solo Instrumentalists, Acoustic Duos, Trios & Party Bands) – Email: bookings@emeraldmusicentertainment.co.uk
https://www.hitched.co.uk/wedding-music-and-djs/emerald-music-entertainment_375365.htm

Event Styling

- Teacup Wishes – DIY Styling & China Hire (Nicola) – Email: Teacups.wishes@gmail.com – Instagram: @teacupwishes
- The Wedding House – Email: info@theweddinghouse.co.uk – Instagram: @theweddinghouse_driotwich
- Parrys Prints (Laura & Sophie) – Instagram: @parrysprintevents_ / @parrysprintweddings
- Zen Events (Victoria) – Instagram: @thezeneventco



Stationery

- Parrys Prints (Laura & Sophie) – Instagram: @parrysprintweddings

Florists

- Rural Floral (Faye) – Email: ruralfloral@gmail.com – Website: www.ruralfloral.co.uk – Instagram: @ruralfloral
- Tina Worboys (Landscape, Garden Designs and Weddings) – Email: tina@tinaworboys.com – Website: www.tinaworboys.com – Instagram: @tinaworboys

Photographers

- Tom Humphries – THPhotography – Email: tomhumphries@me.com – Website: <https://www.th-photography.co.uk/weddings/> - Instagram: thphotouk
- Hannah Kelly Photography – Website: <https://hannahkellyphotography.com> – Instagram: @hannahkellyphotography
- Nom & Malc – Mustard Yellow Photography – Website: mustardyellowphotography.com – Instagram: @nomandmalc
- Amy McLintock – Email: amymclintock@outlook.com – Instagram: @amymclintockphotography
- Nikki Cooper – Website: <https://nikkicooper.co.uk> – Instagram: @nikkicooperweddings

Videographer

- Kevin Jacutan – Email: kevjacutanfilmandphoto@gmail.com – Instagram: @kevjacutanweddings

Bouncy Castle & Garden Games

- White Bouncy Castle Company (Sarah-Louise) – Also offers garden games - Website: <https://thewhitebouncycastle.co.uk/index.html>

Cakes

- Joanna Swiech – Phone: 07554 304721 – Instagram: @cakesbyjoannax
- Cakes by Karen - Website: www.cakesbykaren.co.uk - Instagram: @weddingcakesbykaren
- Cake Ice (Alison Taylor) – Email: alisoncakes@icloud.com - Facebook: cakeice - Phone: 07941 475797

Celebrants

- Kathryn Heaney – Email: lovelydaycelebrant@gmail.com – Phone: 07394477876 – Instagram: @lovelydaycelebrant

Magicians

- Christian Fletcher – Phone: 07955 659184 – Email: info@fletcher-magic.com – Instagram: @fletchermagic
- The Wedding Witch (Careena Fenton) – Website: <https://www.careenamagic.com/>
- Tom Hudson / AfroMagic – Email: tom@afromagic.co.uk – Phone: 07951141824 – Instagram: @afromagician

Additional Accommodation

- Netherwood Estate (2 Cottages) – Email: Bookings@netherwoodestate.co.uk – Phone: 01885 410321 – Instagram: @netherwoodestate
- The Hyde – Website: <https://www.thehyde.info/>
- The Freeth – Website: <https://www.thefreeth.co.uk/>
- Treeopia – Email: info@treeopia.co.uk – Phone: 01885 410201 - Instagram: @treeopia - website: <https://www.treeopia.co.uk>
- Spring Barn – Email: springbarn23@outlook.com – Phone: 07966 498057 – Website: <https://springbarnherefordshire.co.uk>

Planning Your Day

We know that planning a wedding can feel overwhelming, which is why our team is here to make the process seamless and personal.

From your first visit to your final farewell, we'll guide you through every detail — from menu tastings to timings, layout, and supplier introductions. Whether you're planning an intimate gathering or a full-day celebration, we'll ensure every moment reflects your vision.

At a glance:

- Exclusive use of Restaurant Sow and grounds
- Dining capacity: From 12 to up to 30 guests seated in dining room / 80 seated in courtyard
- Standing capacity: 80 indoors / 120 courtyard
- Garden ceremony (subject to licence): up to 100 guests
 - Two on-site bedrooms
 - Michelin Guide-listed restaurant



Let's Start Planning

Your wedding at Sow is more than an event — it's a moment in time, shaped by the seasons and the people you love.

We'd be delighted to welcome you for a private tour and show you what makes Sow so special.

Contact us:

Restaurant Sow

Netherwood Estate, near Tenbury Wells, Worcestershire / Herefordshire border

Website: restaurantsow.co.uk

Email: events@openrestaurants.co.uk

Instagram: [@restaurantsow](https://www.instagram.com/restaurantsow)

Field to fork. Heart to heart. Every celebration begins with the land — and ends with memories to last a lifetime.

