

Sample Menu

PRIVATE CHEF AT CASTLEMORTON BARNES

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Castlemorton Barnes. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT
CASTLEMORTON BARNES

CANAPÉS
3 for £6 +VAT

Smoked Haddock Beignets

Smoked Salmon – Brown Bread – Cream Cheese

Chicken Liver Parfait – Toast

Yorkshire and Roast Beef – Horseradish

Cumberland Sausage and Apple Skewers

Welsh Rarebit – Tomato

Sweet Pepper – Mozzarella Bruschetta

Cucumber – Chives – Cream Cheese

Deep Fried Brie – Sesame Seeds

Arancini – Fried Risotto

Marinated Tuna – Lime – Black Pepper and Soy

Tartare of Smoked Haddock – Lime

Dressing Thai Fish Cakes – Lime and Chilli

Cajun Prawns

Duck – Ginger Spring Rolls

Vegetable Spring Rolls

Lamb Kofta – Coriander Yoghurt

Tandoori Chicken Wings

Chicken Satay – Peanut Purée



SAMPLE MENU 1
2 Course £30pp +VAT
3 Course £35pp +VAT

STARTER

Soups

Leek, Potato and Chive – Tomato with Basil Pesto – Broccoli and Smoked Bacon – Celery and Blue Cheese – Mushroom with Truffle Oil Croutons – Chunky Vegetable – Butternut Squash Purée – Pea, Mint and Lemon
or any soup you fancy

Tomato and Goats Cheese Tart Balsamic and Walnut Dressed Leaves

Seasonal Melon - Citrus Fruits Blueberry Syrup

Ham Hock and Parsley Terrine Piccalilli Vegetables – Crostini

Artisan Breads - Local Rapeseed Oil - Balsamic - Butter – Olives

MAIN

Roast Chicken Breast

Roast Potatoes - Roots - Greens – Chipolata

Locally Made Steak Pie

Buttery Mash – Minted Mushy Peas - Caramelised Onion Gravy

Mixed Nut Roast

Oyster Mushroom and Spinach Fricassée – Gruyere Cheese

Grilled Fillet of Salmon

Crushed Minted New Potatoes – Green Beans – Lemon Scented Hollandaise

Cumberland Sausages - Mash - Green Beans - Onion Gravy

DESERTS

A choice from the Dessert Menu



SAMPLE MENU 2
2 Course £40pp +VAT
3 Course £40pp +VAT

STARTER

Fillet of Smoked Mackerel Mustard Mayonnaise - Spicy Crisp Onions
Oyster Mushroom and Thyme Risotto Parmesan Tuile
Warm Cajun Chicken Salad Coriander Yoghurt - Cucumber
Poached Fresh Salmon and Prawn Salad Marie Rose Dressing – Lemon and Apple Salad
Goats Cheese 'en croute'
Balsamic Glazed Beetroot – Walnuts and Apple

MAIN

Blade of Hereford Beef
Honey Roast Root Vegetables – Mashed Potatoes – Caramelised Onion Gravy

Mediterranean Vegetable Filo
Goats Cheese – Pesto

Poached Fillet of Plaice
Wilted Spinach – Saffron Potatoes – Mushroom – Tarragon White Wine Cream

Roast Rack of Pork
Creamed Potatoes – Sautéed Sprouts with Bacon – Cider Reduction Crackling – Apple Purée

Braised Shoulder of English Lamb
Rosemary Dauphinoise – Honey Roast Root Vegetables

DESERTS

A choice from the Dessert Menu



BIG HOUSE EXPERIENCE

SAMPLE MENU 3
2 Course £45pp +VAT
3 Course £50pp +VAT

STARTER

Seared Scallops
Sweet Potato Purée and Crisps – Citrus and Parsley Salad

Asparagus
Prosciutto Ham – Soft Poached Hens Egg – Hollandaise

Parma Ham
Pickled Char-grilled Vegetable Salad – Buffalo Mozzarella

MAIN

Pan Fried Duck Breast
Bonbons of Confit Leg – Celeriac Fondant – Cranberry Braised Red Cabbage

Roast Fillet of Hereford Beef
Potato Purée – Steamed Savoy Cabbage – Morrell Mushrooms and Port Jus

Grilled Halibut Fillet
Fresh Asparagus – Lemon and Caper Dressing – Hazelnut Gnocchi

