

# THE HALL BARNS MENU

## NIBBLES

£12.95 PER PERSON

Please select four faves for your guests to enjoy during your drinks reception

### MEATY OPTIONS:

Bourbon BBQ glazed pork belly bites

Chilli short rib of beef, crispy nacho, guacamole & salsa

Farmhouse cheddar croquettes with air dried ham

Baby Yorkshire puddings, wood fired fillet of beef, Tewksbury mustard

Honey glazed mini chorizos

### FISHY NUMBERS:

Smoked salmon on brown bread with horseradish & lemon

Crayfish cocktail in little gem lettuce

Polenta crusted king prawns with Bloody Mary dipping sauce

Smoked haddock fishcake with saffron mayonnaise

Salmon, crayfish & tarragon 'sausage rolls'

### VEGGIE CHOICES:

Spiced falafel bites, onion seed yogurt dip

Barbequed asparagus & stem broccoli with saffron & garlic mayonnaise

Cracked wheat & pumpkin seed wafers with a smokey pepper hummus

The Greek salad on a skewer

Warm Stilton dumplings with Marie Rose

# FEAST

£66 PER PERSON

We seek the finest ingredients from our fields & shores, teasing out their finest qualities. Please select one starter, one main and one pud!

To be presented for you and your guests on sharing boards for each table to enjoy.

## START & SHARE

Selection of charcuterie, with blush tomatoes, olives & sourdough bread

Smooth duck liver pate, orchard fruit chutney & rye bread

Creamy burrata, panzanella salad & basil (v)

Chilled salad of barbequed vegetables, preserved lemon salsa verde (vv)

Baked Capricorn goat's cheese with roasted beetroot, cumin seeds & pesto, garlic bruschetta's (v)

Edible Garden: Caramelized onion hummus, vegetable crudites, salads & shoots (vv)

Hall Barns smoked salmon, brown butter crumpets, pickled cucumber & caviar crème fresh

Coarse farmhouse pork & chicken terrine, pickled onions & cornichons, country bread

## THE MAIN EVENT

### BBQ BEEF

BBQ Pave of native fillet of beef with a piri piri bearnaise sauce (£8 supplement)

### THIS LITTLE PIGGY CAME TO PRESTWOLD

Roasted belly of pork, apple & sage sausage roll, braised pork cheeks with mead

### ROAST LAMB

Roast racks of local lamb, served pink with a lemon & mint gremolata (£5 supplement)

### ROAST CREEDY CARVER FREE RANGE DUCK

Creedy Carver duck breast, glazed in local honey, wild thyme & lavender, duck gravy

### SALMON EN CROUTE

Whole side of salmon with a garden herb & mushroom stuffing, baked in all-butter puff pastry

### HUNTERS CHICKEN

Breast of chicken in a wild mushroom, tomato & white wine tarragon jus

## VEGGIE & VEGAN

Sundried tomato & mozzarella arancini, red pepper coulis (v)

French onion puff pastry tart, ash rolled goat's cheese & rocket salad (v)

Middle Eastern falafels, dried fruit tabbouleh (vv)

Roasted squash & wild mushroom ragout with savoury rice (vv)

## SIDES (CHOOSE TWO)

Garlic & thyme roast potatoes

Buttered green vegetables

Chubby chips, smoked salt & black pepper

Green beans, shallot butter, toasted almonds

Gratin dauphinoise

Honey glazed chantenay carrots

Little gem, truffle cream dressing, croutons

Tossed garden salad

'Cowboy' beans – a smoky stew of white beans, tomatoes & parsley

## SWEET HEAVEN

### INDIVIDUAL HEAVEN

Dark chocolate truffle tortes

Crisp French meringues, vanilla cream, exotic fruits

Vanilla crème brulee, warm madeleines

Tiramisu in a glass

Blackcurrant cheesecake

### SHARING HEAVEN

Lemon meringue roulade, pouring cream

Pear & chocolate frangipane tart

Bramley apple, oat & honey crumble with English custard

Sharing board of fine English cheese, savoury wafers

# CHILDREN

## STARTERS

Tomato soup (v)  
Fresh melon & strawberry fruit salad (v)  
Batons of carrot & cucumber with hummus (v)  
Prawn cocktail  
Garlic & mozzarella bread (v)

## MAIN COURSE

Half portion of adult main course (from the main menus)  
Chicken breast with mash, vegetables & gravy  
Chicken goujons & French fries  
Fish & chips  
Cheeseburger, salad & sweet potato wedges  
Penne pasta, tomato sauce (vv)

## DESSERT

Ice cream sundae  
Waffles with maple syrup & ice cream  
Chocolate brownies & ice cream  
Fresh berries  
Vanilla milkshake & cookies

**TWO COURSES: £24.00**

**THREE COURSES £30.00**

## FOOD FOR YOUR WEDDING SUPPLIERS

Hot main course for 'crew' – £24pp  
Sandwiches & tea/coffee - £12pp

## FUEL THE PARTY

These menus are designed for wedding receptions, where the main menu has been served earlier in the day. It is required that you cater for all your additional evening guests and an agreed proportion of no less than 50% of your day guests.

