**The Barns**

Our food offering for private parties including, wedding receptions, birthdays, wake,

pre/post wedding celebrations, baby showers, corporate days & much more.

This is just a guide to what we can offer, we are very flexible and we are more than happy to

cater to individual tastes.

Prices are subject to change & specific dietary requirements are catered for separately

No.1-

**Cold Buffet- £8pp**

Selection of sandwiches on white bloomer and seeded bread

Sausage rolls

Nut/crisps

Quiche

Chips & dips

**Cold Buffet – £12pp**

All of the above plus

Mozzarella sticks

Filo wrapped prawns

Chicken drumsticks

No.2

**Hot buffet (choose one option) - £15pp**

Platter board of stone baked pizza, garlic ciabatta & salad bowls

Beef Bourguignon & buttered new potatoes

Vegetable chili & rice

Chicken or vegetable Thai green curry with jasmine rice

**Plated menu 1 - £25pp**

Starters-

Scotch egg with crispy bacon and HP sauce

Filo pastry wrapped prawns with a sweet chili dip

Vegetable fritters served with aioli (V)

Mains-

Gourmet beef burger served in a brioche bun, lettuce, tomato, gherkin, mayonnaise with chips

Haddock & chive fishcake, poached egg & Beurre Blanc sauce

Mint, garden pea & spinach risotto (V)

Desserts-

Sticky toffee pudding toffee sauce & vanilla ice cream

Rich chocolate brownie, chocolate sauce& honeycomb ice cream

Mixed berry Eaton mess

**Plated menu - £30pp**

Starters-

Crab & sugar snap pea parcels with chilli jam

Rosemary & garlic studded baked Camembert with focaccia (V)

Crispy beef noodle salad topped with sesame seeds

Mains

6oz sirloin steak cooked to your liking with garlic& herb butter, roasted tomato, mushroom & chips

Roasted stuffed aubergine with spiced lentil dahl & a mint yoghurt (V/VG)

Pan fried skate wing with a caper and lemon butter crushed new potatoes & wilted spinach

Dessert

Lemon Tart with Chantilly cream

Toffee apple crumble with oats & custard

Chocolate marquise with a berry coulis

Add selection of cheese, chutney & biscuits for £5pp

**Informal dining-£25 based on 2 sharing.**

Meat platter-selection of Italian meats, scotch egg & pate with baked Camembert, olives, sun dried tomatoes & selection of bread & flavoured butters

Seafood platter –Smoked mackerel pate, seafood medley marinated in garlic & fresh herbs, smoked salmon, mini moules marinere, selection of breads & olives

**On the terrace BBQ Menu 1- £15pp**

(available June-September only and a minimum of 20 guests)

Beef burger& roll (vegetarian option available)

Sausages& roll (vegetarian option available)

Vegetable & halloumi kebabs (V)

Dressed garden salad

Buttered new potatoes

**On the terrace BBQ menu 2 - £20pp**

All of the above plus –

Chilli & coriander prawn skewers

Coleslaw

Herbed couscous salad

**On the terrace BBQ menu 3-£25pp**

All of menu 1 & 2 plus one of the following

Fresh strawberries, mint & cream

Profiteroles & cream

Mixed berry Eaton mess pots

**Daily delegate rates-**

Monday-Friday 10am-5pm

£30pp includes-

Exclusive use of the 'Little' barn

Free WIFI

Tea /coffee & Danish served for morning refreshments

Cold buffet lunch

Tea/coffee for afternoon refreshments

Bottled water

Full use of the TV

Flip charts and pens if required

The Barns Hire charges 2021/2022

(Prices are subject to change)

**Main Barn**

Daytime 11am-3pm £50

Evening 6pm-11pm £50

Whole day from 11am-11pm £120

**Little Barn**

Daytime 11am-3pm £30

Evening 6pm-11pm £30

Whole day from 11am-11pm £80

**Both Main & Little Barn**

Daytime 11am-3pm - £75

Evening 6pm-11pm- £75

Whole day from 11am-11pm £170

Extra charges may apply if out of these hours

The hire charge will act as a confirmation of booking.