



WEDDINGS
at the
BARN

Sample Menus

We have a wide range of food to suit your needs and budget. Below is just a sample of what is available

Afternoon Tea- Menu 1

A Selection of Finger Sandwiches:
Egg & Cress, Ham, Cream Cheese,
Smoked Salmon

Vol-au-Vents with Smoked Chicken
& Herb Mayonnaise
Prawn Bouchees
Sesame Sausages with a Sweet Chilli Dipping Sauce
Creamy Curried Eggs
Smoked Mackerel Pate Canapés
Kettle Chips

A Selection of Home Made Cakes and Pastries

Fruit Scones served with Wild Raspberry Jam
And Clotted Cream

Afternoon Tea- Menu 2

A Selection of Finger Sandwiches:
Free range egg mayonnaise and watercress
Smoked Scottish salmon and cream cheese
Roast free-range chicken breast
with tarragon mayonnaise
Cheddar cheese and chutney
Yorkshire ham

Mini Chilli Beef Pies
Sticky Chipolatas
Mini Quiches
Parmesan and Basil Muffins

Warm Homemade Scones with Clotted Cream
and Home made Wild Raspberry Jam

Mini Blackberry Bakewells
Carrot and cream cheese Cupcakes
Chocolate Brownies
Lemon meringue Cupcakes
Macaroons

Freshly Brewed Coffee and Tea
Chocolate Mints

Afternoon Tea Canapés

A Selection of Mini Finger Sand-
wiches:
Egg & Cress, Ham, Cream Cheese,
Smoked Salmon

Sesame Sausages with a
Sweet Chilli Dipping Sauce

Bruschetta with Goat's Cheese,
Sun-Dried Tomatoes & Basil
Home made Cheese Straws

Mini Chocolate Brownies
Mini Cup Cakes

Mini Lemon and Wild Raspberry
Tarts
Mini Fruit Scones
served with Blackcurrant Jam
and Clotted Cream

Canapé Menu

The prices will depend on the number of canapes chosen,
please ask for further details.

Smoked Salmon Blinis
Cheddar Cheese & Dijon Straws
Mini Home made Burgers
(can be served with Cheddar Cheese,
Stilton, or Bacon)
Cream Cheese, Prawn & Chive Blinis
Tomato, Mozarella and Basil
served on Focaccia Bread
Deep Fried Crayfish
served with a Sweet Chilli Sauce
Spicy Asian Platters
Prawn, Chorizo and Garlic
Tomatoes Skewers
A Trio of Melon served on Skewers
Melon, Ginger & Parma Ham Skewers
Mini Chilli Beef Pies

Mini Goat's Cheese and
Caramelised Onion Quiches
Bruschetta with Goat's Cheese
& Sun-Dried Tomatoes
Mini Prawn Cocktail
with Marie Rose Sauce
Chorizo & Sesame Seeded
Sausages Served with a Sweet
Chilli Dipping Sauce
Sticky Sausages in Herb Pastry
served with Mango Chutney
Pomelo Tomatoes
filled with Pate du Maison
Smoked Salmon Pinwheels
Cream Cheese & Dill Rolls

Cucumber Cups with Tuna
Mousse & Chives
Cheese and Chive Scones
with Smoked Salmon and
Horseradish Cream
Mini Pizzas with Goats Cheese,
topped with deep-fried Baby Leeks
Cream Cheese and Fig Blinis,
drizzled with Honey
Prawn & Cucumber Bouchees
Spicy Filled Eggs
Cornets of Ham filled with
Cream Cheese & Scallions
Mini Onion Bahjees
Sesame Prawn Toasts

Miniature Tartlets with
Leeks and Mixed Peppers
Filo Parcels (Roquefort & Leek,
Feta & Tomato, Camembert &
Cranberry, Boursin & Spinach)
Feta Cheese & Black Olive Skewers
Mini Yorkshire Pudding with Rare
Roast Beef and Horseradish Cream
Mini Toad in the Hole
Mini Fish and Chips
with Tartare Cream
Lemon and Raspberry Tarts
Mini Chocolate Brownies
Mini Cream Scones
Mini Cup Cakes





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Pub Grub Menu

Capreze Salad Stack
Served with a Sweet Chilli Drizzle
A Selection of Home Made Rolls and Butter

Shortcrust Steak and Ale Pie
Goat's Cheese and Caramelised Onion Pie (V)
Or
Butcher's Sausages Served with Caramelised Onion Gravy

Creamy Dijon Mashed Potato with Scallions
Sweet Potato and Black Pepper Mash
A Selection of Seasonal Vegetables
Rich Red Onion Gravy

Dessert Table
Sticky toffee pudding and custard
Profiteroles with hot chocolate sauce
Eton mess
Lemon and ginger cheesecake
Chocolate brownies
Carrot and walnut cake with frosting
Mixed Berries

