



Welcome to The Red Barn, a beautiful country pub steeped in history and heritage complimented by the wow factor of the 500 year old Barn with character written on every exposed beam.

The Red Barn plays host to a perfect rural retreat with unique spaces for every occasion complete with lavish Pergola and Paddock for premium alfresco events. The perfect event is carefully planned, professionally catered for with fresh seasonal British food and staffed by an experienced team and we can do it all!

From staging country weddings, birthday parties, christenings, engagement 'do's', baby showers to corporate events and family gatherings, we promise you'll fall a little bit in love with the place as soon as you clap eyes on it.



THE SNOOT'S PANTRY

The Pantry can hold people seated in comfort, either at one long table in grand style or at a group of smaller more intimate tables. There's no more homely place to enjoy the company of friends and family.



THE BARN

With its vaulted ceiling, exposed beams, central fireplace and oodles of old-world charm, The Barn is a space which can turn any event into a night to remember. There's plenty of space for a dance floor, bands and other entertainment while still having secluded little areas for guests to relax in before rejoining the fun and it can be as relaxed or as formal as you like.



THE ORANGERY

Our brand new light and airy dining room features elegant decor and tasteful details. It truly feels like an extension of the garden and brings an al fresco feel to your dining experience during the summer months. Relaxed and informal,

The Orangery is the ideal setting for long lazy summer lunches, indulgent afternoon tea and private parties for all occasions.



THE PADDOCK & PERGOLA

Whether you're planning a corporate picnic, garden tea party or picturesque country wedding, these spaces definitely lend themselves to canapés and a glass of sparkling on the lawn. With the rolling Surrey hills creating the perfect backdrop for magical photos, our very own Burger Shack and outside bar, our Paddock and Pergola areas make for the ideal setting for all outdoor events.



MEETINGS & CORPORATE ACTIVITIES

We are delighted to offer The Red Barn for corporate event hire throughout the year, for meetings, conferences, team building and events of all shapes and sizes. Whatever the size of your corporate event or budget, our indoor and outdoor options can be tailored to fit your requirements.

BESPOKE EVENTS & ACTIVITIES

We have developed very good working relationships with local Event Management Companies and would be happy to discuss your needs and suggest suitable activities. Alternatively if you wish to use your own event company, we are happy for you to do so.

Some activities on our doorstep include:

Horse riding • Clay pigeon shooting • Golf
Paintballing • Lingfield races

MEETING PACKAGES

HALF DAY

Unlimited tea and coffee • Fresh fruit • Morning pastry

Bacon roll or afternoon cakes

£ 17.50 per delegate

FULL DAY

Unlimited tea and coffee • Morning pastry, • Bacon roll

Lunch sandwich selection • Sausage rolls • Pork pies

Salads • Hand cut chips

£ 28 per delegate

Talk to us about:

In house events available

Pre ordering your post meeting round of drinks

Cocktail masterclass

Wine and food pairing or tasting

Company pub quizzes

W E D D I N G S

There's The Pantry, a snug and homely place, which is perfect for winter nights and the barn itself with its character and history worn on its sleeve and fit for a big family knees up or the most elegant of rural weddings. Not forgetting the paddock which wraps around the pub provides an ideal setting for summer parties. Our friendly and dedicated events team is always on hand to help you. Whether you are looking for somewhere grand or informal, The Barn, Snout's Pantry, The Orangery or Paddock can cater for all styles and tastes to create the perfect setting for a wedding. We understand that every wedding is unique and no two celebrations are the same, in addition to totally bespoke and tailor-made weddings, The Red Barn offers a range of packages that include everything needed for an outstanding reception.

Pick up a wedding pack or visit the website



M E N U S

All our menus are handcrafted by our great team of Chef 's using all British seasonal produce. Please be mindful that these are sample menus and some items may vary depending on season.

We will be happy to work with you on a bespoke menu if there is something specific you have in mind and we can also offer Hog Roasts, BBQ's, Childrens parties, whatever the occasion we have got it covered.

