



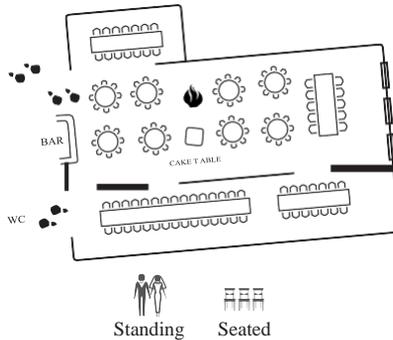
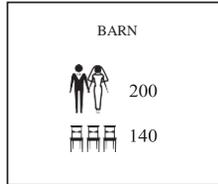
Set in the bucolic beauty of the Surrey weald only an hour away from London, The Red Barn is the perfect spot for weddings in any one of our wonderful spaces. Whether you are looking for somewhere grand or informal, the barn, pantry or paddock can cater for all tastes and styles to create the perfect setting.

Also licenced to hold civil ceremonies and partnerships the superb barn provides a wonderful atmosphere helping to create a really memorable day.



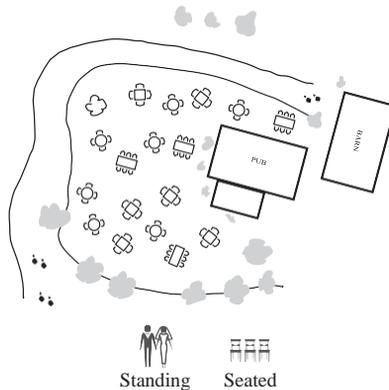
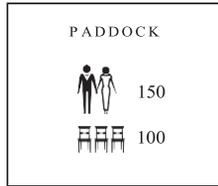
C APACITIES AND FLOOR PLAN

The Barn has oodles of old-world charm with its vaulted ceiling , exposed beams, and central fireplace. There's plenty of space for a dance floor, band and other entertainment while still having secluded little areas for guests to relax in before re-joining the fun.



C APACITIES AND FLOOR PLAN

The Paddock is an idyllic setting for a wedding and with a stunning backdrop of the rolling Surrey Hills, it really does make for magical photos.





DRINKS

Arrival drinks

Prosecco

Aperol spritz

Pimms

G & T's

After dinner drinks

Pudding wine and ports

Espresso Martini

Old Fashioned

Negroni

Selection of Whisk(e)y

CANAPÉS

Fish

Salmon en croute, horseradish cream, pickled fennel, dill

Smoked trout pate, pickled apple and crème fraiche

Smoked haddock rosti, poached quails egg

Avocado mousse, brixham crab, grapefruit

Vegetarian

Spiced cauliflower fritters, mint yoghurt

Goat's curd en croute, heritage beetroot, horseradish cream

Young's ale, braised leek and lincolnshire poacher rarebit, slow roast nutbourne tomato

Roast aubergine, pomegranate and coriander yoghurt.

Meat

Farmhouse Scotch egg, piccalilli

Lamb shoulder and harissa faggots, fennel and apple remoulade

Ox cheek and prune croquettes, caramelised red onion jam

Chicken, mushroom and tarragon pie

Seasonal sample menu

BUFFET

A selection of the below for your guests to enjoy for more informal dining

Menu A

Whole dressed Scottish salmon, horseradish cream, pickled cucumber dill
Rosemary and orange marmalade glazed Wiltshire ham, English mustard, pickles
Warm buttered kent mid potatoes, parsley and wild garlic
Braised puy lentil, rainbow chard, butternut squash, pomegranate and mint
Wild rice, dried apricots, tenderstem broccoli, Yorkshire fettle, toasted seeds
Roast fennel, pickled cucumber, dill yoghurt salad
Spiced chickpea, ramrod onions, green beans and sultana salad
Rocket and radicchio salad, lemon thyme, honey dressing
Warm artisan bread
Condiments / Piccalilli / Seasonal chutney / Mustards

Menu B

Rosemary and orange glazed leg of lamb steak, salsa Verdi
Corn fed chicken breast, creamed leeks, chorizo crumb
Aberdeen angus hanger steak, creamed spinach, tarragon and shallot butter
Celeriac and potato dauphinoise
Whole dressed Scottish salmon, horseradish cream, pickled cucumber, dill.
Warm buttered kent mid potatoes, parsley and wild garlic
Braised puy lentil, rainbow chard, butternut squash, pomegranate and mint
Roast fennel, pickled cucumber, dill yoghurt salad
Spiced chickpea, ramrod onions, green beans, sultana salad
Rocket and radicchio salad, lemon thyme and honey dressing
Warm artisan bread
Condiments / Piccalilli / Seasonal chutney / Mustards

