TUDOR BARN ELTHAM 2024

Weffing Upgrafes


Unlimited Fizz Reception $£ 8.50$ 1hr unlimited Frizzante, bottles of Peroni \& Elderflower Fizz


Choices Menu From £3.50 Upgrade your menu with 3 starters, 3 mains a
desserts


Evening Catering
See our food and drinks catering options


Unlimited Pimms Reception £11.50 1hr unlimited Pimms, Frizzante, bottles of Peroni \& Elderflower Fizz


Premium Wine Upgrade From £2.00 Wedding Breakfast
 Give your guests a wake up partying until midnight!


Rustic Snack Table £5.00
risps, mixed nuts, pretzels, dried
fruit, posh popcorn (choice of 3 )


Champagne Upgrade From £12.50 Upgrade your drinks reception or toast drink to champagne


Unlimited Evening Bar £35.00
and soft drinks from 7.30 pm -11:30pm


Reception Canapes $£ 12.50$
The perfect drinks reception accompaniment


Cheese Course £13.00
Add a cheese course as a fourth


Stationary Package from £8.00
A1 table planner, A1 welcome sig name cards
$£ 12.50$ per person (choice of four) additional canapes $£ 3.00$ per person

The perfect wedding canapes, miniature parcels of yumminess, guaranteed to get the warmest of welcomes All dietary requirements can be catered to, keeping all of your guests happy

Jerk Chicken Skewers sour cream
Parma Ham
fig, mascarpone, rocket
Rare Roast Beef
mini yorkshire pudding, horseradish cream
Mini Sausage \& Mash
creamy mash, red onion jam, gravy

## Prawn Cocktail

marie rose sauce, baby gem
Smoked Mackerel Pâté cucumber gel, lemon

Smoked Salmon Blini's crème fraîche, dill

Wild Mushroom \& Black Truffle Arancini (ve)
Goats Cheese Crostini (v)
beetroot relish
Tomato Bruschetta (ve)
onion, basil oil
Crushed Avocado Blini (ve)
chilli, garlic, lime


## Weftern Buathont

Starters from £14.00 choice menu $£ 3.50$ per person upgrade

Still the most popular option to date, a traditional three course plated wedding breakfast perfect for any size wedding View our FAQs at the back of the brochure for more information on how you make your choices

## CLASSIC STARTERS $£ 14.00$

Minted Pea Soup
crispy pancetta, chives, garlic croutons
Oak Smoked Duck
zesty orange salad, toasted sesame dressing, plum purée

Classic Prawn Cocktail
baby gem lettuce, marie rose sauce

Smoked Mackerel Pâté
horseradish cream, toasted sourdough

Blue Cheese Croquettes (v)
garlic, cauliflower, watercress, baby leaf, spiced mayo

Ham Hock Terrine
homemade piccalilli, micro salad, toasted sourdough

Beetroot Cured Salmon
pickled cucumber, summer radish. dill \& mustard dressing

Roasted Carrot \& Coriander Soup (ve) coconut milk, smoked paprika

Heirloom Tomato Tarte Fine (ve)
basil purée, vegan parmesan, aged balsamic

Add bread rolls \& butter $£ 2.00$ per person


Sharing Meze Starter $£ 15.00$ (v)
tzatziki, olives, baba ganoush, imam bayildi,
hummus, warm flat breads

TRADITIONAL STARTERS $£ 18.75$
Pan Seared Scallops
pea purée, crispy pancetta, shoestring potatoes

Classic Beef Carpaccio (n)
shaved parmesan, rocket, toasted pine nuts, truffle dressing
Chargrilled Asparagus (v)
figs, goats cheese, micro salad, balsamic glaze

Burrata \& Heritage Tomatoes (v)
black olive crumb, balsamic glaze
Thai Spiced Avocado Panna Cotta (ve) toasted shaved coconut, confit onion


Mains from £28.00

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## CLASSIC MAINS $£ 28.00$

Breast of Chicken
lemon \& thyme, pea purée, spring onion \& chive potato cake, courgettes, white wine cream

Herb Crusted Haddock
citrus infused crushed potatoes, fine beans, chimichurri

## Rump of Lamb

rosemary \& garlic, potato dauphinois, buttered greens, rosemary jus

Wild Boar Sausages
creamed mash, sautéed leeks, onion gravy
Pan Fried Herbed Gnocchi (ve)
squash, dried tomatoes, parmesan shavings Grilled Cauliflower Steak (ve)
truffle infused asparagus, sweet potato purée, vine cherry tomatoes, thai chilli sauce
Tudor Roast
choice of either beef, pork, lamb, chicken or nut roast served with seasonal vegetables, roast potatoes, yorkshire pudding, gravy


