



The Perfect English Setting



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A warm welcome to our 5 star wedding venue



the *Secret* gardens

Our gardens offer an ideal setting for your wedding ceremony.

Both private and secluded the Barn House gardens ensure your day will be uninterrupted and peaceful.

Clean, well maintained and colourful, they are a photographers dream with a host of features for capturing memorable and unique moments.



the rooms *The Barn House*

The Barn House is one of two 5 star guest houses that host our totally unique accommodation, as well as offering a comfortable lounge, dining rooms and meeting facilities.

Originally an old barn with just four walls covered in Ivy, The Barn House has been carefully and sympathetically restored to create a warm, welcoming and luxurious place to stay, pamper yourself, celebrate or do business.

You don't need to catch a plane to travel, stay at The Barn House and by just climbing the stairs you'll find yourself in either India, France, Scotland or Africa by choosing one of our four unique themed rooms; The Raj Experience, Chambre de Provence, Scottish Highlands or Out of Africa

Our lounge has a real fire, lots of comfortable chairs and even a chaise longue for maximum rest and relaxation.

There are two dining areas, one very traditional and elegant and The Breakfast Room, which is much more contemporary and rustic. Inbetween them there is our traditional farmhouse kitchen complete with its own friendly mice (hand painted of course!). All designed to create that home from home experience.

"The Barn House guest house and hotel is a 'little gem' of a place in a quiet village location providing excellent facilities; quality home cooked menus to suit every dietary requirement; outstanding 5 star accommodation;

...as well as exceptional hospitality from Niki ensuring your visit is always a positive experience."

Catherine Meade, guest.



the rooms *The Pigeon Loft*

The Pigeon Loft guest house was, as the name suggests an old pigeon loft, and the main feature of the dining area is in fact the original pigeon holes.

Not the usual beginning for unique 5 star accommodation.

Just like The Barn House, this building has been sympathetically and lovingly converted with reclaimed materials that give it an old yet modern feel.

The veluxes and floor to ceiling windows and doors in every room give The Pigeon Loft a light and airy feel and offers the opportunity to enjoy the beautiful gardens, patio, water feature and amazing outdoor lighting.

The interior design is much more contemporary and creates a relaxed and stylish environment.

The beauty of the building is one thing but the beauty of this accommodation is another, not only does it have the three unique themed rooms The Eagle's Nest, Songbirds and Water's Edge, it also has its own uniquely styled lounge and kitchen so again creating the home from home experience.



the packages *Exclusive Use*

Your wedding arrangements do not need to be complex, stressful or anything less than top priority.

We pride ourselves on our service and attention to detail and therefore only offer exclusive use of our venue for your special day.

We have a simple range of packages; food menus and drinks options to make you're planning and budgeting as easy as we can. Whether you are planning a small intimate seated meal for up to 42 guests, or a larger buffet party for up to 70 guests, we are able to help you make your wedding unique and personable.

Once you've had a glance through our website, we recommend that you make an appointment to come and see us.

We will show you round, discuss the packages personally and answer any questions or queries you may have.

Whether you are planning a small intimate seated meal for up to 40 guests, or a larger buffet party for up to 70 guests, we are able to help you make your wedding unique and special with our exclusive-use approach.

We have a very personal and friendly style and therefore we believe that exclusive-use of our venue is the best way of providing that special touch and optimum service. Every package includes sole use of The Barn House, the Pigeon loft and grounds.



cuisine *Three Course Meal*

Starters

Soup of the season
Melon boats with seasonal fruits
Roasted tomato and goats cheese tart
Tomato and mozzarella salad
Homemade fishcakes with Thai chilli dipping sauce
Stuffed mushrooms with pancetta and blue cheese
Aubergine and lowna goats cheese stack
Warm bread salad of crispy pancetta and poached egg
Poached pears and Roquefort dressing
Homemade rustic pate

Main Courses

Roast lamb/beef/turkey with accompaniments
Lamb shank
Salmon en-croute with watercress sauce
Chicken with wild mushroom stuffing wrapped in prosciutto
Duck and chilli sausage with caramelised baby onions and olive oil mash
Apricot and cumin stuffed pork
Goats cheese & thyme stuffed chicken with courgettes, vine tomatoes and new potatoes
Orange crumbed salmon, spring baby vegetables, new potatoes and herby mayonnaise
Luxury fish pie
Braised beef with red onions and wild mushrooms

Desserts

White Chocolate Cheesecake
Baked Orange Cheesecake with Rhubarb and Orange Compote
Lemon Tart with Fruit Compote
Chocolate Tart
Mini Pavlova with Seasonal Fruits
Chocolate Roulade (with Cranberry or Blueberry)
Meringue Roulade
Tiramisu
Apple and Vanilla Tart
Fruit Crumble (Fruit of your Choice) Fresh Fruit Platter



cuisine *Assorted Options*

Canapes

Brushetta
Italian aperitifs on a skewer
Mini potato baskets with ricotta cheese
Prawn, mango and spring onion pakoras
Sweet chilli king prawns
Mini olive scones
Asparagus and prosciutto rolls
Smoked salmon, dill and caper triangles
Mini tartlets
Cocktail honey and mustard sausages
Olive and tomato crustades



Knife and Fork Buffet *meat, quiche or frittata*

Please choose three from the following;

Seafood Platter
includes dressed salmon with prawns, smoked mackerel, and smoked salmon
Homemade Rustic Pate
Pork and Pistachio terrine
Roast Beef with Mustard Crust
Honey Roasted Ham
Homemade Quiche
includes Roasted red pepper and goats cheese, leek and Cheshire cheese
Ultimate quiche lorraine
Vegetable Frittata
Platter of Continental Meat
Chicken with pine nut stuffing
Hot New Potatoes or
Mini Jacket Potatoes with mozzarella and pesto

cuisine *Salads*

Salads

Please choose five salads from our salad selection, plus Green salad.
Couscous Salad with roasted vegetables
Spicy Rice
Roasted Honey and Thyme Tomatoes
Crunchy Coleslaw
Waldorf
Tomato, Feta and Olive
Three Bean Salad
Potato and Bacon Salad
Roasted New Potatoes with Green Beans and Babycorn
Beetroot Salad with Cheshire cheese, croutons and spinach
Orzo Pasta Salad
Caesar Salad

