

Sample Menu

PRIVATE CHEF AT CASTLEMORTON BARNS

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 Barns. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT
CASTLEMORTON BARNES

CANAPÉS
3 for £9.5 per person

Warm brie & caramelised onion on crostini

Chilli & honey glazed chipolatas

Sun-dried tomato, mozzarella bruschetta

Smoked salmon & cream cheese blini with dill, capers & pickled red onions

Lamb koftas, served with Greek yogurt, coriander & pomegranate seeds

Cumberland sausage & toffee apple skewers

Pear, blue cheese & honey on toasted rye crackers

Chicken satay skewers

SIT DOWN MENU – OPTION 1

Two courses for £50 per person
Three courses for £55 per person

Artisan bread rolls & butter
(£3 supplement if served with two courses or as a free addition with three course option)

STARTER

Onion & goats cheese tart with leaves and balsamic dressing

Tomato, mozzarella, pesto & rocket salad

Warm spicy chicken salad, coriander, yoghurt, pickled red onions



MAIN

Roast chicken, roasted new potatoes, roots, seasonal greens

Locally made, butchers best sausages, buttery mash, min
ted crushed peas, caramelised onion gravy

Butternut squash wellington, tomato & basil sauce & tenderstem broccoli

DESSERTS

Sticky toffee pudding, fresh cream, butterscotch sauce & honeycomb

Chocolate brownie, whipped cream, berries

Jam jar Eton mess

Fresh vanilla cheesecake with topping of choice

Sticky toffee pudding, butterscotch sauce, whipped cream & honeycomb

Trio of desserts (£3 supplement)

SIT DOWN MENU – OPTION 2

Two courses for £55 per person
Three courses for £60 per person

Artisan breads & butter
(£3 supplement if served with two courses or as a free addition with three course
option)

STARTER

Ham hock & parsley terrine, piccalilli vegetables & crostini

Beetroot, candied walnut & goats cheese tart, with balsamic glaze

Smoked salmon, cream cheese crostini, with capers, lemon & red onions



MAIN

Blade of Hereford beef, roasted roots, buttery mashed potatoes

Grilled fillet of salmon, crushed new potatoes, seasonal greens, lemon scented hollandaise

Braised shoulder of English lamb, dauphinoise potatoes, seasonal vegetables

Baked aubergine, white bean puree, tomato, Moroccan spiced chickpeas

DESSERTS

Trio of desserts

Plated or on sharing boards

[selection of three of the couples favourite sweet treats]

For example:

Dark chocolate tart, served with cream & berries

Lemon & raspberry posset

Chocolate brownie with cream & cherry compote

Blueberry bakewell

Lemon Tart

THE SHARING PACKAGE

Casual dining at its finest, with wholesome, delicious foods served to your table with big family service bowls and rustic wooden boards. Perfect for encouraging conversation, whilst also creating a decadent tablescape for guests to tuck into.

Here are some of our sharing ideas for different courses.

From Two courses for £50 per person

Three courses for £55 per person



BIG HOUSE EXPERIENCE

STARTER

Anti-pasti graze boards - artisan breads, cured meats, pickled vegetables & smoked cheese

MAIN

BBQ boards - Meat platter* with Cumberland sausages, beef burgers & cajun chicken, seasonal salads, slaw & breads

PUDS

Elegant dessert boards of your three favourites to be discussed in your menu meeting.

*Alternative meats and salads will incur an additional charge.

THE RELAXED MENU PACKAGE

Create a relaxed atmosphere for your big day with a show stopping feast served from a food station. These tablescapes are a great addition to your celebration. Dressed using natural materials, fresh green foliage, fruits, herbs and rustic wood.

£50 per person

CANAPES

Served to your guests during your reception drinks

MAIN

Choose one from the below:

Butchers best sasusages, ground beef burgers, cajun chicken*

New potato & chive salad, tomato & onion salad, slaw, giant cous cous & roast vegetable salad, hummus, dips & sauces

Breads



BIG HOUSE EXPERIENCE

JAM JAR PUD

Eton Mess

White chocolate, peach & raspberry trifle Tiramisu

Lemon meringue cheesecake

Mudpie

Salted caramel & banoffee pie

*Alternative meats and salads will incur an additional charge

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.



BIG HOUSE EXPERIENCE