Traditional Pie \& Mash
herby mash, crushed peas, gravy or liquor
Wild Mushroom Risotto (ve)
truffle oil, parmesan shavings
Crispy Pork Belly
pommes anna, crispy cavolo nero, crackling crumb, calvados jus

Pan Roasted Cod
haricot blanc \& chorizo, herb oil

## TRADITIONAL MAINS $£ 37.50$

Roasted Beef Striploin
fondant potato, burnt onions, roasted parsnips, baby watercress, red wine \& thyme jus

Pan Fried Salmon
lemon scented pomme puree, julienne of vegetables, beurre blanc sauce
Butternut Squash Wellington (ve)
chive mash, walnuts, mushrooms, seasonal
greens, roast squash purée, red pepper coulis
Venison Burger
biroche bun, redcurrant braised onion jam, monterey jack cheese, bacon, naked slaw, triple cooked chips

Miso Glazed King Oyster Mushroom (ve) potato purée, caramelised shallot, blistered green beans, coriander \& ponzu reduction

## GROUP TASTING EVENINGS

wedding clients are invited to a complimentary group tasting evening, to sample a selection of canapes, starters, mains, desserts as well as the wines.

## Weffing Brathont

Desserts from $£ 13.00$

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## CLASSIC DESSERTS $£ 13.00$

Chocolate Delice \& Mocha Mousse (n)
praline powder, almond \& pistachio biscotti
Apple \& Berry Crumble
creme anglaise
Sticky Toffee Pudding
caramelised banana, toffee sauce, vanilla ice cream

White Chocolate Cheesecake
raspberry compote, shortbread base

## Eton Mess

berries, berry compote, meringue, cream
3 Scoop Selection of Vegan Ice Cream
or Sorbets (ve)
berry coulis

## CHEESE COURSE $£ 13.00$

This includes a brie, blue cheese and a cheddar served with your crackers, chutney, grapes and celery.

Want to supply your own cake of cheese and
condiments?
Our chets will portion and platter sharing boards for your evening reception for $£ 4.00$ per person

## TRADITIONAL DESSERTS £18.75

Passion Fruit Créme Brûlée
seasonal fresh fruit, vanilla all butter shortbread
Tarte Au Citron
berry coulis, clotted cream quenelle
Black Forest Gateaux
chantilly cream, kirsch cherries
Chocolate Tiramisu
coffee macaron, cafe curls
Fresh Raspberry Tart
creme patisserie, clotted cream quenelle
Chocolate Fondant (ve)
clotted cream ice cream, spun sugar

YOUR WEDDING CAKE AS DESSERT $£ 5.00$ Our chefs will cut your wedding cake and serve it as your dessert, garnished with chantilly cream \& berry coulis. A great alternative to a traditional dessert.

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# Fork Buffets from $£ 23.50$ 

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## HOT FORK choose two

Beef Bourguignon
Chilli Con Carne
Cottage Pie
Beef Lasagne
Thai Green Curry Chicken/Veg (v)
Aubergine Parmigiana (v)
Root Vegetable Tagine ( $v$ )
Jerk Pork/Chicken
Escovitch Fish
Honey Roast Jerk Salmon
Curry Goat
Coq au vin
Mushroom Stroganoff (v)
Roast Mediterranean Veg Lasgne (v)

## COLD FORK choose three

Rare Roast Topside of Beef Honey Glazed Gammon
Roast Turkey
Smoked Salmon Roulade
Gala Pie
Assorted Meat and Veggie Quiches
Onion \& Goats Cheese Tarts (v)
Roasted Stuffed Peppers (ve)
Chargrilled Rosemary Chicken Thighs
Cold Meat Platter
beef, gamon, roast turkey
Charcuterie Board
Scotch Eggs

SIDES \& SALADS choose two
Roast Potatoes or Creamy Mashed Potato
Broccoli, crispy shallots
Roast Mediterranean Veg, garlic \& thyme
Jasmine Rice
Maple Glazed Carrots, pecan nuts
Rice \& Peas
Mixed Leaf Salad

## DESSERTS

Please visit page 4 of our food and drinks guide to see all of our dessert options from $£ 13.00$


