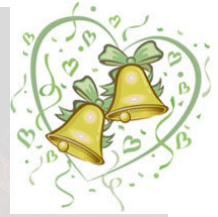


# *Our Stunning New Wedding Venue*



THE  
BARN



OPENED JANUARY 2015



Your Wedding Choices  
2017

**HARE & HOUNDS**

HOTEL & RESTAURANT



Welcome to our menu selector. With the arrival of our brand new purpose built “Barn” we are excited to be Newbury’s newest and one of its most stunning wedding venues.

Our previous experience has seen us manage over 500 special days and allowed us to develop a unique and most caring approach to ensure that your day is professionally managed from beginning to end.

We hope that the following dishes will be to your liking. We pride ourselves on our ability to tailor your menu to your personal tastes. When we sit down to discuss your day we will undoubtedly be able to use our experience to find your ideal menu.

THE BARN will, we hope continue to offer exceptional value and thus ensure that our new arrival quickly becomes one of Newbury’s most talked about venues.....

We hope to have the honour of being part of your special day.

Jonathan & Jean and all at the Inn

## **STARTERS**

- Traditional prawn cocktail, bloody Mary mayonnaise (a)
- Smoked haddock fettuccini, lemon cream (a)
- Smoked salmon & dill mousse with crayfish, ciabatta croutons (b)
- Scallops pan fried, beetroot puree, crispy Parma ham with chorizo, garlic butter, crispy rocket (c)
- Chicken liver & orange pate, toast, real ale chutney (a)
- Thai “Chicken cake” sweet chilli jam (b)
- Ham hock & apple terrine, homemade piccalilli (c)
- Asparagus “crème brulee”, parmesan crisps (a)
- Beetroot & watercress risotto, red pepper coulis (b)
- Sweet potato & red onion soup, cheese croute (a)
- Watercress & smoked bacon soup (a)
- Chilled gazpacho, lemon & black pepper croutons (a)

Or your own personal favourite dish.....?



## Mains

- Grilled Chicken, tomato, bacon & sweet paprika sauce (a)
- Lemon & thyme Roasted Chicken, fondant potatoes, sage & red onion stuffing and pan gravy (a)
- Oven Roasted Chicken, lemon & lavender cream, crushed new potatoes (a)
- Chicken breast filled with red pepper & sun dried tomato mousse, black olives, potatoes, basil dressing (b)
- Chargrilled Chicken, wild mushroom fricassee, roasted cherry tomato confit pots (b)
- Grilled Chicken breast, shallot & chorizo infused mashed potato, smoked garlic cream (b)
- Slow Braised Rump of Beef, in Good Old Boy Ale, horseradish mashed potato (b)
- Roast Sirloin of Beef, homemade Yorkshire pudding, roast potatoes, pan gravy (c)
- Medallions of Beef, pate croute parcel, Madeira jus Dauphinoise potatoes (c)
- Roast Leg of Lamb, garlic & rosemary roasted potatoes, pan gravy (b)
- Herb Crusted Rack of Lamb, Dauphinoise potatoes, parsnip crisps, redcurrant & mint pan gravy (c)
- Roasted Loin of Pork, stuffed with apricot & sage, roasted potatoes, homemade Yorkshire pudding, caramelise apple & cider gravy (a)
- Pan Fried Tenderloin of Pork, wrapped in Parma ham, creamed leek & mushroom sauce, rosti potato (b)
- Pan Seared Duck Breast, wild berry compote, confit potatoes, pan gravy (c)
- Turkey Breast Roasted, cranberry & Orange stuffing, pigs in blankets, roast potatoes, pan gravy (b)
- Wild Mushroom, Spinach Pine nut Risotto, parmesan flakes (a)
- Three Cheese Tart with butternut squash & red onion, crushed new potatoes, tossed salad (a)
- Rocket Pear & Roquefort Tagliatelle, finished with cream (a)

Or your own personal favourite dish..... ?



## DESSERTS

- Horse “Choux” our Good Luck Charm! With melted chocolate and vanilla cream (c)
- Classic Crème Brulee, fruit compote (your choice) (a)
- Lemon Posset, Amoretto biscuit (a)
- Poached Pear in red wine syrup, clotted cream (a)
- St Clements Tart, candied orange, vanilla cream (a)
- Eton Mess with strawberries & kiwi (b)
- Rich Chocolate Tart, vanilla ice cream (a)
- Dark Chocolate Pot, orange & stem ginger shortbread (b)
- White Chocolate & Raspberry Torte, clotted cream (c)
- Iced Praline & Pistachio Parfait (b)
- Pannacotta with wild berry compote (b)
- Cheesecakes (b)

Baileys

Raspberry & Amoretto

White Chocolate & Strawberry

Caramelised Citrus

Or your own favourite flavour....

- Sticky Toffee Pudding, custard (a)
- Smithy’s Apple & Mixed berry Crumble, vanilla custard (a)
- British Platter of Cheese and Biscuits with blush grapes and celery (c)

Or your own personal favourite dish..... ?