C R E A M T E A

Fruit or plain scones with preserves and clotted cream
Your choice of tea or coffee
£ 12.50 per person

T R A D I T I O N A L C O U N T R Y T E A

Selection of finger sandwiches
Fruit or plain scones with preserves and clotted cream
Vegetable tarts • Stone butchers sausage and red onion roll
Vanilla cheesecake • Lemon tart • Chocolate brownie
£ 27.50 per person



CANAPÉS

£ 12 per person for 5 • £ 14 per person for 6 • £ 16 per person for 7

FROM LAND – MEAT

Mini burgers • Ham ballotine with apple sauce
Honey and mustard chipolatas • Chicken liver parfait and ale chutney
Roast beef Yorkshires, horseradish cream
Confit of pork belly apple sauce and crackling
Homemade pork pies and sausage rolls

FROM LAND – VEGETARIAN

Goat's cheese and tomato jam • Broccoli and stilton tart
Tomato and red onion bruschetta • Tomato and mozzarella skewers Pea
arancini • Sundried tomato straws

FROM SEA

Mini fish and chips • Salmon and cod fishcakes with tartar sauce
Treacle cured salmon bellini with capers and red onion
Crab and avocado mayonnaise

TABLETOP SHARING MENU

£ 30 per person

MEAT

Lemon and thyme chicken • Smoked paprika lamb
Homemade burgers • Minute steak
Mushroom and goat's cheese burger • Stones Butchers sausages
Pork steak marinated in cumin, lemon and garlic
Salmon or mackerel with lemon and fennel

VEGETABLES

Portobello mushrooms • Mediterranean vegetable skewers
Corn on the cob • Roasted butternut squash with honey dressing

SALADS

Waldorf salad • Spring onion potato salad
Vine tomatoes, mozzarella and basil salad • Rainbow coleslaw
Hot and spicy sweet potato salad • Traditional potato salad
Green leaf salad with lemon and herb dressing

*Choose from the list 2 meats, 2 fish or 1 fish and vegetarian burger, 2
vegetables and 3 salads*

PREMIUM TABLE TOP SHARING MENU

£ 50 per person

MEAT

Lemon and thyme chicken • Butterflied leg of lamb marinated in pesto
Homemade burgers • Mushroom and goat's cheese burger
Minute steak • Stones Butchers sausages
Pork steak marinated in cumin, lemon and garlic
Salmon or mackerel with lemon and fennel
Tuna loin with oriental dressing

VEGETABLES

Portobello mushrooms • Corn on the cob
Roasted butternut squash with honey dressing

SALADS

Waldorf salad • Spring onion potato salad
Vine tomatoes, mozzarella and basil salad • Rainbow coleslaw
Hot and spicy sweet potato salad • Traditional potato salad
Green leaf salad with lemon and herb dressing

*Choose from the list 3 meats, 3 fish, 3 vegetables and 3 salads served
with jacket potato*



SET MENU

2 courses £ 27 . 50 per person • 3 courses £ 35 per person

STARTERS

Roasted red pepper and plum tomato soup finished with basil oil

Crumbled goat's cheese and roasted beetroot tart,
dressed purple rocket, herb oil

Ham hock and guinea fowl terrine, mustard mayonnaise

Home smoked duck breast, orange and walnut salad

Smoked salmon tartare, lemon, avocado puree

M A I N S

Corn fed chicken breast, savoy cabbage, pancetta,
baby onions, creamy mash and a red wine jus

Rump of lamb with green beans fondant potato

Pork tenderloin wrapped with parma ham, whole grain
mustard mash, carrot puree and cider sauce

Pan fried fillet of Trout, sauteed new potatoes, smoked bacon lardons,
green beans, cherry vine tomatoes and hollandaise sauce

Leek and potato cake, wild mushrooms, poached egg and a whole grain
mustard sauce

P U D D I N G S

Double chocolate brownie with very vanilla ice cream

Caramelized lemon tart, raspberry and mint

Bitter chocolate mousse, chocolate shard, passion fruit gel

Vanilla cheesecake, strawberry gel, red berry compote British cheese
board, grapes, chutney and crackers

Choose 3 starters, 3 mains and 3 desserts

Tea and coffee included

T & C ' S

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you: however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Please note that minimum spends do apply and these depend on the day/date of your event. Your booking is only confirmed once we have received your deposit prepayment. Unfortunately we cannot take payments by cheque. The deposit is fully refundable up to 28 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day/evening of the booking.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering food, please confirm all guest numbers 7 days prior to your booking date. Please note that this will be the number charged to your final food bill. Please supply full menu choices by this time and also advise us if your guests have any special dietary requirements so our chefs are well informed and can give you a breakdown of ingredients if required.

SERVICE CHARGE

For group event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. We are sure you'll agree our staff deserve it and if not then please do let us know why.

SPECIAL REQUESTS

May we also remind you that we are here to ensure that you and your guests have a simply fantastic time celebrating with us. So please, do let us know if you have any particular requests no matter how far-fetched we will always do our best for you.

THE RED BARN

Lingfield

Tandridge Lane, Blindley Heath, RH7 6L

redbarnevents@youngs.co.uk

01342 830820

www.theredbarnblindleyheath.co.uk

 TheRedBarnPub

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 theredbarnblindleyheath