Freshly Brewed Tea or Coffee

A Selection of Chocolates

Wedding Breakfast - Silver

Chunky Vegetable Soup with Herbed Croutons
Fan of Galia Melon served with a Wild Raspberry Coulis
Pork and Peppercorn Pate
served with Cumberland Sauce and Melba Toast

Capreze Salad
Served on Baby Spinach and Watercress
With a Sweet Chilli Drizzle

Oven Roasted Lincolnshire Sausages
Served with Parsley Mash, and Caramelised Onion Gravy
Traditional Roasted Chicken served with a
Wild Parsley and Thyme Stuffing
Steak and Porter Ale Pie, with a Rich Jus
Stilton and Caramelised Onion Tartlet
Seasonal Vegetables

Eton Mess served with home made Ginger Shortbread
English Strawberries
served with Thick Cream and Home Made Biscuits
Crispy Choux Profiteroles served with Hot Chocolate Fudge Sauce
Bramley Apple and Cinammon Pie served with lashings of Hot Custard

Freshly Brewed Coffee or Tea

Chocolate Selection

Wedding Breakfast - Gold

Carrot and Coriander Soup with Cream Swirl and
Home made Bread Rolls and Butter

Smoked Mackerel and Horseradish Pate with Citrus Twist
Served with Home Made Granary Toast Fingers

Parma Ham with Mango & Mozzarella Cheese
Served on a Bed of Peppery Watercress

Poached Pear served with a Creamy Stilton and Walnut Pate
Served on a bed of Rocket and Baby Spinach

Roasted Breast of Free Range Chicken
served with a Classic Chasseur Sauce

Roasted English Beef
served with a Rich Whole Grain Mustard Jus

Poached Fillet of Scottish Salmon
served with a Champagne Sauce

Wild Mushroom Risotto with Truffle Oil
Seasonal Vegetables

Wild Raspberry and Port Trifle

Glazed Fruit Tartlet Served with a Ginger Crisp
Traditional Bakewell Pudding & Crème Anglaises

Goey Chocolate Fudge Brownie
served with Hot Chocolate Sauce And Clotted Cream

Freshly Brewed Coffee or Tea

Chocolate Selection

Wedding Breakfast - Platinum

Creamy Prawn Bisque with Truffle Oil and Homemade Bread
Poached Wild Salmon Fillet
served with a lemon and lime salsa on a Risotto Cake
Smoked Chicken & Mango Salad
Served with a Lime Pesto and Parmesan shavings
Roasted Mediterranean Vegetable Tartlet
Served on a Bed of Mixed Leaves

Roast Loin of Pork served with an
Apricot Stuffing & Apple & Calvados Reduction

Chicken Breast filled with a Roule & Wild Mushroom Stuffing
wrapped in Pancetta, served with a Chablis Sauce
Herb Crusted Swordfish
Vegetable Wellington en Croute
Seasonal Vegetables

Whisky & Marmalade Bread & Butter Pudding
Chocolate and Wild Raspberry Mousse
served with Home made Shortbread
Tarte Tatin served with Clotted Cream

Lemon, Stem Ginger & Kiwi Cheesecake
Served with seasonal Frosted Berries
Trio of Desserts
Freshly Brewed Coffee or Tea

Chocolate Selection

Other options for dessert include our famous Dessert Table. And our afternoon Tea Dessert with delicious Home made cakes being served to the table on vintage cake stands – just ask Pauline for details!



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Evening Celebration 1

Bacon Sandwiches

Vegetarian Bacon Sandwiches

A Selection of Salad Bowls

Home made Cakes and Buns

Evening Celebration 2

Charcuterie Trays with a Selection of
Home Cooked Meats

A Selection of Fine Cheeses

Baskets of European Breads and Rolls

Pitted Olives
Home Made Chutneys
Pickled Onions

Mixed Salad Leaves
A Selection of Salad Bowls

Fresh Fruit Baskets
Apples Pears and Strawberries

Bakewell Tart

Evening Celebration 5

Hand Carved Gammon

Hand Raised Pork Pie

Scotch Eggs

A Selection of Fine Cheeses

Home Made Crusty Bread and Rolls

Home Made Chutneys

Pickled Onions

Mixed Salad Leaves

Fresh Fruit Baskets
Apples Pears and Strawberries

Home made Cakes

Evening Celebration 6

A Selection of Freshly Made Pizzas
Toppings to Include:

Sweet Chilli Chicken
Pepperoni
Hawaiian
Mozarella and Tomato
Four Cheese
Meat Feast

Garlic Bread

A selection of Cup Cakes

We can also arrange sweet tables and ice
cream carts if required, prices on request

