



A Warm Welcome for your Guests

Freshly Brewed Tea & Coffee
&
A Selection of Homemade Scones
served with Berry Jam and Fresh Cream

Simply Ever
After
Package

Welcome Drinks

Prosecco
Gin & Tonic
Selection of Bottled Beers
Sparkling Non-Alcoholic Apple & Elderflower

Barn Side
Bliss Package



Mini Canapés (choose 4)

Mini Vol Au Vents with Chicken & Mushroom
Mini Vol Au Vents with Salmon & Chorizo
Smoked Salmon Wrap with Cream Cheese & Rocket Leaves
Baked Ham Wrap with Tomato Relish & Rocket Leaves
Filo Prawns
Black Pudding Bon Bons
Smoked Salmon on Brown Bread
Hot Honey Chicken Skewers

OR

The Village Barn Grazing Table

Locally Sourced Meats & Artisan Cheeses
Relishes, Chutneys & Dips
Gourmet Crackers & Breads
Fresh Fruit and Veggies
& Chocolate Bites

The Arrival Reception



Kick Off Your Meal in Style - Choose 2 Starters

Homemade Cream of Country Vegetable Soup
 Smoked Bacon Caesar Salad
 Warm Black/Vegetarian Pudding with wild Rocket Salad and Apple Chutney
 Vol au Vent with a choice of filling; Chicken & Mushroom / Forest Mushroom
 Cranberry and Brie Puff Pastry Cups with Rocket & Pomegranate Salad
 Tomato, Basil & Garlic Bruschetta
 Wild Mushroom Garlic Crostini Topped with Dressed Wild Rocket
 Homemade Thai Fishcakes with Sweet Chilli Sauce

The Village Barn Signature 'Sharing Platter'*A piece of everything for everyone*

Char-Grilled Striploin Steak
 Stuffed Chicken Breast
 Lemon Buttered Salmon
 Loughnanes Cracked Black Pepper Sausages
Accompanied by two sauces

OR**Plated Mains - Choose 2**

Chargrilled 10oz Striploin Steak served with a Creamy Pepper Sauce
 Baked Darned of Salmon with a Creamy Chorizo Sauce
 Baked Supreme of Chicken Stuffed & Wrapped in Bacon
 Baked Fillet of Cod with Lemon & Garlic
 Roast Stuffed Turkey & Honey Baked Ham
 Lamb Shank in Red Wine & Rosemary Jus

The Perfect Sidekick - Choose 3 to accompany your main courseServed Hot

Rosemary & Thyme Roasted Baby Potatoes
 Honey Roasted Vegetables
 Baked Potato Gratin
 Creamy Colcannon
 Cauliflower Gratin

Served Cold

Tossed Mixed Leaf Salad
 Spicy Quinoa Cous Cous
 Pea, Feta & Mint Salad
 Traditional Coleslaw

Plated Dessert Medley - Choose 3 options for all guests

Cheesecake - Lemon/Mixed Berry
 Raspberry Meringue
 Warm Chocolate Brownie
 Warm Apple Tart
 Lemon Meringue Pie
 Tiramisu

OR**Individual Dessert** - Choose 1 option for all guests

Warm Apple and Berry Crumble
 Lemon Meringue Pie
 Sticky Toffee Pudding
 Buttery Banoffee Pie
 Warm Chocolate Brownie

All Served with a Tub of Our Famous Homemade Ice Cream

Half Bottle of House Wine per person included in package price. Wine list available on request. You can upgrade your choice of wines. Pricing available on request.

Included in your Wedding Package (served at 10:30/11pm)

Sausages & Goujons
 Sandwiches
 O'Donnells Crisps

Vegan/Vegetarian and Childrens menus available upon request

