



SWALLOWS NEST
————— BARN —————

FOOD & DRINK



CANAPÉ MENU

Choose three or four canapés per person, more available on request
Please make sure one of your choices is veggie / vegan appropriate

MENU	2022 PRICE	2023 PRICE
CANAPÉS 3 per person 4 per person	£7.5 £8.5	£8 £9
THE BARN MENU 3 courses: Choose from starter or 3 canapés per person	£56	£60
THE GRANGE MENU 3 courses: Choose from starter or 4 canapés per person	£63	£68
THE FARMHOUSE MENU 3 courses including; Set canapé menu of 4 per person Main & Dessert	£68	£74
THE VEGAN MENU	£56	£60
THE CHILDRENS' MENU 2 courses We also offer a 50% portion of the main meal, should you prefer.	£20	£22
DRINKS Each of the packages include; two reception drinks, half a bottle of wine & one toast drink per person		
THE HOUSE	£26	£28
THE CELLAR	£29	£32
THE ENGLISH	£37	£38

- Tortilla Spoon, Salsa, Guacamole (*v, df*)
- Confit Peppers Crostini (*vg*)
- Asian Rainbow Spring Roll, Sweet Chilli Sauce (*vg, gf, df*)
- Truffled Beetroot Humus, Filo Cup (*vg*)
- Courgette Fritters, Mint Dip (*vg*)
- Fig & Gorgonzola Bruschetta (*v*)
- Ripe Brie & Cranberry Jam Tartlets (*v*)
- Gruyere, Caramelised Onion & Sage Tartlet (*v*)
- Mini Onion Bhaji, Tangy Mango Chutney (*vg, gf, df*)
- Boiled Quails Egg, Crispy Pancetta
- Mini Cheeseburgers, Tomato Relish
- Honey & Mustard Glazed Sausages (*df*)
- Yorkshire Pudding, Roast Beef, Horseradish Crème Fraiche
- Smoked Paprika Lamb Kofta, Lime Yogurt (*gf*)
- Mini Beef Wellingtons, Mushroom Duxelle
- Prawn Crackers, Hoisin Duck & Spring Onion (*gf, df*)
- Salt & Pepper Squid, Sweet Chilli Jam
- Mini Bagel, Smoked Salmon, Cream Cheese
- Crispy Coconut Prawns, Spicy Mayonnaise
- Smoked Trout Blini, Crème Fraiche, Dill

Some dishes may have supplements applied. Although menu items are subject to change, we can work with you to find a solution to fit your requirement, including bespoke options. Due to ongoing changes from suppliers and sourcing costs, we can only lock in prices 6 months ahead of your booking. We aim to increase costs by no more than 8% annually.



THE BARN MENU

*Three courses – choose from starter or three canapés
Alternatively, an optional upgrade to include canapés is available*

STARTERS

Wild Mushroom & Mozzarella Arancini, Sweet Tomato Relish *(v)*
Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet *(v)*
Brixworth Pate, Toasted Brioche, Onion Marmalade
Retro Prawn Cocktail, Marie Rose Sauce, Rocket
Turmeric Butternut Squash Soup *(vg, gf)*

MAINS

All with seasonal vegetables served to the table

Chicken Breast, Lime, Thyme & Garlic Marinade, Cherry Vine Tomatoes, Fondant Potato, Jus *(gf, df)*
Cider Infused Pork Belly, Crispy Crackling, Herb Mash Potato, Rhubarb & Apple Jam *(gf)*
12 Hour Brisket of Beef, Heritage Honey Carrots & Parsnips, Bubble & Squeak *(gf, df)*
Warwickshire Sausage, Creamy Mash Potato, Caramelised Onion Gravy
Portobello Mushroom, Red Pimento, Spinach & Feta Tian, Poached Egg, Honey Dressing *(v, gf)*
Sweet Potato & Butternut Squash Curry, Coconut Rice, Lemongrass Chilli & Coriander *(vg, gf)*

DESSERTS

Raspberry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce *(gf)*
White Chocolate & Ginger Cheesecake, Coconut Mousse
Chocolate & Ale Cake, Salted Caramel, Clotted Cream Ice Cream
Raspberry Chocolate Slice, