



THE
GREAT BARN
MENU





CANAPÉS & RECEPTION DRINKS

Welcome your guests with a selection of Canapés and Reception Drinks following your Wedding Ceremony. Your Reception is the start of your celebrations and should set your day off with a bang. You can provide a selection of Canapés along with glasses of sparkling for all your guests, or why not try something a little different and have a mixture of drinks. Some of these ideas can always be continued throughout your day if you'd prefer. We are here to build the Wedding Reception you've always imagined!



CANAPÉS

Our Canapés are a general showstopper and are a fantastic accompaniment to your Reception Drinks. You can select from all the sections, but a minimum of 3 different choices is required. We are always here to help with any tailored choices you would prefer to make.

MEAT

- Honey & Mustard Roasted Sausages | **£3.00**
- Korean Pork Belly & Pickled Kimchi | **£3.00**
- Slow Roasted Beef Cheek & Smoked Mash | **£3.00**
- Karaage Chicken with Sriracha Mayo | **£3.00**
- Seared Beef, Chilli, Lime & Ginger | **£3.50**
- Spiced Lamb Kofta & Tzatziki | **£3.50**
- Fillet Beef Skewers with Peppercorn Sauce | **£4.00**
- Chinese Crispy Duck Filo Basket, Plum Sauce & Spring Onion | **£4.00**

FISH

- Cod Goujon & Tartare Sauce | **£3.00**
- Smoked Salmon & Boursin Cheese | **£3.50**
- Pickled Herring, Goats Cheese & Apple | **£3.50**
- Seabass Ceviche & Pickled Shallot | **£3.50**
- Queen Scallops, Pea Purée & Pancetta Crumb | **£4.00**

VEGETARIAN

- Masala Roasted Cauliflower, Spiced Aioli | **£3.00**
- Welsh Rarebit | **£3.00**
- Sweet Potato, Carrot & Feta Croquette, Tomato Pisto | **£3.00**
- Grilled Halloumi, Rosemary, Chilli & Honey | **£3.00**
- Pea, Mint & Feta Bruschetta | **£3.00**
- Grilled Courgette Roll, Sun Blushed Tomato, Ricotta & Basil | **£3.00**

VEGAN

- Roasted Tomato & Pepper Bruschetta | **£3.00**
- Baba Ghanoush & Toasted Flatbread | **£3.00**
- Wild Mushroom Arancini & Truffle Oil | **£3.00**

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.



GIN BAR

If you have Gin loving guests, this will propel them into Gin heaven. Select 3 Gins, which are presented in Balloon Glasses.

£6.70 per glass (min 20 glasses)

Bombay Sapphire Dry Gin & Franklin's Mallorcan Tonic served with Lime Wedges

Gordon's Pink Gin & Franklin's Sicilian Lemon Tonic served with Mint Leaves and Sprig

Whitley Neill Rhubarb & Ginger Gin & Franklin's Ginger Ale served with Lime Wedges