Seasonal sample menu

MENU A

Starters

Bread for the table

Beetroot and vodka cured Scottish trout, pickled cucumber, dill crème fraiche

Roast fennel and garden pea soup, parsley oil

Pressed ham hock, apple and sage terrine, piccalilli

Cauliflower and cumin fritters, mint yoghurt, Nutbourne tomato

Mains

Pan seared cod supreme, braised leek, pork crackling, shellfish vellote

Pressed Hepburn pork belly, smoked apple puree, calvados sauce

Slow cooked feather blade of beef, shallot puree, beef cheek croquette, blackberry sauce Tempura courgette flowers, pear and walnut goat's curd, baked heritage squash and Nutbourne tomatoes

Puddings

Dark chocolate and stem ginger tart, clotted cream

Farm house Bramley apple and caramel pie, vanilla seed ice cream

Poached pear, cinnamon doughnut, orange mascarpone

Rhubarb gin and lemon thyme crème brulee, cinnamon crackers

Seasonal sample menu

MENU B

Starters

Bread for the table

Pan seared scallops, brown shrimp butter, cauliflower puree, tarragon

Wild mushroom soup, truffle cream, dill

Duck and juniper rilette, quince jelly, pickled shallots

Trio of heritage beetroots, rosary ash goat's curd, candied hazelnut

Mains

Pan seared halibut supreme, sorrel and caper beurre noisette, smoked mutton

Corn fed chicken breast, roast cauliflower puree, wild mushroom, pine nut, sage butter

Fillet of scotch beef, béarnaise sauce, garlic wilted spinach, beef dripping chips

Roast heritage squash, lentil and west country brie wellington, minted peas and liquor

Puddings

Sea rosemary and dark chocolate fondant, stewed clementine

Kirkinell farm raspberry mille feuille, pistachio brittle

Caramelised pear and vanilla tart tatin, salted caramel ice cream, stem ginger syrup

Caramel coffee mousse, kirsch cherry, hazelnut brittle

Seasonal sample menu

OTHER MENU OPTIONS

Hog Roast

Hot buffets

Late night snacks

Bacon butties

Sausage baps

Mini burgers

Mini fish and chips

English cured meats



PACKAGES

Our wedding packages have been carefully designed to cover all aspects of your special day so nothing is missed. Packages are available for all weddings over 80 guests. However if you do have a smaller number in mind then let us know and we can discuss alternative package options.

PACKAGE 1 £90pp

Arrival drink (1 glass)

Buffet menu

Prosecco for toasting the new weds

Late night snacks

PACKAGE 2 £110pp

Arrival drinks and canapes (2 glasses)

3 course wedding menu A

Half a bottle of wine*

Tea and coffee

Prosecco for toasting the new weds

Late night snacks

PACKAGE 3 £145pp

Arrival drinks and canapes (2 glasses)

4 course wedding menu B

Half a bottle of premium wine*

Tea and coffee station

Champagne for toasting the new weds

Late night snacks

A LITTLE ADDED EXTRA

If you want to make your big day the best it can be, why not choose one of our delightful add ons - a perfect treat to celebrate your big day.

Cheese tower

Burger Shack burgers

Extended licence

DJ Equipment

Furniture and linenhire

Usherette tray of Jude's ice cream, popcorn cones or burgers

Cocktail making sessions

If you don't see something you fancy, then just let us know...



OTHER INFO

CEREMONY LICENSE

Yes, we can accommodate 130 for a ceremony
(£500 ceremony fee)

PARKING

We have a large car park

DISABILITY ACCESS

Yes. The venue is all on one floor

VENUE OR ROOM HIRE CHARGES

If you choose one of our packages, this is all covered
Talk to us about reduced package price for early week or winter weddings.

SCREEN AND AUDIO

We do have a 50" large flat screen TV and projector with screen in
the Barn

TASTINGS ON REQUEST

Once your wedding is confirmed, we will then invite you in to taste a
selection of our wedding dishes.

T'S AND 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

Your booking is only confirmed once we have received your completed and signed booking form and agreed deposit pre- payment. Unfortunately we cannot take payments by cheque.

The deposit is fully refundable up to 14 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The balance is payable two weeks prior to the date of your booking via card or cash payment.

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.

FIND US



RED BARN

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