



THE
RED
BARN
Pub and Dining Rooms
LINGFIELD

Events & Celebrations

For business or pleasure, our beautiful 16th century country pub makes the perfect backdrop for any occasion. Whether you are celebrating a milestone birthday, engagement celebrations, toasting a wedding anniversary or entertaining clients over lunch. Our events manager Justine, will ensure your event goes smoothly from start to finish.

Our Bookable Spaces

The Barn

With its vaulted ceiling, exposed beams, central fireplace and oodles of old-world charm, The Barn is a space that 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.

SEATS 100 / STANDING 125

The Orangery

Relaxed and informal, The Orangery is the ideal setting for your private dinners, family celebration or intimate wedding receptions.

SEATS 40 / STANDING 60

The Secret Garden

If you are looking for a touch of the unique for your special occasion then our covered outside area, with its own stunning stretch tent, is guaranteed to create the perfect backdrop for your event, from weddings to birthdays and all in-between.

SEATS 120 // STANDING 150

The Pantry

This room maybe small but is full of character with its woodburner for that extra cosy feel, ideal for those smaller intimate get togethers.

CASUAL SEATING // STANDING 45

Buffet Menu

Our classic buffet is charged at £19 per person (additional canapés are available at £3pp). Consisting of Egg mayo, Ham & mustard, Cheese & pickle, Salmon & cream cheese sandwiches.

Please select 4 options from the list below.



Seasonal Sausage Rolls

Scotch eggs

New potato salad

Mixed leaf dressed salad

Pink peppercorn squid

Smoked salmon, cream cheese & dill blinis

Crispy pork belly, crackling & apple sauce

Wild mushroom tarts

Miniature stuffed Yorkshire puddings with ox cheek

Something Extra

Extra platters of sandwiches for 30 people £95

Selection of pastries £3.9pp

Scones with jam & cream £3.75pp

Tea for 20 people £25

Coffee for 20 people £25

Jugs of Orange/Apple Juice £11 per jug

Rustic Bread for 25 people £38.5

Sharing Boards

All prices are based on a 20 person serving

British artisan cheese selection with biscuits,
chutney, celery & grapes (v) £75

Cold meat platter with chicken, pork & beef £95

Dressed half side of Scottish Salmon £135

Spring/Summer Set Menu

Two courses £40 • Three courses £55

Starters

Smoked duck breast & pancetta salad, poached plums, toasted hazelnuts

Beef carpaccio, rocket, parmesan, caperberries

Smoked salmon tartare, lemon dressing, dill, radicchio, croutes

Poached egg, asparagus, hollandaise

Fresh pea & lovage soup, lovage crisps, sourdough

Mains

Pistachio crusted lamb rack, hasselback new potatoes, tenderstem
broccoli, red wine jus

Corn fed chicken supreme, braised baby gem, fondant potato, mushroom
cream sauce

Pan fried sea bass, crushed new potatoes, spring greens, Nutbourne
tomato salsa

Herb crusted hake fillet, clam bouillabaisse, saffron potatoes
Goats cheese, courgette & beetroot tart, chicory salad

Puddings

Champagne & raspberry posset

Bramley apple tart tatin, clotted cream

Lemon tart, blood orange sorbet

Chocolate ganache tart, torched orange

Rhubarb fool, poppy seed shortbread

Autumn/Winter Set Menu

Two courses £40 • Three courses £55

Starters

Duck leg terrine, bacon jam, sourdough
Venison & pheasant scotch egg, watercress
Smoked mackerel pate, fennel & apple salad, sourdough
Pan fried gnocchi, wild mushrooms, rocket pesto, toasted walnuts
Butternut squash & sage soup, sage crisps, sourdough

Mains

Honey & thyme glazed pork chop, bubble & squeak, purple sprouting
broccoli, heritage carrots, orange jus
Roast rump of beef, dauphinoise potato, kale, red wine jus
Pan fried trout, shallot & dill potato cake, crushed peas, mint dressing
Salmon en croute, tenderstem broccoli, white wine cream
Heritage squash & mushroom wellington, cavolo nero, vegetable jus

Puddings

Chocolate brownie, Baileys chocolate sauce, vanilla ice cream
Sticky toffee pudding, toffee sauce, honeycomb ice cream
Cherry cheesecake, kirsch cherries
Dark chocolate mousse, toasted hazelnut praline
Apricot bread & butter pudding, clotted cream

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, deposit and pre-payment

Your booking is provisional until we receive an agreed deposit prepayment. 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 bookings via card or cash payment., Unfortunately we cannot take payments by cheque.

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

Guest Numbers & Pre - Ordering

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 14 working days prior to your event.

Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.