

# THE BARN WEDDING CATERING

## CANAPES

### HOT CANAPES

*Slow Roasted BBQ Pork Belly Squares*

*Beetroot & Feta Arancini Balls (V)*

*Chicken Satay Skewers*

*Mini Lamb & Mint Kofta Kebabs*

*Honey & Wholegrain Mustard Roasted Homemade Cocktail Sausages*

*Goat's Cheese & Caramelised Onion Filo Parcels (V)*

*Spiced Pea Samosa (V)*

*Warm Mini Falafel (VE)*

### COLD CANAPES

*Roast Beef & Horseradish Mousse in Mini Yorkshire Puddings*

*Smoked Salmon & Dill Cream Cheese Blini*

*Mini Heritage Tomato & Basil Bruschetta (VEO)*

*Chicken Liver Parfait with Caramelised Onion on Crostini*

*Smoked Mackerel, Lemon & Dill Parfait on Crostini*

*Melon & Parma Ham Skewer*

*King Prawn & Marie Rose Blini*

*Fig topped with Montagnolo Blue Cheese (V)*

*Mini Cheese & Onion Quiches (V)*

*Manchego, Quince Membrillo & Basil Skewer*

*Whipped Goat's Curd & Beetroot in Filo Pastry (V)*

# THE BARN

## SIT DOWN MENU

### STARTERS

*Moules in a Creamy White Wine sauce with fresh parsley & warm baguette*

*Beetroot cured Smoked Salmon with Horseradish Cream*

*Posh Prawn Cocktail*

*Chicken Liver Pate with Roast Tomato Chutney & Toasted Ciabatta*

*Pan Fried Scallops with either: Pea Puree / Cauliflower Puree / Smoked Pancetta & Black Pudding (£3 Supplement Per Guest)*

*Smoked Mackerel Pate with Toasted Sourdough & Dill Pickled Cucumber*

*Ham Hock, Mustard & Pistachio Terrine served with Toasted Ciabatta & Pickled Vegetables*

*Beetroot & Goat's Cheese Terrine with Toasted Sourdough & Pickle (V)*

*Arancini: Pea Mint & Feta / Beetroot & Goat's Cheese / Sundried Tomato & Mozzarella (V)*

*Pear, Bath Blue & Walnut Salad (V)*

*Grilled Mackerel Fillet with Beetroot & Horseradish Remoulade*

*Carpaccio - Seared Beef Fillet with Parmesan, Rocket, Olive Oil & Capers (£4 Supplement Per Guest)*

*Roast Beef Salad with Sundried Tomato, Balsamic Vinegar, Rocket & Parmesan*

*Smoked Duck Breast & Orange Salad*

*Roasted Butternut Squash Risotto (V)*

*Thai Fish Cakes with Sweet Chilli Sauce*

*Bruschetta - Trio of Vegetarian Bruschetta Slices (VEO)*

*Pan Fried Wild Mushrooms on Toasted Sourdough with Tarragon & Garlic Butter (V)*

# MAINS

*Slow Braised Featherblade of Beef with Garlic & Thyme Mashed Potato,  
Seasonal Vegetables & Rich Red Wine Jus*

*Porchetta - Stuffed Pork Loin served with Roast New Potatoes, Trio of Greens &  
a Cider Reduction*

*Classic Lowden Sausage & Mash served with Onion Gravy*

*Moroccan Spiced Lamb Shank with Couscous & Roasted Vegetables*

*Wiltshire Lamb Rump with Fondant Potato, Cauliflower Puree, Cavolo Nero &  
Roasted Heritage Carrot*

*Fillet Steak, cooked Medium Rare, with Truffle Parmesan Fries, Slow Roast  
Tomato, Rocket Salad & a Choice of Sauce (£8 Supplement Per Guest)*

*Pan Fried Chicken Supreme served with Dauphinoise Potato, Seasonal  
Vegetables & a Creamy Mustard & Mushroom Sauce*

*Tuna Nicoise - Pan Fried Tuna Steak served with Green Beans, Olives, Soft  
Boiled Egg, New Potatoes & Cherry Tomato*

*Cauliflower Steak - Pan Roasted Cauliflower Steak served with Roasted,  
Pickled & Pureed Cauliflower, Dukkah & Wilted Spinach (V) (VEO)*

*Homemade Pie: Chicken, Leek & Bacon / Shin of Beef & Ale / Leek, Cheese &  
White Bean (V). Served with a Choice of Potatoes & Seasonal Vegetables*

*Spinach & Ricotta Cannelloni with Garlic Bread & Rocket (V)*

*Confit Duck Leg on a Pancetta, Sausage & Bean Cassoulet*

*Confit Pork Belly with Black Pudding & Apple Hash, Carrot Puree & a  
Wholegrain Mustard & Cider Gravy*

*Pan Fried Monkfish on a Puy Lentil Stew with Tenderstem Broccoli & Crispy  
Kale*

*Pan Fried Salmon served with Crushed New Potatoes, Wilted Spinach &  
Hollandaise Sauce*