Fork Buffets from $£ 28.50$
price per person for one course

Fork buffets are the perfect sharing experience; traditional Indian curries and sides shared with family and friends on your big day

MAINS choose two including vegetarian Chicken Chatt Masala
chicken breast pieces with tomato, green chilli and lemon juice (mild)

Chicken Tikka Masala
chicken breast marinated in red tandoori masala finished with cream and tomatoes (mild)

Butter Chicken
tomato, garlic, ginger and paprika (mild)
Lamb Jalfrezi
tomato, cumin, red onion and peppers (medium)
Lamb Rogan Josh
green and black cardamom, cinnamon, mace, cloves, tomatoes and yoghurt (medium)

Lamb Dhansak
spicy tomato, lentils, ginger and cardamom (hot)
Each additional main course $£ 7.50$ per person

## Goan Prawn Curry

coconut, chilli, coriander curry leaf and turmeric (hot)

## Keralan Cod

coconut based spiced with fenugreek seeds (mild)

Spinach \& Paneer Curry (v)
cumin, green chilli, garam masala and cream (medium)

## Sholay Sag (ve)

kale and chickpea, tomato, cumin, turmeric and green chilli (medium)

Kashmiri Rajma Masala (ve)
kidney beans, black cardamom, cinnamon and red chilli (medium)

Goan Khatkhate (ve)
mixed vegetables, lentils in coconut, turmeric, red chilli and tamarind (hot)

## SIDES choose two

Pilau Rice (ve)
Lemon \& Poppy Seed Rice (ve)
Coconut Rice (ve)
Kachumber Salad
Aloo Gobi (ve)
Bombay Potatoes (ve)

## Lamb Samosa

Vegetable Samosa (ve)
Onion Bhajis (ve)
Sag Aloo (ve)
Tarka Dal (ve)
Vegetable Kolhapuri (ve) tomato based cauliflower, courgette and mushroom curry

## DESSERTS

Please visit page our food and drinks guide to see all of our dessert options from $£ 13.00$


This menu is accompanied by a selection of poppadoms, naan and paratha flat breads to share


## HOG ROAST BUFFET

Succulent Roasted Pork
Homemade Crackling
Pork Stuffing
Flour Bap
Apple Sauce
whole hog available for 150 or more guests

## BBQ BUFFET

choose three items

## Beef Burgers

Piri Piri Chicken
Cumberland Sausages
Halloumi \& Med Veg Skewers (v)
Spicy Bean Burgers (ve)
all served in a brioche bun with condiments

## SALADS AND SIDES

## Included

Coleslaw
included
Potato Salad
included
Mixed Leaf Salad
included

Upgrade $£ 2.00$ or add $£ 4.00$ per person

> Penne Pasta
green pesto, black olives,
capers, cherry tomatoes
Couscous
red \& yellow peppers, smoked med vegetables
Roast Potatoes
garlic \& rosemary

Waldorf Salad (n) celery, ap ples, grapes, walnuts, mayo

Greek Salad
olives, feta, cherry tomatoes
Roasted Med Vegetables (ve) mixed mediterranean vegetables


## STREET FOOD MINI SNACKS

Fish \& Chip Cones
tartar sauce, mushy peas
Bacon/Sausage Baps
your choice of sauce
Pizzas
choice of toppings
Chicken \& Chip Cones
your choice of sauce
Crumble Cups
choice of filling, crème anglaise or ice cream

## SIX (6) ITEM FINGER BUFFET

Sandwich Rolls
choice of two:
tuna mayo / egg mayo / basil \& chicken / cucumber \& pesto (ve) Satay Chicken Skewers BBQ Chicken Wings
Sausage Rolls
Dips with Crudites (v)
Nuts, Crips \& Pretzels (v)
Falafel (ve)
Ciabatta Pizza (v)
Vegetable Samosa (v)
Tomato \& Basil Bruschetta Mini Smoked Bacon Baps Mini Grilled Halloumi Rolls Breaded Cod Goujons Breaded Chicken Goujons Duck Spring Rolls
Mini Chocolate Brownie

## Mini Scones

Seasonal Fruit Platter
$£ 17.95$ per person
additional items $£ 3.50$ per person

Onion Bhaji Cones (v) mint raita, mango chutney
Vegetable/Chicken Chow Mein Box
mini chop sticks
Mac and Cheese Pots crispy bacon
Churros Cones
choice of sauce
$£ 7.50$ per person per item (minimum 30 portions of each item)

