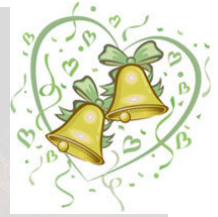


Our Stunning New Wedding Venue



THE
BARN



OPENED JANUARY 2015



Your Wedding Choices
2018/9

HARE & HOUNDS

HOTEL & RESTAURANT



Welcome to our menu selector. With the arrival of our brand new purpose built “Barn” we are excited to be Newbury’s newest and one of its most stunning wedding venues.

Our previous experience has seen us manage over 500 special days and allowed us to develop a unique and most caring approach to ensure that your day is professionally managed from beginning to end.

We hope that the following dishes will be to your liking. We pride ourselves on our ability to tailor your menu to your personal tastes. When we sit down to discuss your day we will undoubtedly be able to use our experience to find your ideal menu.

THE BARN has quickly become one of Newbury’s most talked about venues, for both quality and comparative value.....

We hope to have the honour of being part of your special day.

Jonathan & Jean and all at the Inn

STARTERS

- Traditional prawn cocktail, bloody Mary mayonnaise (a)
- Smoked haddock fettuccini, lemon cream (a)
- Smoked salmon & dill mousse with crayfish, ciabatta croutons (b)
- Scallops pan fried, beetroot puree, crispy Parma ham with chorizo, garlic butter, crispy rocket (c)
- Chicken liver & orange pate, toast, real ale chutney (a)
- Thai “Chicken cake” sweet chilli jam (b)
- Ham hock & apple terrine, homemade piccalilli (c)
- Asparagus “crème brulee”, parmesan crisps (a)
- Beetroot & watercress risotto, red pepper coulis (b)
- Sweet potato & red onion soup, cheese croute (a)
- Watercress & smoked bacon soup (a)
- Chilled gazpacho, lemon & black pepper croutons (a)

Or your own personal favourite dish.....?



Mains

- Grilled Chicken, tomato, bacon & sweet paprika sauce (a)
- Lemon & thyme Roasted Chicken, fondant potatoes, sage & red onion stuffing and pan gravy (a)
- Oven Roasted Chicken, lemon & lavender cream, crushed new potatoes (a)
- Chicken breast filled with red pepper & sun dried tomato mousse, black olives, potatoes, basil dressing (b)
- Chargrilled Chicken, wild mushroom fricassee, roasted cherry tomato confit pots (b)
- Grilled Chicken breast, shallot & chorizo infused mashed potato, smoked garlic cream (b)
- Slow Braised Rump of Beef, in Good Old Boy Ale, horseradish mashed potato (b)
- Roast Sirloin of Beef, homemade Yorkshire pudding, roast potatoes, pan gravy (c)
- Medallions of Beef, pate croute parcel, Madeira jus Dauphinoise potatoes (c)
- Roast Leg of Lamb, garlic & rosemary roasted potatoes, pan gravy (b)
- Herb Crusted Rack of Lamb, Dauphinoise potatoes, parsnip crisps, redcurrant & mint pan gravy (c)
- Roasted Loin of Pork, stuffed with apricot & sage, roasted potatoes, homemade Yorkshire pudding, caramelise apple & cider gravy (a)
- Pan Fried Tenderloin of Pork, wrapped in Parma ham, creamed leek & mushroom sauce, rosti potato (b)
- Pan Seared Duck Breast, wild berry compote, confit potatoes, pan gravy (c)
- Turkey Breast Roasted, cranberry & Orange stuffing, pigs in blankets, roast potatoes, pan gravy (b)
- Wild Mushroom, Spinach Pine nut Risotto, parmesan flakes (a)
- Three Cheese Tart with butternut squash & red onion, crushed new potatoes, tossed salad (a)
- Rocket Pear & Roquefort Tagliatelle, finished with cream (a)

Or your own personal favourite dish..... ?



DESSERTS

- Horse “Choux” our Good Luck Charm! With melted chocolate and vanilla cream (c)
- Classic Crème Brulee Cheesecake, caramel shard (b)
- Lemon Posset, Amoretto biscuit (a)
- Poached Pear in red wine syrup, clotted cream (a)
- St Clements Tart, candied orange, vanilla cream (a)
- Eton Mess with strawberries & kiwi (b)
- Rich Chocolate Tart, vanilla ice cream (a)
- Dark Chocolate Pot, orange & stem ginger shortbread (b)
- White Chocolate & Raspberry Torte, clotted cream (c)
- Iced Praline & Pistachio Parfait (b)
- Pannacotta with wild berry compote (b)
- Cheesecakes (b)
 - Baileys
 - Raspberry & Amoretto
 - White Chocolate & Strawberry
 - Caramelised Citrus
 - Or your own favourite flavour....
- Sticky Toffee Pudding, caramel sauce, custard (a)
- Smithy’s Apple & Mixed berry Crumble, vanilla custard (a)
- British Platter of Cheese and Biscuits with blush grapes and celery (c)

All the above are an example of dishes we have created, our real aim is to find your perfect menu and with your help we are proud to be able to achieve this..... ?

Arrive in style with our individual Canapés

Choose 3 for £5.50, 5 for £7.50

Examples..

