

Wedding's

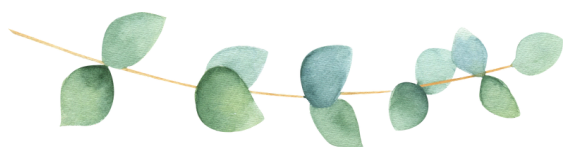
Set in the outstanding Surrey countryside,
only an hour away from London,

The Red Barn is the perfect spot for
weddings in any one of our wonderful
spaces.

Whether you're looking for somewhere
grand or informal, the Barn, Orangery,
Pantry or The Secret Garden can cater for
all tastes and styles to create the perfect
setting.



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

This features elegant decor and tasteful details which only add to the atmosphere of this stunning room. An ideal setting for your drinks reception or intimate wedding breakfasts.

SEATS 40 / STANDING 60

The Secret Garden

This stunning outside space is fully heated and ideal for your whole day. With its versatile space you can have your whole day from your Wedding Breakfast through to the evening celebrations, whether you have a DJ or live music.

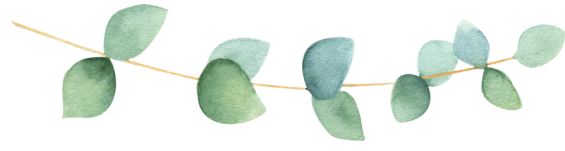
SEATS 120 // STANDING 150

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

Wedding Packages



Gold

Prosecco reception - 2 glasses per guest
(Sparkling elder flower for non-alcoholic)

3 canapés per person

3 course Wedding Breakfast

Tea and coffee station

Half Bottle of House Wine

Nyetimber Champagne to toast

Evening Buffet

£175 per guest (min 30 people)

Silver

Arrival Drinks - 1 glass per guest

(Choice of Prosecco, Pimms or Bottled Beer or
Sparkling Elder-flower)

3 course Wedding Breakfast

Tea and coffee station

Half Bottle of House Wine

Pierre de Brie Champagne to toast

£125 per guest (min 30 people)

Bronze

Arrival Drink - 1 per guest

(Choice of Prosecco, Pimms or Bottled Beer
or Sparkling Elder-flower)

3 course Wedding Breakfast

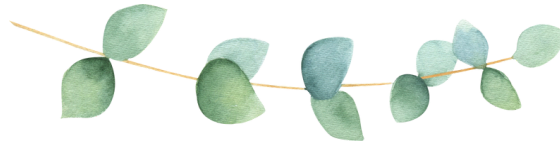
Tea and coffee station

Prosecco toast

£75 per guest (min 20 people)

Please note a minimum spend is required,
this will depend on date and space required.

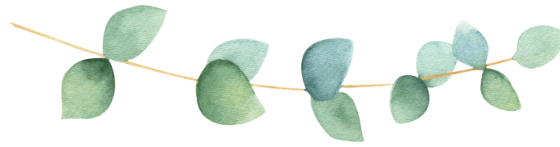
Drinks



After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for.

Whether a glass of champagne, prosecco or a crafted cocktail - we can cater to your taste. The biggest draw to having your wedding in a pub - the range of drinks available.

Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.



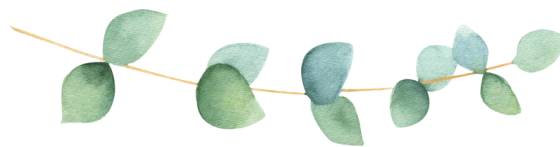
Pierre de Bry Champagne Brut- £48

Nyetimber Classic Cuvee - £64

Nyetimber Blanc de Blanc - £79

Bollinger Special Cuvee Champagne - £89

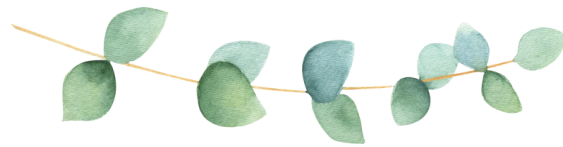
We allow for 6 glasses per bottle of Champagne or Prosecco



Please ask to see our full wine list or pop in and sample our extensive list.

Spring/Summer

April - September



Starters

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

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

Desserts

Champagne & raspberry posset

Bramley apple tart tatin, clotted cream

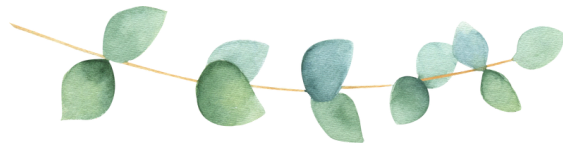
Lemon tart, blood orange sorbet

Chocolate ganache tart, torched orange

Rhubarb fool, poppy seed shortbread

Autumn/Winter

October - March



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

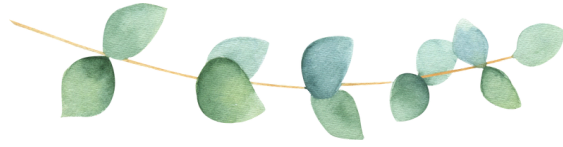
Mains

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 crouete, tenderstem broccoli, white wine cream
Heritage squash & mushroom wellington, cavolo nero, vegetable jus

Desserts

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

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

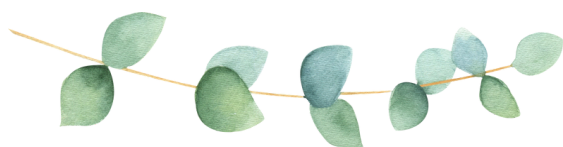
Pink peppercorn squid

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

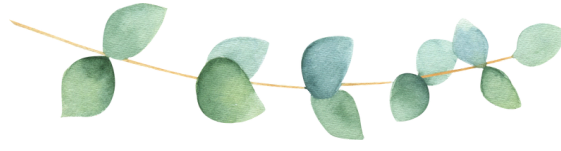
Tea for 20 people £25

Coffee for 20 people £25

Jugs of Orange/Apple Juice £11 per jug

Rustic Bread for 25 people £38.5

Sharing Boards



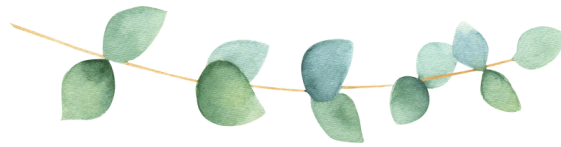
All prices are based on a 20 person serving

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

Late Night Nibbles



Prices per person

Mini Burger Sliders 6

Bacon Rolls 5

Sausage Rolls 5

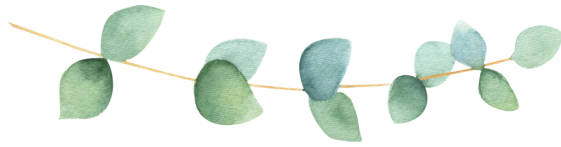
Cheese Boards 6

Chip Cones 4

Canapés

£12 per person

Please note there is a minimum order of 20



Broccoli and Stilton Tart

Ham Hock Terrine

Honey Mustard Chipolatas

Braised Ox Cheek Yorkshire Puddings

Tomato and Onion Bruschetta

Salmon & Dill Creme Fraiche Crostini's