

THE HALL BARN'S MENU

NIBBLES

£12.50 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 cocktail sausages

FISHY NUMBERS:

Smoked salmon on brown bread with horseradish & lemon

Crispy scallop 'Smarties' with hickory smoked mayonnaise

Polenta crusted king prawns with Bloody Mary dipping sauce

Smoked haddock, potato & parsley fritters

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

£57.50 PER PERSON

We seek the finest ingredients from our fields & shores, teasing out their finest qualities

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 sirloin of beef with a piri piri bearnaise sauce (£5 supplement)

THIS LITTLE PIGGY CAME TO PRESTWOLD

Roasted rack of orchard 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

CHICKEN BASQUAISE

Pot roast breast of chicken with a Basque style piperade casserole

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: £21.00

THREE COURSES £26.25

FUEL THE PARTY

SOFT FLOURED ROLLS: £10.50 pp

Packed with:

Smokey bacon

Cumberland & sausage whirls

BURGERS & BAPS: £15 pp

BBQ bourbon pulled pork with cheese

Mexican chilli bean burgers with siracha mayo & crisp salad

Chilli hot dogs with guacamole & jalapenos

Veggie dogs (vv)

SPIT ROASTED: £23 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: £19.50 pp (CHOOSE THREE)

MARGARITA

Mozzarella, sundried tomato & fresh basil (v)

FUNGHI

Garlic- roasted mushroom & mascarpone (v)

DIAVOLA

Italian cured meats & picante peppers

DI PESCE

Tuna, anchovies, olives & fresh oregano

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

BREKKIE BEFORE GOODBYES

£10 PER PERSON

BACON / SAUSAGE BAPS

OR

SELECTION OF PASTRIES & FRESH FRUIT

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

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

Please note there is a 10-person minimum.

EXTRAS

FIRE PIT £50

Available in the gardens for your evening reception.

ICE CREAM TRIKE £400

Available for 2hrs for up to 100 guests.