Hendrick's Gin & Franklin's Natural Indian Tonic served with Cucumber Ribbons

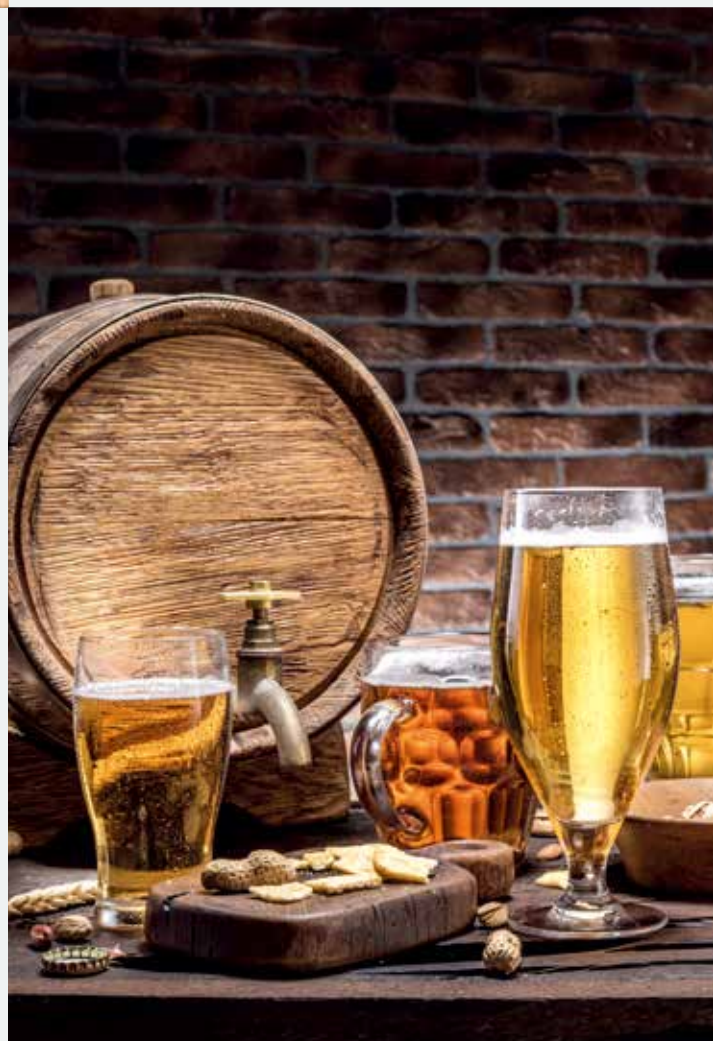
Whitley Neill Blood Orange Gin & Franklin's Natural Light Tonic served with Orange Wheels



CASK ALE

If you have guests who are Real Ale fans, we can always provide a Cask of Real Ale for the entire day. Prices on application.

- Woodfords Wherry – 3.8%
- Sharps Doombar – 4%
- St Austell Tribute – 4.2%
- Hook Norton – 3.5%





COCKTAIL KILNERS

The Cocktail Kilners truly add a wow factor and allow your guests to help themselves. The Cocktail Kilners are 8 litres and serve 40 glasses per Kilner.

£185 per Kilner (£4.62 per glass)

STRAWBERRY CAIPIROSKA

Smirnoff Vodka – Cranberry Juice – Strawberry Syrup – Soda
– Brown Sugar served with Lime & Strawberries

GIN JULEP

Gordon's Dry Gin – Lemon Juice – Lime Juice - Soda Water – Brown Sugar served with Mint Leaves & Lime

MOJITO

Bacardi – Lime Juice – Soda Water – Brown Sugar served with Mint Leaves & Lime

WOO WOO

Smirnoff Vodka – Archers – Cranberry Juice – Lime Juice served with Orange Wheels

PIMM'S PUNCH

Pimm's – Lemonade served with Mint – Orange Wheels



MOCKTAIL KILNERS

The Mocktail Kilners complement the Cocktail Kilners perfectly. The Mocktail Kilners are 5 litres which serves 25 glasses per Kilner.

£80 per Kilner (£3.20 per glass)

VICTORIAN LEMONADE

Cloudy Lemonade – Soda - Sugar Syrup
served with Lemon Wheels

ENGLISH BLOSSOM

Apple Juice - Elderflower Cordial - Vanilla Syrup –
Lemonade served with Cucumber Ribbons

NOJITO

Apple Juice - Lime Juice - Soda Water - Brown Sugar
served with Mint Leaves

FRUIT PUNCH

Orange Juice - Cranberry Juice - Lemon Juice - Lime
Juice served with Orange Wheels

PASSION FRUIT COOLER

Passion Fruit Puree Carton - Water - Lime Juice - Vanilla
Syrup - Sugar Syrup served with Fresh Mint







