



SWALLOWS NEST
BARN



INTIMATE PACKAGE

WEDDING PACKAGE

30 People For £9450

All Inclusive of;

Canapes or Starter
Main Course
Dessert

Two Reception Drinks Per Person
Half A Bottle Of Table Wine Per Person
One Toast Drink Per Person

Full Day Venue Hire
Props & Decorations Package
Linen, Glassware & Crockery
Indoor/Outdoor Ceremony*

Includes One Evening Food Option From Below For 30 Guests;

Hot Baps, Fish & Chips, Toasties, Nachos or Dirty Fries.

*Saturday surcharge +£1500

*Surcharge applied for outdoor ceremony

Additional guests can be added for the evening at a surcharge

Please note that the prices will increase annually by up to 8%



STARTERS

Choose either three canapes or give your guests a choice between two starters, a choice between two mains and then choose one dessert for all your guests.

One of your choices of starter and main must be a vegan or vegetarian option.

*Sharing Platter - must be for all guests. Served on boards to the table for your guests to share (+£4/head)
Prosciutto Di Parma, Hummus, Sun Dried Tomatoes, Grilled Vegetables, Manchego, Olives, Flatbreads*

OR

Choose one meat and one vegetarian/vegan

Wild Mushroom & Mozzarella Arancini, Sweet Tomato Relish (v)
Brixworth Pâté, Toasted Sourdough, Onion Marmalade
Sun-Blush Tomato & Basil Arancini, Roast Garlic 'Crème Fraîche' (vg, gf)
Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)
Sweet Potato & Red Lentil Dahl Cakes, Mixed Leaf Salad Coriander Soubise (vg, gf)
Deep Fried Camembert Wedges, Pear Compote (v)
Retro Prawn Cocktail, Marie Rose Sauce, Rocket



— MAINS —

*Choose one meat and one vegetarian/vegan
All served with seasonal vegetables served to the table*

Butternut Squash Ravioli, Sage Butter, Wild Shoots, Black Truffle Oil (v)

Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass Chilli & Coriander (vg, gf, df)

Cauliflower Schnitzel, Roast Garlic Olive Oil Pomme Purée, Roast Cherry Tomato Salsa (vg, df)

Chicken Breast, Lime, Thyme & Garlic Marinade, Cherry Vine Tomatoes, Fondant Potato, Jus (gf, df)

Chicken Supreme, Pea & Pancetta Fricassée, Rosti Potato Cake

Warwickshire Sausage, Creamy Mash Potato, Caramelised Onion Gravy

Cider Infused Pork Belly, Crispy Crackling, Herb Mash Potato, Rhubarb & Apple Jam (gf)

Confit Duck Leg, Bubble & Squeak, Red Wine Jus (gf) (£4/head)

Grilled Cod Loin, Bean Cassoulet, Salsa Verde (gf, df) (+£4/head)

12 Hour Brisket of Beef, Heritage Honey Carrots & Parsnips, Bubble & Squeak (gf, df)

Herefordshire Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus (+£7/head)

Traditional Roast of your choice, served with all the trimmings and seasonal vegetables to the tables
(+£4/head)

Choose from: Rump of Warwickshire Beef, Orchard Farm Loin of Pork, Garlic Studded Leg of Lamb,
Corn-fed Chicken, Vegetarian Roast of Hay-baked Celeriac & Heritage Beets with Sage Loaf, Jus (vg)



— DESSERTS —

Choose one option for all your guests

Raspberry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce (*gf*)
Vanilla & Berry Cheesecake

Raspberry Chocolate Slice, Coulis (*vg, gf, df*)
Sticky Toffee Pudding, Butterscotch, Raspberry Brittle
Salted Caramel Chocolate Tart, Ice Cream, Chocolate Crumb
Lemon Meringue Pie, Freeze Dried Raspberries
Orange Treacle Tart, Chantilly Cream
Creme Brulee, Raspberry Tuille

Trio of Miniatures: Lemon Posset, Forest Fruits Pavlova, Baileys Chocolate Cheesecake (+£4/head)