### SOFT FLOURED ROLLS: £11.50 pp

Packed with:

Smokey bacon

Cumberland & sausage whirls

### HOT DOGS & BURGERS: £15.95 pp

Choose two from:

BBQ bourbon pulled pork with cheese

Mexican chilli bean burgers with siracha mayo & crisp salad

Chilli hot dogs with guacamole & jalapenos

Bacon double cheeseburgers

Philly cheese steak burgers

Veggie dogs (v)

### SPIT ROASTED: £25 pp

Whole Pig - served with apple sauce, sage & onion stuffing, floured buns

Whole Lamb - served with chimichurri sauce & floured buns

*All served with little gem salad, spicy vegetable slaw, tomato & mozzarella salad*

### NEAPOLITAN SOURDOUGH PIZZAS: £19.95 pp (CHOOSE THREE)

#### MARGARITA

Mozzarella, sundried tomato & fresh basil (v)

#### FUNGHI

Garlic- roasted mushroom & mascarpone (v)

#### DIAVOLA

Italian cured meats & picante peppers

#### BIANCA

Creamy ricotta, pancetta & Gorgonzola cheese

#### TOSCANA

Grilled Mediterranean vegetables, basil pesto (v)

*All served with little gem salad, spicy vegetable slaw, tomato & mozzarella salad*

## DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers from **POA**, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation.

## EXTRAS

### FIRE PIT £50

Available in the gardens for your evening reception.

### ICE CREAM TRIKE £400

Available for 2hrs for up to 100 guests.

### SMORES £5 pp

Available for a minimum of 50 guests and includes digestive biscuits, marshmallows and chocolate that can be enjoyed during your evening reception by the fire pit!

### TEA & COFFEE STATION £3.50 pp

# DID SOMEONE SAY BOOZE?

## DRINK PACKAGES

### A BIT OF BOOZE: £23.25

A reception drink of either Prosecco / Mimosa / Pimm's / Lager / Beer or soft drink

A glass of house wine with your grub

A glass of prosecco

### A BIT MORE BOOZE: £32.75

Two reception drinks of either Prosecco / Mimosa / Pimm's / Lager / Beer or soft drink

Two bottled beers or half a bottle house wine with your grub

A glass of prosecco

### A LOT OF BOOZE: £39.95

Two reception drinks of champagne or a bespoke cocktail

Two bottled beers or half a bottle house wine with your grub

A glass of champagne

### ADULT SOFT DRINKS PACKAGE: £16

Four soft drinks throughout the day

# SPRITZ MENU

Available on the bar or for drinks reception (£3 supplement).

ALL £9.50

## APEROL SPRITZ

This classic Italian aperitif cocktail is the colour of a sunset and capable of brightening any ordinary afternoon with its light and refreshing mix of sweet, crisp, and bitter.

## HUGO SPRITZ

The Hugo Spritz is a refreshing and effervescent cocktail with hints of elderflower, lime, and mint that is so delicate and versatile, it makes the perfect aperitivo to any meal.

## VENETIAN SPRITZ

Try this take on the classic Italian cocktail, flavoured with Select Aperitivo and sparkling wine. Finish with a green olive for extra sophistication.

## BLACKBERRY & THYME SPRITZ

Blackberry Thyme Spritzer, a sparkling water spritz recipe featuring summer blackberries and fresh thyme. This bubbly beverage is a simple summer treat!

## JALAPENO & GINGER SPRITZ

This jalapeño, ginger, and lime spritzer is fresh, spicy, and super bold. We know you'll love it!



## MORE BOOZE

	Per Glass	Per Bottle
BUCKET OF BEER		10 FROM £45
HOUSE WINE	£5	£22.50
PROSECCO	£7.25	£33.00
CHAMPAGNE	N/A	£45
BLACK DOG HILL - ENGLISH FIZZ	N/A	£50
NOSECCO	N/A	£15
JUG OF SOFT DRINK	N/A	£10

## LET THE FUN BE GIN

### GIN DRESSING BAR: £275

A selection of citrus fruits, berries, herbs, and syrups.

Include a variety of Gin & Tonics:

100 Gin and Tonics (including dressing) £850

200 Gin and Tonics (including dressing) £1,400

300 Gin and Tonics (including dressing) £1,950

# BREKKIE BEFORE GOODBYES

Breakfast will be served in the Pamper Parlour at 8:30am the next morning.

£11.50 PER PERSON

BACON / SAUSAGE BAPS

OR

SELECTION OF PASTRIES & FRESH FRUIT

Breakfast is served in the Pamper Parlour at 8:30am of the next morning.

Both breakfast options include tea & coffee facilities and fresh juice.

Please note there is a 10-person minimum.