THE FORMAL

From £65 per person
Includes: 1 Starter, 1 Main, 1 Dessert

STARTERS

Paprika & Garlic Chicken, Pan Fried Chorizo, Tomato Vinaigrette
Chicken Liver & Brandy Parfait, Tomato & Chilli Chutney
Five Spiced Duck with Ginger, Lime & Soy Dressing
Crispy Spiced Lamb Shoulder Croquette & Romesco
Bresaola, Pickled Baby Veg & Focaccia
Smoked Salmon, Celeriac Remoulade, Chervil & Lemon
Thai Fish Cakes with Sweet Chilli, Ginger & Lime Dip
Baskets of Focaccia with Sea Salt & Rosemary | £1.50 per person supplement
Baskets of Bread £1.50 per head

MAIN COURSES

Roast Chicken Supreme with Garlic & Herb Butter, Squash Puree & Thyme Jus
Pan Seared Pork Medallions, Sweet Potato Puree, Rosemary & Lemon Jus
Slow Braised Feather Blade of Beef & Red Wine Jus
Slow Cooked Pork Belly with Black Pudding & Chorizo Crumb, Apple Puree & Cider Sauce
Roast Cod Loin topped with Chorizo Gratin & Smoky Chickpea Stew
Lemongrass & Lime Monkfish, Wild Rice, Almonds & Coriander, Lemon Dressing
Fillet of Sea Bass, Parma Ham & Lemon Caper Dressing
Served with Fondant Potatoes & Seasonal Vegetables
Roast Supreme of Guinea Fowl with Wild Mushrooms & Lardons, Truffle Mash & Sherry Sauce | £7 per person supplement
Roast Rump of Lamb, Pea & Mint Purée, Dauphinoise Potatoes, Red Wine & Rosemary Sauce | £7 per person supplement
Duck Breast & Duck Leg Bonbon, Butternut Squash Puree, Dauphinoise Potatoes, Port & Cherry Sauce | £13 per person supplement
Fillet of Beef, Wild Mushrooms, Truffle Pomme Anna, Glazed Carrot, Brandy & Thyme Sauce | £13 per person supplement

DESSERTS

Sticky Toffee Pudding Toffee Sauce, Popping Candy & Vanilla Ice Cream
Crème Brûlée, Raspberries & Buttered Shortbread
Dark Chocolate Orange Mousse, Amaretti Biscuit Crumb & Mascarpone
Passionfruit & Vanilla Cheesecake, Ginger Granola
Lemon Tart, Elderflower Jelly & Mascarpone
Salted Chocolate Torte, Crème Fraiche & Raspberry Sorbet
Trio Dessert of Chocolate Chip Brownie, Passionfruit & Vanilla Cheesecake, Lemon Posset | £3.50 per person supplement

PALATE CLEANSER

Lemon Sorbet & Mint Sgroppino | £4.50 per person supplement
Raspberry Sorbet Bellini | £4.50 per person supplement

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.





THE FEAST

From £72 per person

Includes: 1 Starter, 1 Main & 2 Sides, 2 Desserts

GRAZING BOARD STARTERS

Standard | Hummus, Kalamata Olives, Sun Blushed Tomatoes, Griddled Peppers Balsamic Dip

Classic | Cured Meats Selection, Pickled Veg & Tomato & Chilli Chutney | £3.50 per person supplement

Fish | Smoked Salmon, Garlic & Paprika King Prawns, Smoked Trout Pate, Pickled Cucumber & Dill | £7 per person supplement

All served with of Focaccia with Sea Salt & Rosemary

MAIN COURSES

Middle Eastern Za'atar Chicken, Pomegranate Glaze & Garlic Yoghurt

Balsamic, Rosemary Glazed Pork Loin stuffed with Chilli, Spinach, Sundried Tomato & Crumble Feta

Baked Salmon, Miso Marinade, Sesame Seeds & Sriracha Mayonnaise | £8 per person supplement

Butterflied Mediterranean Leg of Lamb, Garlic, Olives, Chilli & Salsa Verde | £8 per person supplement