*Pan Fried Seatrout Fillet served on a King Prawn & Mussel Chowder*

*Arancini: Pea Mint & Feta / Beetroot & Goat's Cheese / Sundried Tomato &  
Mozzarella served with a Rocket & Parmesan Salad (V) (VEO)*

*Risotto: Garden Vegetable & Feta / Roasted Butternut Squash / Wild  
Mushroom & Blue Cheese / Beetroot & Grilled Goat's Cheese topped with  
Crispy Rocket & a Parmesan Crisp (V) (VEO)*

# DESSERTS

*Profiteroles - Selection of filled Profiteroles topped with Chocolate Sauce*

*Classic Tiramisu*

*Lemon Posset with a Viennese Shortbread Biscuit*

*Mille Feuille*

*Decadent Chocolate Fondant*

*Sticky Toffee Pudding with Salted Caramel Sauce*

*Chocolate Mousse*

*Mango & Passionfruit Cheesecake*

*Apple Tarte Tatin*

*Crème Brulee with a seasonal fruit Compote & a homemade shortbread biscuit*

*Individual Lemon Meringue Tarte*

*Summer Fruit Pavlova*

*Baked New York Cheesecake*

*Cheese Board*

# THE BARN BUFFET MENU

## COLD BUFFET CHOICES

*Choose 3 of the following:*

*Homemade Quiches*  
*Homemade Sausage Roll (Vegetarian available)*  
*Honey Baked Ham*  
*Homemade Scotch Eggs*  
*Cold Roast Beef*  
*Coronation Chicken*  
*Poached Whole Salmon Sides*

*Choose 3 of the following:*

*Pesto Pasta Salad*  
*Potato Salad*  
*Homemade Coleslaw*  
*Waldorf Salad*  
*Hot Buttered New Potatoes*  
*Hot Roasted New Potatoes with Garlic & Rosemary*  
*Greek Salad*  
*Moroccan Cous Cous*  
*Tomato, Fresh Basil & Mozzarella Salad*  
*Feta & Beetroot Salad*  
*Chickpea & Bean Salad*

*Cold Buffet is served with leaf salad, pickles, chutneys, dressings & a selection of breads*

# THE BARN BUFFET MENU

## HOT BUFFET CHOICES

*Choose 3 of the following:*

*Beef Bourguignon  
Shepherd's Pie  
Cider Braised Pig's Cheeks  
Coq au Vin  
Classic Beef Stew & Horseradish Herby Dumplings  
Chickpea, Butternut Squash & Sweet Potato Curry  
Chicken Tikka Masala  
Slow Cooked Lamb Shoulder Tagine  
Vegetarian Tagine  
Vegetarian Mushroom & Pepper Stroganoff  
Pork Tenderloin Stroganoff  
Beef Lasagne  
Macaroni Cheese  
Spinach & Ricotta Lasagne  
Slow Cooked Pulled Beef Chilli Con Carne  
5 Bean Vegetarian Chilli  
Parmigiana Melanzane*

*Choose 3 of the following:*

*Garlic & Thyme Mashed Potato  
Roasted New Potatoes  
Buttered New Potatoes  
Chunky Chips  
Garlic Bread  
Pilau Rice  
Herby Roast Potatoes  
Moroccan Spiced Couscous  
Tenderstem Broccoli with Almonds  
Savoy Cabbage with Pancetta  
Dauphinoise Potatoes*

*Hot Buffet is served with leaf salad, pickles, chutneys, dressings & a selection of breads.*

# THE BARN

## CHILDRENS MENU

*Chicken Goujons, Chips & Peas*

*Classic Lowden Sausage & Mash served with Onion Gravy*

*Fish Goujons, Chips & Peas*

*Green Pesto Pasta with Cherry Tomatoes & Parmesan*

*Three Cheese Macaroni with Garlic Bread*

*Tomato & Basil Pasta*

*Lowden Sausage & Chips (VEO)*

*Lasagne served with Garlic Bread (VO)*

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*Any adult mains are also available in smaller portions for children*

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*Please advise us of any specific allergies or dietary requirements in advance.*

*(V) - Vegetarian (VO) - Vegetarian Option (VE) - Vegan (VEO) - Vegan Option Available*

# THE BARN

## EVENING FOOD

Charcuterie & Artisan Cheese Buffet Selection, with Crackers, Breads,  
Chutneys & Grapes

Slow Cooked Pulled Pork Rolls served with Sage & Onion Stuffing &  
Apple Sauce

Cheddar Cheese & Chilli Jam Panini

Pulled Beef Brisket Rolls Served with Horseradish Mayo

Chicken Goujons & Chips

Warm Homemade Sausage Rolls with a selection of Dips

BBQ Pulled Pork Rolls

Haddock Goujons served with Chips & Homemade Tartare Sauce

Nachos topped with Beef or Vegetable Chilli, Sour Cream & Guacamole

Hot Roast Beef Baguettes served with Horseradish Mayo

Cheese & Ham Toasted Sandwiches