



THE HALL BARNS
AT PRESTWOLD

2025 MENUS

ALL PRICES PER PERSON

All prices include VAT at 20%

A celebration simply isn't a celebration without some great food, and we've got plenty of it on offer at The Hall Barns. We make some of our fondest memories over food, which is why our menus seek the finest ingredients from our fields & shores, teasing out their finest qualities.

Choose from an exquisite sit-down feast served in the Parlour or a relaxed dining experience so your guests are free to mingle. Please select one of these menu options for all your day guests.

We can accommodate most special dietary requirements by prior arrangement; please highlight any guest allergies in advance at least 6 weeks prior to the event date.



NIBBLES

£ 1 4 . 9 5

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,
mustard mayo

-

Pork & black pudding
double sausage roll

FISHY NUMBERS:

Smoked salmon on
brown bread with
horseradish & lemon

-

Polenta crusted king
prawns with Bloody
Mary dipping sauce

-

Smoked haddock
fishcake with
saffron mayonnaise

-

Mini fish &
chip cones

VEGGIE CHOICES:

Spiced falafel bites,
onion seed yogurt dip

-

Tempura asparagus
& tartar sauce

-

Cracked wheat &
pumpkin seed wafers
with a smokey pepper
hummus

-

Chargrilled
vegetable &
pesto crostini

-

Blue cheese
& leek tarts



FEASTING

£ 7 2 . 9 5

All presented for you and your guests on sociable sharing boards.

Please select one starter, one main & one pud!

START & SHARE

SELECTION OF CHARCUTERIE

with blush tomatoes, olives &
sourdough bread

EDIBLE GARDEN (VV)

Caramelized onion hummus,
vegetable crudités, salads & shoots

BAKED CAPRICORN

GOAT'S CHEESE (V)

with roasted beetroot, cumin
seeds & pesto, garlic bruschetta's

FISHCAKES

Cod cheddar & parsley fishcakes
with tartare sauce & rocket salad

CHILLED SALAD (VV)

of barbequed vegetables,
preserved lemon salsa verde

POTTED DUCK

with pickled onions, cornichons,
chargrilled sourdough

HALL BARNS

SMOKED SALMON

Brown butter crumpets, pickled
cucumber & caviar crème fraîche

CREAMY BURATTA (V)

with a panzanella salad & basil



THE MAIN EVENT

BBQ BEEF

BBQ pave of native fillet of beef
with a Piri Piri bearnaise sauce

DUCK A L'ORANGE

Roast breast & leg of Gressingham
Duck with orange & grand marnier
sauce

THIS LITTLE PIGGY CAME TO PRESTWOLD

Roasted belly of pork, ham
croquette, braised pork cheeks
with cider sauce

SUNDRIED TOMATO & MOZZARELLA ARANCINI (V) with a red pepper coulis

RAGOUT WITH RICE (VV) Roasted squash & wild mushroom

ROAST LAMB

Roast harissa spiced rump of lamb,
served pink with Chimichurri

PAN FRIED CHICKEN

Breast of chicken in a creamy wild
mushroom, white wine & tarragon
sauce

THOU SHALL HAVE A LITTLE FISHIE

Smoked haddock, salmon & prawn
fish pie with a herby crumb &
potato topping

MIDDLE EASTERN FALAFELS (VV) with dried fruit tabbouleh

AUBERGINE PARMIGIANA (V) with rocket salad

SIDES (CHOOSE TWO)

POTATO:

Chunky chips with
smoked salt & black pepper
French fries with truffle & parmesan
Garlic & thyme roasted potatoes
Gratin dauphinoise

SALAD:

Green beans with shallot
butter & toasted almonds
Little gem with Caesar dressing
Buttered green vegetables
Honey glazed chantenay carrots
Tossed green salad



SWEET HEAVEN

Served Individually:

TARTLET

Lemon & raspberry

VANILLA CRÈME BRÛLÉE

with warm madeines

CHEESECAKE

Strawberry

TORTES

Dark chocolate truffle

Served Sharing Style:

LEMON MERINGUE ROULADE

with pouring cream

PEACH & CHERRY CRUMBLE

with crushed amaretti
biscuits & English custard

DARK CHOCOLATE & COINTREAU FONDUE

with exotic fresh fruits
& marshmallows

TRIFLE

Raspberry & mascarpone

APPLE TARTE TATIN

with vanilla ice cream

ENGLISH STRAWBERRIES

with vanilla ice cream &
vanilla shortbread

CHEESEBOARD (ALSO AS AN ADDITIONAL COURSE)

A selection of fine English
cheese with savoury wafers



RELAXED DINING

£ 6 9 . 9 5

Served so guests free to stand or sit wherever they fancy...