Roast Sirloin Beef, Sea Salt, Garlic & Chimichurri | £8 per person supplement

Tomahawk Steak, Sea Salt, Garlic & Chimichurri | £14 per person supplement

SIDES

Little Gem Salad, Radish, Cucumber, Spring Onion with Ranch Dressing

Roast Broccoli, Olives & Feta Salad with Mustard Seed Dressing

Mixed Chickpea & Quinoa Salad with Lemon & Garlic Dressing

French Beans, Roasted Cherry Tomatoes & Pecorino

Roasted Root Vegetables with Rosemary & Maple Syrup

Potato Pea Salad, Spring Onion, Mint & Mustard Seed Dressing

Sauteed Rosemary Potatoes & Garlic with Sea Salt & Chive

Spiced Berbere Potatoes

DESSERTS TO SHARE

Choose 2

Summer Berry Pavlova

Milk Chocolate Profiteroles, with sweet Whipped Cream & Popping Candy

Lemon Meringue Roulade

Choccy Mousse

Apple & Seasonal Fruit Crumble & Madagascan Vanilla Custard

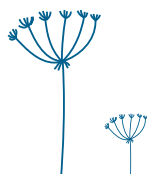
Seasonal Berry Fruit Salad with Mascarpone Cream

PALATE CLEANSER

Lemon Sorbet & Mint Sgroppino | £4.50 per person supplement

Raspberry Sorbet Bellini | £4.50 per person supplement

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.





THE ROAST

From £72 per person
Includes: 1 Starter, 1 Main & 2 Sides, 2 Desserts

GRAZING BOARD STARTERES

Standard | Hummus, Kalamata Olives, Sun Blushed Tomatoes, Griddled Peppers Balsamic Dip
Classic | Cured Meats Selection, Pickled Veg & Tomato & Chilli Chutney | £3.50 per person supplement
Fish | Smoked Salmon, Garlic & Paprika King Prawns, Smoked Trout Pate, Pickled Cucumber & Dill | £7 per person supplement

All served with of Focaccia with Sea Salt & Rosemary

MAIN COURSES

Roasted Chicken, Lemon & Thyme, Prosciutto
Baked Salmon Garlic, Rosemary & Thyme with Hollandaise | £8 per person supplement
Roast Sirloin Beef, Sea Salt & Mustard | £8 per person supplement
Slow Roasted Leg of Lamb, Rosemary & Garlic | £8 per person supplement
All served with Yorkshire Puddings, Stock Gravy, Roast Potatoes & Seasonal Vegetables

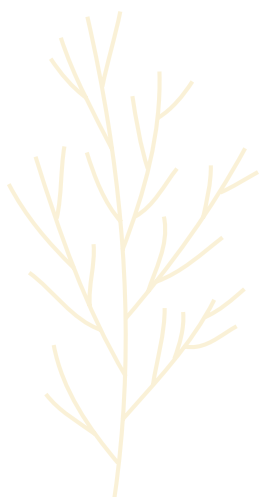
DESSERTS TO SHARE

Summer Berry Pavlova
Milk Chocolate Profiteroles, with sweet Whipped Cream & Popping Candy
Lemon Meringue Roulade
Choccy Mousse
Apple & Seasonal Fruit Crumble & Madagascan Vanilla Custard
Seasonal Berry Fruit Salad with Mascarpone Cream

PALATE CLEANSER

Lemon Sorbet & Mint Sgroppino | £4.50 per person supplement
Raspberry Sorbet Bellini | £4.50 per person supplement

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.