Fillet of Sea Bass
Sautéed New Potatoes – Spinach – Crab and Saffron Cream
Pan Fried Pork Fillet rolled in Dijon Mustard Crumb Pea and Baby Onion Fricassée – Sage
Fondant Potato

Roast Rump of Lamb
Herb Crust – Stuffed Provençal Tomatoes – Fine Beans – Dauphinoise Potato

Dessert
A choice from the Dessert Menu



DESSERT MENU

+ £1.50pp + VAT supplement for Assiette (3 mini desserts)

Assiette á Dessert

Mini Creme Brûlée - Warm Chocolate Brownie - Eton Mess Shot

Meringue Nest

Passion Fruit - Raspberries – Honeycomb

Dark Chocolate Tart

Grand Marnier Cream - Peel and Orange Dust

Hot Sticky Toffee Pudding

Date Puree - Butterscotch Sauce

Baileys Cheesecake

White Chocolate – Coffee

White Chocolate and Cherry Cheesecake

White Chocolate Soil

Chocolate Profiteroles

Sweet Cream - Chocolate Sauce

Warm Chocolate Brownie

Vanilla Cream

Lemon Posset

Shortbread Biscuits and Raspberries

Sherry and Peach Trifle

Vanilla Cream

Ask about our Selection of Traditional Hot Desserts



AFTERNOON TEA
£18.50 +VAT - waitress served

Selection of 5 Finger Sandwiches served on White and Seeded Bread Plain and Sultana Scones -
Clotted Cream - Strawberry Jam - Chocolate Brownie Tea - Coffee

add extras, per item per person £2+VAT

Lemon Drizzle Cake
Farm House Fruit and Spice Cake
Sticky Toffee - Butterscotch Frosting
Victoria Sandwich
Macarons
Lemon Posset
Strawberry Eton Mess
Chocolate Coated Choux Pastry Buns
vintage or white crockery

BUFFET SELECTION
4 items £12pp +VAT
+ £2 additional items minimum of 4 items

Selection of Finger Sandwiches - Wraps
Home Made Sausage Rolls
Cajun Spiced Chicken Drumsticks
Mini Ciabatta Pizza
Dressed Salad
Crudités and Dips
Vegetable Crisp - Tortilla Chips and Dips
Satay Sticks - Spring Rolls - Samosas - Sweet Chilli Dipping Sauce
Tomato and Mozzarella Salad
Pasta and Pesto Salad
New Potato and Spring Onion Salad
Coleslaw
Mediterranean Vegetable Quiche
Marinated Vegetable Bruschetta
Selection of Mini Sweet Pastries
Fresh Fruit Platter - Natural Yoghurt - Fresh Fruit Coulis
Chocolate Brownie - Cream - Raspberry



COLD DRESSED BUFFET
(min 40) £25 +VAT

Selection of Breads with Butter
Poached Salmon with Cucumber and Fresh Lemon
Roast Sirloin of Hereford Beef
Honey and Mustard Baked Ham
Roast Local Turkey Breast
Cold Raised Pork Pie
Potato Chive and Mustard Salad or Hot Minted New Potatoes Coleslaw
Tomato and Oregano Salad
Roast Vegetable Couscous
Baby Leaves
Mayonnaise, Pickles and Preserves

MEDITERRANEAN FINGER BUFFET
£18.50pp +VAT Waitress served on sharing boards
£20 +VAT Bruschetta with various toppings

Antipasti - Artichokes, Sun Dried Tomatoes, Olives, Peppers Ciabatta - Oils and Balsamic
Cured Meats
Cheeses
Pesto Pasta
Dressed Leaves
Tomato and Mozzarella Salad
Spicy Cajun Chicken

PLOUGHMAN'S BUFFET
£18.50pp +VAT

Waitress served on sharing boards £20 +VAT Breads
Cheeses, Chutneys, Pickles
Tomato and Onion Salad
Cold Carved Honey Glazed Ham Hand Raised Pork Pie
Scotch Eggs
Mustard Dressed Leaves
Crudités and Dips



BBQ MENU BUFFET

(min 20) £20+VAT

Waitress served on sharing boards £22+VAT

Cumberland Sausages
Ground Beef and Onion Burgers
Spicy Cajun Chicken Pieces
Vegetable Brochette with Oil and Balsamic
Potato and Mustard Salad
Coleslaw
Dressed Leaves
Tomato and Onion Salad
Cucumber and Tzatziki Salad