Mini Yorkshire pudding with rare beef & horseradish cream

Crispy duck roll, plum sauce, wonton pancake

Tiger prawn skewer with chilli & lime

Smoked salmon & dill roule

Crab & Mozzarella crostini

Goats Cheese & beer chutney tart

Beetroot blini with orange cream



Evening Finger Buffets

Mediterranean £16.95

Flatbreads - *Garlic & chilli*
Chorizo & roasted red pepper
Serrano & gherkin
Chicken liver parfait & red onion chutney
Tennessee Chicken Strips
BBQ Onion Rose
Sausage rolls with apricot and sage
Piri Piri chicken drumsticks
Mozzarella & green pesto pizza
Cocktail Sausages with sweet chilli
Mozzarella & Rocket Pizza
Sandwiches - *Egg & rocket*
Cheese & red onion chutney
Roasted Ham with beef tomato
Chicken, lettuce & green pesto mayonnaise
Tuna & cucumber
Olives & nuts
Platter of Cheese, grapes, celery & savoury biscuits

The Smithy £13.95

Tennessee Chicken Strips
Onion Bhaji
Crostini – Tomato & Mozzarella
Tuna Melt
Cocktail Sausages in sweet chilli & seed mustard
Sausage Rolls with Sage & Apricot
Piri BBQ Chicken Drumsticks
Mozzarella & Rocket Pizza
Sandwiches – *Egg & Cress*
Cheese & Pickle
Ham & Tomato, tomato chutney
Chicken, lettuce & mayonnaise
Tuna & cucumber

The Anvil £12.95

Tomato & Mozzarella Pizza with rocket
Cocktail Sausages in sweet chilli & seed mustard
Sausage Rolls with Sage & Apricot
Piri BBQ Chicken Drumsticks
Sandwiches – *Egg & Cress*
Cheese & Pickle
Ham & Tomato, tomato chutney
Chicken, lettuce & mayonnaise
Tuna & cucumber



AND for something completely different!

Instead of that Evening Buffet

The BERTHA Wedding Feast

All meats cooked in BERTHA our charcoal oven

The true taste of Smokehouse BBQ food.

Want to know more about BERTHA,

Take a look on our website

Slow Cooked Beef Brisket, laced with pan gravy

horseradish crème fraiche

Pulled Pork, our BBQ sauce

Tennessee Chicken, Bloody Mary Ketchup

Choose 2 from 3

served in floured bap or brioche bun

Grilled Corn on the Cob

BERTHA roast peppers, courgette & red onion

Mixed leaf, tomato & cucumber

Spicy HHH Coleslaw

£15.95

(minimum 60 persons)

Hog Roast Package

Whole Pig slow roasted and served in a floured bap,

Apple sauce, fresh sage & onion stuffing,

choice 4 salads

£14.95

(minimum 60 persons)

Salads

Choice where included or £1.00 per salad per person extra

Red onion, tomato & mozzarella

Waldorf

Potato

Coleslaw

Oriental vegetable & noodle

Mixed leaf tomato & cucumber

Caesar shaved parmesan with Cos & rocket leaves

Balsamic beetroot & red onion

Feta, olive, tomato & cucumber

The Perfect Strike

To follow your Fajita or Hog Roast

“BERTHA” Caramelised Banana, Pear & Pineapple, on fried Brulee bread, ice cream £5





PRICES

Choose one dish for each course
(Minimum 3 courses)

Starters

Band a £7.50

Band b £8.25

Band c £8.50

Main Course

Band a £20.00

Band b £21.50

Band c £23.00

Desserts

Band a £7.50

Band b £8.25

Band c £9.00

Coffee (included in 3 course choice)

Drinks Packages

Arrival

Glass of Bucks Fizz, with Prosecco £5.00

Glass of Barn Fizz, our cranberry & Prosecco "cocktail" £5.00

Glass of Pimms & Lemonade £6.00

Glass of Champagne/Kir Royale £8.00

With Meal

Glass of House Wine £5.50

Glass and a top up £7.50

2 glasses per person £10.00

You can upgrade your wine from our wine list if required, please ask

Toast

Glass of Wine £5.50

Glass of Prosecco £6.00

Glass of Champagne £7.50

What's included?

For all bookings over 45 adults, on a 3 course meal, the following are included;

a free tasting of you menu choice, **a FREE night** in our Bow Cottage Suite

free wedding **hosting/toastmaster** (formal or informal)

and most importantly, **private use** of THE BARN our stunning new venue, together with our **experience** of running well over 500 successful weddings receptions.

Package Calculator (simply fill in your prices and add down, we have no hidden costs)
Per person (Children less 25% or ask for our child menu)



Canapés-	£
Starter-	£
Main -	£
Sweet-	£
Coffee-	£
Drink on arrival-	£
With Meal-	£
Toast-	£
Seat Cover etc*	£ 6.00

Total	£

Wedding Meal	No Guests	x	Total
Evening Buffet	No Guests	x	Total

Food & Drink Total			
- Day			£200
Room Hire - Evening after daytime reception			£375
- Evening only events (limited dates available)			£595
Disco if required			£380

GRAND TOTAL

Flower vase on table or loan of “shabby chic” jugs for your arrangement included in price

***Seat Covers, Menu Cards, A3 Table Plan, Card Postbox, Cake Stand & Knife £6 per person**

We ask for a deposit upon booking as part of our payment terms. Please note that, to preserve the quality of our service and ensure we do not preclude our loyal restaurant trade we only have 3 weddings per month and one per weekend. THE BARN is suited for parties of 45 - 76 day time and 80 – 110 evening. Smaller parties may be accepted in early spring and winter. As a rough guide prices for 45 day and 80 evening start at around £4600, day time only from £2800 (Daytime only The Barn would be available through until 5.30pm arriving 2.00pm latest)

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