THE VEGGIE

*£65 per person
1 Starter, 1 Main to suit Vegetarian & Vegan Guests*

STARTERS

VEGETARIAN

Middle Eastern Spiced Falafel, Red Pepper Houmous & Cumin Yoghurt
Roasted Carrot & Feta Tart with Parsley, Lemon & Garlic Yoghurt

VEGAN

Cumin Roasted Squash, Burrata, Toasted Pumpkin Seeds, Chilli & Coriander Dressing
Pickled Beetroot Carpaccio & Maple Glazed Celeriac with Torched Grapefruit
Herby Quinoa Cakes, Chickpea & Tomato Relish
Sundried Tomato & Basil Arancini with Tomato, Chilli & Garlic Sauce

MAINS

VEGETARIAN

Roasted Butternut Squash & Ricotta Pasta Shells, Griddled Courgette & Red Pepper Sauce
Goats Cheese, Balsamic Onion & Mushroom Wellington, Fondant Potato with Wild Mushroom Sauce

VEGAN

Roasted Madras Cauliflower, Takhar Daal with Lemon & Garlic Flatbread
Basil Gnocchi, Roast Cherry Tomatoes, Sauteed Broccoli & Mojo Rojo
Miso Eggplant, Sesame Seeds, Coriander, Spring Onion & Pomegranate Glaze
Thai Red Zucchini Curry, Fresh Basil & Jasmine Rice
Butternut Squash & Chickpea Curry, Coconut Rice, Roti Bread

VEGAN DESSERTS

Warm Chocolate Brownie, Raspberries & Vanilla Sorbet
Summer Berry Pavlova
Sticky Toffee Pudding, Toffee Sauce & Vanilla Sorbet

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.



...>>> ————— >> ♥ <<< ————— <<<...
CHILDRENS MENU

£30 per person
1 Starter, 1 Main, 1 Dessert

STARTERS

Galia Melon with Seasonal Berries
Garlic Ciabatta Bread Slices
Macaroni Cheese Bites with Rich Tomato Sauce

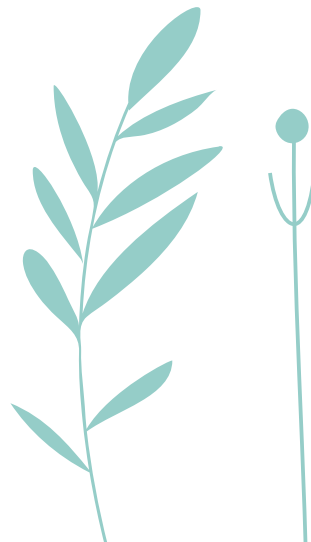
MAIN COURSES

Butchers Sausage / Veggie Sausages, Creamy Mash, Peas & Onion Gravy
Homemade Fish Goujons, Chips & Baked Beans
Homemade Chicken Goujons, Chips & Baked Beans
Cheeseburger / Veggie Burger in a Bap with Chips & Baked Beans

DESSERTS

Selection of Ice Cream with Chocolate Sauce & Biscuit Wafer
Warm Chocolate Brownie with Vanilla Ice Cream
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.









OTHER IDEAS

TRADITIONAL ICE CREAM CART

A great way to entertain your guests and maintain a relaxed light hearted atmosphere.

Served in ice cream tubs with chocolate flakes, hundreds & thousands.

Sauces: Strawberry | Chocolate | Caramel

Ice Cream Selection: (choose 3): Chocolate, Strawberry, Vanilla, Strawberry & Clotted Cream, Salted Caramel, Chunky Choc, Mint Choc Chip

£5.50 per person

CHEESE CAKE TOWER

Our Cheese Wedding Cakes make a perfect alternative to a traditional Wedding Cake and can be served as part of your evening food selection.

Choose from one of our options, or we can create a bespoke cake to suit your requirements.

All cheese cakes are accompanied by a selection of Luxury Biscuits, Rustic Breads, Chutneys and Pickles, a selection of Dried and Fresh Fruits to include Figs, Dates, Celery and Grapes.

4 Tier

Cornish Yarg, Blue Stilton, Dambuster & Creamy Camembert (serves 70)

£10.50 per person

5 Tier

Red Leicester, Cornish Yarg, Blue Stilton, Roblechon, Creamy Camembert (serves 100)

£9.50 per person

6 Tier

Mature Cheddar, Double Gloucester, Blue Stilton, Vignotte, Baby Yarg, Creamy Camembert (serves 130)

£9.00 per person

DOUGHNUT WALL

Selection of Scrummy Doughnuts for a naughty treat for you and your guests.