Extras

£3.50 per item per item, per person

Spicy Lamb Kofta
BBQ Sweet and Sticky Pork Ribs
Slow Smoked Beef Short Ribs in BBQ Sauce
Prawn and Monkfish Brochette

HOT FORK BUFFET

£18.50 +VAT

please choose 2 items from below

Chilli Con Carne
Sweet and Sour Chicken
Penne Pasta Bound and Smoked and Fresh Salmon Chives and Fresh Cream
Beef Lasagne
Mushroom Stroganoff
Lamb Rogan Josh
Chicken Korma
Thai Green Vegetable Curry
Chicken Tikka Masala

and 3 items from below

Rice - Prawn Crackers - Garlic Bread - Jacket Potatoes - Dressed Leaves
Naan Bread - Popadoms - Chutney - Yoghurt
Potato Salad - Coleslaw - Spicy Couscous



BOWL FOOD / LARGE CANAPÉS

3 items £15.00pp +VAT

Mini Brioche Bun - Pulled pork
Brioche Bun - Burger - Relish
Yorkshire with Beef Fillet - Horseradish
French Trimmed Lamb Cutlets
Vegetable tempura - Pad Thai Noodles
Mini Fish & Chips
Mini Crispy Duck Pancakes
Buttermilk Fried Chicken
Teriyaki Salmon
Jerk Chicken Wings
and more!

EVENING FOOD

Pulled Pork Buffet served Slow Smoked Pulled Pork
(min 20) £15.50pp +VAT

Served on Brioche Baps, BBQ Sauce
Slow Smoked Sticky Ribs
Homemade Beans and 'slaw
Chilli popcorn

WHOLE HOG/LAMB ROAST BUFFET (SERVED)

£8.50 pp +VAT or Lamb Roast £10.50pp +VAT (min 80)

Soft Floured Baps
Apple Sauce/Mint Sauce
Gravy
New Potato and Mustard Salad
Coleslaw
Shredded Leaves



BIG PANS (SERVED)

Paella £12.50pp +VAT (without seafood - £10pp + VAT)
Chicken - Seafood - Chorizo - Saffron and Smoked Paprika

Saag aloo £10.50pp +VAT
Stir Fried Sweet Potato and Cauliflower Curry Finished with Spinach

Pulled Brisket Chilli Buffet served £10.50pp +VAT
Slow Cooked Beef Brisket and Kidney Bean Chilli
Tortilla Chips - Jalapeños - Sour Cream – Cheese

Lamb Kofta Buffet served £12.50pp +VAT Spicy Lamb Kebabs
Coriander Flat Bread - Salad – Sauces

Stone Baked Wood Fired Pizza Buffet served (min 60) £10.50pp +VAT
Thin Traditional Pizza cooked to order in our Wood Fired Oven with Toppings

Gourmet Burgers Buffet served £10.50pp +VAT
Homemade Brioche - 100% Beef Burger
Tomato - Lettuce - Relish - Cheese Pickles – Gherkins

Fish and Chips Buffet served £10.50pp +VAT
Fish - Chips - Mushy Peas - Curry Sauce - Lemon

Fish Finger Sandwiches Buffet served £8pp +VAT
Thick Cut Bloomer - Cod Fish Fingers - Tartare Sauce

CHEESE BOARD
£6.50pp +VAT

Selection of Artisan English cheese
Breads - Water Biscuits Grapes - Celery
Pickles and Chutney



BRUNCH
£21.00 +VAT

English Breakfast Sausage, Bacon, Mushrooms, Tomato, Black Pudding
Fresh Eggs Fried
Warm Croissants and Danish Pastries
Cold Meats, Smoked Salmon and Cheese Platter
Fresh Fruit Platter, Yogurt
Toasted Breads - Crumpets - Bagels
Dried Fruit Granola
Fresh Juices, Tea and Coffee
Chocolate Muffins

BREAKFAST
£16.50pp +VAT

Hot Buffet
Locally Made Sausages - Bacon - Black Pudding - Beans - Mushrooms - Tomato Fried Eggs
And

Cold Buffet
Fresh Fruit Platter - Yoghurt - Selection of Cereals - Croissants - Pain au Chocolat Toast and Preserves
Tea - Coffee and Juice

TEA / COFFEE STATION

£2.00pp +VAT
A Selection of Tea and Coffee

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.