### Arrive in style with our individual Canapés

**Choose 3 for £4.50, 5 for £7**

Mini Yorkshire pudding with rare beef & horseradish cream

Crispy duck roll, plum sauce, wonton pancake

Tiger prawn skewer with chilli & lime

Smoked salmon & dill roule

Crab & Mozzarella crostini

Goats Cheese & beer chutney tart

Beetroot blini with orange cream



## **Evening Finger Buffets**

(Minimum 40 persons, room hire charge will apply)

### **Mediterranean £16.95**

Flatbreads - *Garlic & chilli*

*Chorizo & roasted red pepper*

*Serrano & gherkin*

*Chicken liver parfait & red onion chutney*

Tennessee Chicken Strips

BBQ Onion Rose

Sausage rolls with apricot and sage

Piri Piri chicken drumsticks

Mozzarella & green pesto pizza

Cocktail Sausages with sweet chilli

Mozzarella & Rocket Pizza

Sandwiches - *Egg & rocket*

*Cheese & red onion chutney*

*Roasted Ham with beef tomato*

*Chicken, lettuce & green pesto mayonnaise*

*Tuna & cucumber*

Olives & nuts

Platter of Cheese, grapes, celery & savoury biscuits

### **The Smithy £12.95**

Tennessee Chicken Strips

Onion Bhaji

Crostini – Tomato & Mozzarella

Tuna Melt

Cocktail Sausages in sweet chilli & seed mustard

Sausage Rolls with Sage & Apricot

Piri BBQ Chicken Drumsticks

Mozzarella & Rocket Pizza

Sandwiches – *Egg & Cress*

*Cheese & Pickle*

*Ham & Tomato, tomato chutney*

*Chicken, lettuce & mayonnaise*

*Tuna & cucumber*

### **The Anvil £11.95**

Tomato & Mozzarella Pizza with rocket

Cocktail Sausages in sweet chilli & seed mustard

Sausage Rolls with Sage & Apricot

Piri BBQ Chicken Drumsticks

Sandwiches – *Egg & Cress*

*Cheese & Pickle*

*Ham & Tomato, tomato chutney*

*Chicken, lettuce & mayonnaise*

*Tuna & cucumber*





## **AND for something completely different!**

Instead of that Evening Buffet

### **Fajita Package**

Nachos, with chilli con carne and sour cream  
followed by

#### **Fajitas**

cooked fresh in a traditional fajita pan  
Prawns, beef, and/or chicken served in a  
Large floured tortilla with  
Guacamole, sour cream & salsa and mixed salad  
£16.95

(minimum 40 persons)

### **Hog Roast Package**

Whole Pig slow roasted and served in a floured bap,  
Apple sauce, fresh sage & onion stuffing,  
choice 4 salads

£13.95

(minimum 60 persons)

### **Salads**

Choice where included or £1.00 per salad per person extra

Red onion, tomato & mozzarella

Waldorf

Potato

Coleslaw

Oriental vegetable & noodle

Mixed leaf tomato & cucumber

Caesar shaved parmesan with Cos & rocket leaves

Balsamic beetroot & red onion

Feta, olive, tomato & cucumber

### **The Perfect Strike**

To follow your Fajita or Hog Roast

Our Famous Sticky Banoffee Pudding with vanilla ice cream £4



## PRICES

**Choose one dish for each course**  
**(Minimum 3 courses)**



### Starters

Band a £7.00  
Band b £7.75  
Band c £8.50

### Main Course

Band a £19.00  
Band b £21.00  
Band c £23.00

### Desserts

Band a £7.00  
Band b £7.75  
Band c £8.50

Coffee (included in 3 course choice)

### Drinks Packages

#### Arrival

Glass of Bucks Fizz, with Prosecco	£4.50
Glass of Pimms & Lemonade	£5.50
Glass of Kir Royale Champagne cocktail	£7.25

#### With Meal

Glass of House Wine	£5.00
Glass and a top up	£7.00
2 glasses per person	£9.00

You can upgrade your wine from our wine list if required, please ask

#### Toast

Glass of Wine	£5.00
Glass of Prosecco	£5.50
Glass of Champagne	£7.25

### What's included?

For all bookings over 50 adults, on a 3 course meal, the following are included;  
**a free tasting** of you menu choice

**a FREE night** in our Bow Cottage Suite

free wedding **hosting/toastmaster** (formal or informal)

**and** most importantly, **private use** of THE BARN our stunning new venue, together with our **experience** of running over 500 successful weddings receptions.

## Package Calculator

Per person (Children less 25% or ask for menu)



Canapés-	£
Starter-	£
Main -	£
Sweet-	£
Coffee-	£
Drink on arrival-	£
With Meal-	£
Toast-	£
Seat Cover etc*	£
<b>Total</b>	£

Wedding Meal	No Guests	x	Total
Evening Buffet	No Guests	x	Total
<b>Food &amp; Drink Total</b>			-----
- Day			£200
Room Hire - Evening after daytime reception			£225
- Evening only events (limited dates available)			£475
Disco if required			£350
			-----
<b>GRAND TOTAL</b>			

Flower vase on table or loan of “shabby chic” jugs for your arrangement included in price

\*Seat Covers, Menu Cards, Seating Plan, Cake Stand & Knife £5 per person

We ask for a deposit upon booking as part of our payment terms. Please note that, to preserve the quality of our service and ensure we do not preclude our loyal restaurant trade we only have 3 weddings per month and one per weekend. THE BARN is suited for parties of 55 - 70 day time and 80 – 110 evening. Smaller parties may be accepted in early spring and winter.

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