£5.50 per person

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.



THE EVENING STABLE KITCHEN

Smokey Bacon Roll, Ketchup & Brown Sauce

£12 per person

Hot Dog, American Mustard, Ketchup & Crispy Onions

£12 per person

Sliced Flat Iron Steak, Crispy Onions & Ciabatta Rolls
Sauces: Chimichurri, Tomato & Chilli Sauce, Tarragon Mayo

£16 per person

Southern Style BBQ Pulled Pork Roll, Slaw & Bourbon BBQ Sauce

£16 per person

WOOD FIRED PIZZAS

£18 per person

Choose up to 3 toppings:

Margarita & Basil Pesto

Goats Cheese, Caramelised Red Onion

Pepperoni

Prosciutto & Salami

Chorizo & Nduja, Mixed Peppers

Ham & Pineapple

Fennel Sausage, Roast Peppers, Jalapenos

Bacon, Sausage & Mushroom

VEGETARIAN & VEGAN

Chickpea & Quinoa Burger, Pickled Red Onion & Chipotle Mayonnaise

£12 per person

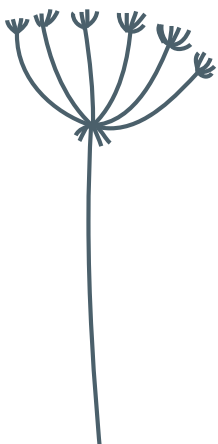
Veggie Hot Dog, American Mustard, Ketchup & Crispy Onions

£12 per person

Spiced Falafel, Pitta Bread, Tzatziki

£12 per person

At The Great Barn we endeavour to cater for all dietary requirements on an individual basis. Please speak with your wedding manager to find out more.







WEDDING BREAKFAST DRINK IDEAS

There are several options for your Wedding Breakfast drinks. One option is to provide White, Red or Rosé Wines, and we suggest half a bottle per person. Alternatively, a mixture of wine, beers and cocktails per table really adds a unique dimension covering all different tastes.



WINES

♥ SPARKLING

Orabella Spumante (Italy)	£26
Cantina Trevigiana Prosecco (Italy)	£28
Cantina Trevigiana Prosecco Rosé (Italy)	£28
Cava Lacrima Baccus Single Estate (Spain)	£28
Boschendal Brut White / Rosé (South African)	£37
Champagne Chimere Brut NV (France)	£50
Laurent Perrier Brut White / Rosé (France)	£76

♥ WHITE

Cantina Pinot Grigio (Italy)	£24
Domaine Alain Mecon Chardonnay (France)	£26
Tall Horse Chenin Blanc (South Africa)	£26
Marcado Sauvignon Blanc Central Valley (Chile)	£26
La Choza Rioja Blanco (Spain)	£26
Aotearoa Sauvignon Blanc Marlborough (New Zealand)	£30
Chateau Routas Viognier (France)	£30
Gavi de Gavi Aulico (Italy)	£30
Picpoul de Pinet Saint Peyre (France)	£30

PREMIER COLLECTION

Alsace Gewurtztraminer Lorenz (France)	£36
Petit Chablis Domaine Moreau Ac (France)	£36
Macon Blanc Vergisson Domaine Simonin (France)	£36

♥ RED

Cantina Merlot (Italy)	£24
Domaine Alain Mecon Merlot (France)	£26
Para Dos Malbec (Argentina)	£26
Brookford Cabernet Shiraz (Australia)	£26
La Choza Rioja Tempranillo (Spain)	£26
Chateau Mazet St Victor Rhone (France)	£30
Passia Rossa Gran Toscana (Italy)	£30
Dr Zen-Zen Pinot Noir (Germany)	£30
Gauchezco Malbec (Argentina)	£30