## EVENING CHEESE PLATTER

A brie, a blue and a cheddar, crackers, dried fruits, chutneys, grapes, celery
$£ 10.00$ per person (minimum 25 portions)
fully vegan evening catering available upon request



Children’s Package $£ 26.50$ per person
the perfect package for your little ones aged 1-10 years

Choose two starters, two mains, one dessert and one drink option
Children under 1 will be free of charge if they do not require a meal


STARTERS
Tomato Soup (ve)
Cucumber \& Carrot Sticks (v) hummus
MAINS
Beef Burger
salad, fries
Oven Roasted Sausage mash, peas, gravy
Chicken Goujons
beans, fries
Fish Goujons
peas, fries
Macaroni Cheese (v)
garlic bread
vegan alternative available for most options
DESSERT
1 Scoop Ice Cream sprinkles

DRINKS
Drinks Reception
Bottled Fruit Juice or Fruit Shoot
Dinner Drink
Bottled Fruit Juice or Fruit Shoot

Drinks package from £25.50 per person
bespoke options available

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## Trational

DRINKS RECEPTION
Glass of Frizzante 125 ml £6.50
Complimentary soft drinks FOC

## WEDDING BREAKFAST

$1 / 2$ bottle of house wine and water per person £25.50

TOAST DRINK
Glass of Frizzante 125 ml £6.50
$£ 25.50$ per person
Bring Your Own

## CORKAGE

Bring your own bottles of wine \& sparkling for the drinks reception and dinner £20.00 per adult


DRINKS RECEPTION OR TOAST DRINK
Pimms £6.50
Prosecco $£ 1.00$
Champagne £12.50 (175ml)

## WEDDING BREAKFAST

Premium wines from £2.00 per bottle

## EVENING BAR

You can pre pay a bar tab in advance for your evening bar with a selected drink offering or have a cash bar instead



Unlimited Fizz Reception £8.50 Unlimited Frizzante, bottles of Peroni \&
Elderflower fizz
Unlimited Pimms Reception £11.50
Unlimited Pimms, Frizzante, bottles of Peroni \&
Elderflower fizz
Unlimited Evening Bar £35.00 (4hours)
Selected wines, beers, spirits and soft drinks

Q. How many options can I choose for my wedding breakfast?
A. You and your fiance will choose 2 starters, 2 mains and 2 desserts (one of each course must include a vegetarian/vegan option). You will then send your bepoke wedding menu to your guests and gather their choices along with any dietary requirements. If you would like to upgrade to choices menu, you will be able to choose 3 starters, 3 mains and 3 desserts which you will then send out to your guests - $\{3.50$ per person upgrade which covers up to 3 courses. You will be invited to our group tasting evening, free of charge to sample a selection of the wedding breakfast choices. If you would like a private tasting this can be organised at an additional charge
Q. How does the children's package work?
A. Please choose 2 starters, 2 mains and 1 dessert to send out to your guests with little ones aged $1-10$ years. Under 1's are free of charge, we do not provide food for under 1 year olds, you are welcome to bring in baby food for them however, we do not have any facilities to heat or refrigerate these items. We can provide high chairs for your little guests. Please remember high chairs will count as a position on the table.

## Q. Can we provide our own food and drinks?

A. We provide all catering and drinks for the weddings, if you have a specific cuisine you would like to explore which you cannot see on our food and drinks guide, please speak to a member of the team and we can send over a list of our accredited suppliers.
Q. What happens if one of our guests has allergies/dietary requirements?
A. The chef will do their best to offer any guests with dietary requirements an adapted version of your wedding breakfast menu where possible. As our kitchens use nuts in some dishes we can never guarantee any of our dishes are nut free. You will be able to add all dietary requirements/allergies to your table planner in advance

## Q. Do you offer non-alcoholic alternatives?

A. Yes, we offer complimentary non-alcoholic alternatives with all of our drinks packages. If you would like non-alcoholic wines and beers, please discuss this with a member of the team. Our two bars also have a variety of non-alcoholic drinks which your guests can purchase on the day



[^0]:    Complimentary tea and coffee station with sit down meals

[^1]:    Fork buffets are perfect for a more relaxed dining experience. With something for everyone, there is sure to be no complaints from even the fussiest of eaters Choose either the hot fork buffet or cold fork buffet menu. Vegetarians can be catered to separately.

[^2]:    Our drinks menu gives you the freedom and flexibility to choose your perfect drink combination
    See our wedding brochure for your minimum drinks based on your date