NIBBLES

Choose any four nibbles from our menu
to be served during your drinks reception

BBQ

SERVED BUFFET STYLE

Gourmet beef burgers
Cumberland sausage whirls
Hickory BBQ chicken thighs
Cajun spiced salmon
Plant based garden burger (vv)
Corn on the cob with salt, chilli
& lime
Baked potatoes, sour cream &
chives

Served with mixed garden
salad, homemade coleslaw,
dressed baby gem lettuce,
glazed & sesame brioche buns
and a selection of dips, sauces
& relishes

OR

BOWL FOOD

SERVED INFORMALLY

Monkfish & chips with tartare
sauce, crushed peas & straw
potatoes
Masala chilli paneer naanwich
Herb crusted lamb cutlet with
black garlic ketchup, herb
cous cous
Mini rosti, swiss cheese &
truffle custard (v)
Braised Bavarian pork
meatballs with sauerkraut,
sweet mustard & dill sauce

SWEET HEAVEN

To satisfy your sweet tooth please choose 3 desserts from our
individual dessert menu and we will make them as canape desserts



CHILDREN

T W O C O U R S E £ 2 8

T H R E E C O U R S E £ 3 4

STARTER

TOMATO SOUP (V)

GARLIC & MOZZARELLA BREAD (V)

FRUIT SALAD (V)

Fresh melon & strawberries

PRAWN COCKTAIL

HALLOUMI FRIES (V)

HUMMUS (V)

with batons of carrot & cucumber

MAIN

HALF PORTION OF
ADULT MAIN COURSE

from the main menus

CHICKEN BREAST

with mash, vegetables & gravy

HOMEMADE BEEF

COTTAGE PIE

with peas & carrots

CHEESEBURGER

with salad & sweet potato wedges

TOMATO PASTA (VV)

Penne pasta with a tomato sauce

CHICKEN GOUJONS

with french fries

FISH & CHIPS

DESSERT

ICE CREAM SUNDAE

FRESH BERRIES

WAFFLES

with maple syrup & ice cream

CHOCOLATE BROWNIES

with ice cream

VANILLA MILKSHAKE & COOKIES





EVENING FOOD AT THE HALL BARNS AT PRESTWOLD

These following menus are designed for receptions, where one of the previous main menus 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 daytime guests.

FUEL THE PARTY

SOFT FLOURED ROLLS

£ 1 2 . 5 0

Packed with smokey bacon/Cumberland sausage whirls. Served with seasoned potato wedges

HOT DOGS, BURGERS & FRIES

£ 1 6 . 9 5

Choose 2 items & fries:

BURGERS

BBQ bourbon pulled pork
with cheese

Mexican chilli bean burgers (v)
with sriracha mayo & crisp salad

Philly cheesesteak burgers

Bacon double cheeseburgers

HOT DOGS

Chilli hot dogs with
guacamole & jalapenos

Veggie dogs (vv)

FRIES

Pot of dirty fries or wedges
Can be made vegan or vegetarian

SPIT ROASTED

£ 2 5 . 0 0

100 Minimum

A whole pig served with apple sauce, sage & onion stuffing

OR whole lamb served with chimichurri sauce

SERVED WITH:

Floured buns, roasted leek & cheddar quiche (v), caesar salad & tossed mediterranean greens, garlic & herb roasted new potatoes



FUEL THE PARTY

GRAZING BUFFET

£ 2 5 . 0 0

MEATS & CHEESES

Honey glazed ham

Charcuterie meats

Homemade caramelised
onion sausage rolls

Gala pork pie with chutney

Selection of fine cheeses

ACCOMPANIMENTS

Crackers & grissini bread sticks

Celery & grapes

A Selection of breads with
olive oil & balsamic vinegar

Selection of dips

NEAPOLITAN SOURDOUGH PIZZAS

£ 1 9 . 9 5

Choose three pizzas:

MARGARITA (V)

Mozzarella, sundried
tomato & fresh basil

TOSCANA (V)

Grilled Mediterranean
vegetables, basil pesto

DIAVOLA

Italian cured meats &
picante peppers

HAWAIIAN

Smoked ham with
barbequed pineapple

THE TEXAS

Pulled pork, barbeque
sauce, pickles &
Monterey jack cheese

SERVED WITH:

Little gem salad, spicy
vegetable slaw & seasoned
potato wedges



EXTRAS

FIRE PIT

£ 6 0

Available in the gardens for your evening reception.

ICE CREAM TRIKE

£ 4 0 0

Available for 2hrs for up to 100 guests.

DECORATED CHEESE CAKE TOWERS

P O A

We are delighted to create impressive Cheese towers from £475, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food.

SMORES

£ 5 P P

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 . 7 5 P P