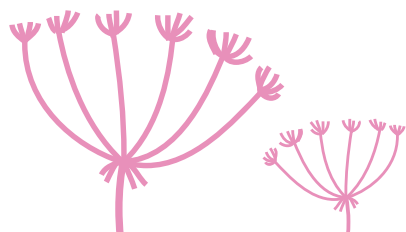
PREMIER COLLECTION

Chateau Brande Bergere Bordeaux Supierere (French)	£36
Apasimento de Venti (Italy)	£36
Chateau Haut Bellevue Lussac St Emilion (French)	£36
La Choza Rioja Reserva (Spain)	£36

♥ ROSÉ

Cantina Pinot Grigio Blush (Italy)	£24
Hilmar Springs White Zinfandel (USA)	£26
La Choza Rioja Rosada (Spain)	£26
Chateau Rotas Provence Rosé (France)	£30

Please be aware wines may alter subject to availability





**PRICING STRUCTURE &
DRINKS PACKAGE IDEAS**

WEDDING BREAKFAST




**THE FORMAL
MENU**


**THE FEAST
MENU**


**THE ROAST
MENU**


**THE VEGGIE
MENU**

£65

£72

£72

£65

A classic 3 course menu with some old favourites, as well as some new.

A feasting bonanza 3 course menu with mouth-watering meat & fish platters.

A 3 course menu with a traditional roast carved at each table.

A delicious 3 course vegetarian & vegan menu to wow your guests.

DRINKS PACKAGE IDEAS




HOUSE


INDULGENCE


DELUXE

£25

£27

£40

Two reception drinks per person

Orabella Spumante

Soft Drinks: Sparkling Elderflower & Orange Juice

Two reception drinks per person

Selection of: Cantina Trevigiana Prosecco & Rosé, Cava Lacrima Baccus Single Estate, Peroni, Corona, San Miguel 0% & Pimms Punch

Choice of one Mocktail

Two reception drinks per person

Selection of: Champagne Chimere Brut NV, McGuigan Sparkling Wine 0%, bottled Lager, Bitter or Cider, 2 Cocktails

Choice of two Mocktail

Wedding Breakfast drinks

Half a bottle of Cantina White, Red or Rosé Wine

Wedding Breakfast drinks

Half a bottle of Cantina White, Red or Rosé Wine

Wedding Breakfast drinks

Half a bottle of wine (excluding Premier)

Toast

A glass of Orabella Spumante per person

Toast

A glass of Cantina Trevigiana Prosecco or Rosé or Cava Lacrima Baccus Single Estate

Toast

A glass of Champagne Chimere Brut NV & McGuigan Sparkling Wine 0%



»»» ————— ♡ ————— «««

FREQUENTLY ASKED QUESTIONS

- 1. The Great Barn provides all catering and bar facilities. It is not possible to bring in any external catering / beverage suppliers or supplies including cheese cake towers (with the exception of traditional wedding cakes).*
- 2. Our food and drink package prices are based on the following minimum spends for the wedding breakfast, drinks package and evening food:
Monday – Wednesday - £6,120 | Thursday - £6,120 | Friday - £8,160 | Saturday - £8,880.*
- 3. All prices include VAT throughout the brochure and additional charges apply over Christmas and New Year.*
- 4. Additional wines and bar tariffs are charged at the prevailing rate on the date of your final invoice and are therefore subject to change.*
- 5. We will endeavour to cater for any special dietary requirements listed in your confirmation of final details. However, we cannot absolutely guarantee the absence of certain food groups (including nuts and gluten) from our food or kitchens.*
- 6. Whilst we will always endeavour to seat your guests for your meal at a pre-arranged time, we cannot absolutely guarantee this.*
- 7. All the menus are based on 1 menu choice per course and a vegetarian/dietary dish. If you would like to offer your guests a choice, there will be a supplementary charge per person.*
- 8. Your food and drink total spend must be apportioned as 65% food and 35% drinks.*
- 9. When ordering evening food, 100% of your guests must be catered for.*

Part of

V1GB

THE VENUE GROUP

MANAGEMENT | OPERATIONS | EVENTS