

## Special Offer at the Barns



We pride ourselves on exceeding your expectations through our fantastic catering packages. Understanding that every wedding is unique, our in-house caterers offer the flexibility to tailor your first meal together as a married couple, whether you require an elegantly simple meal or fine dining.

All ingredients used within our menus are locally sourced and lovingly prepared to the highest standard. The chef will be happy to discuss a tailor-made menu within the budget of your package.

This bespoke package is being offered for any available **Monday, Tuesday or Wednesday in 2020 or 2021** from 9am until Midnight for just **£3695.00** including VAT for **50 adult day guests and a total of 80 evening guests**.

### This would include:

- ◆ Exclusive use of the Venue for the Whole day
- ◆ An Arrival Drink
- ◆ A 2 Course Wedding Breakfast
- ◆ Half A Bottle Of Wine
- ◆ A Toast Drink
- ◆ Chiavari Chairs (without sashes)
- ◆ Table Linen
- ◆ A Licensed Bar
- ◆ An Evening Food Option

### This package allows you to choose your evening food from a variety of different options including:

- ◆ Bacon or Sausage Baps
- ◆ Gourmet Burgers
- ◆ A Posh Dog Stand
- ◆ Jacket Potatoes & Fillings
- ◆ Pulled Pork Rolls

- ◆ If you wish to get married at the venue, our Civil Ceremony Fee can be added for **£300.00** in addition to registrars fees.
- ◆ Additional daytime adult guests can be added for **£49.95** per person, up to a maximum of 85 in total.
- ◆ Additional daytime child guests (6-14) can be added for **£24.95** per child up to a maximum of 85 in total.
- ◆ Additional daytime infant guests (0-5) can be added for **£5.00** per person, excluding babies, up to a maximum of 10.
- ◆ Additional evening guests can be added for just **£6.95** per person up to a maximum of 180 in total.

# The Barns at Hunsbury Hill

## Wedding Breakfast Menu

### Starters

*Heritage Tomato & Flame Roasted Pepper Soup  
With An Artisan Roll (Vegan)*

*Chicken Caesar Salad With Garlic Croutons, Caesar Dressing,  
Shaved Italian Cheese And Smoked Bacon Pieces*

*Smoked Salmon Parfait, Charred Lemon And A Citrus Salad  
With Whole Grain Bread & Butter*

### Main Courses

*Accompanied By A Panache Of Seasonal Vegetables:*

*Slow Roasted Blade Of Beef, Dauphinoise Potatoes,  
A Red Wine And Roasted Shallot Sauce And Parsnip Crisps*

*Norfolk Chicken Breast Wrapped In Black Forest Ham  
Served With A Red Onion And Plum Chutney Sauce*

*Belly Of Pork, Resting On Smoked Bacon And Savoy Colcannon Creamed Potato,  
With Pomme Puree And A Cider And Sage Sauce*

*Mediterranean Vegan Tart Served With Roasted Vine Tomatoes  
And A Dressed Rocket Salad*

### Desserts

*Crème Brûlée Served With Gin Steeped Bramble Berries and Fresh Mint*

*Milk Chocolate Tart With White Chocolate Coulis And Raspberry Textures*

*Vegan Salted Caramel Cheesecake*

### A 45 Minute Tea & Coffee Service

- ◆ This package allows you to choose either a Starter and a Main Course or a Main Course and a Dessert for your two Course Wedding Breakfast.
- ◆ You can choose one option for each course plus a Vegan / Vegetarian option. Dietary requirements can be catered for, please ask us for details.

*This menu is a sample menu. The chef will be happy to discuss a tailormade menu within the budget of this package.*

*Whilst every care is taken to check ingredients we cannot guarantee that our dishes are totally free from nuts and nut derivatives and that fish products are free from all bones*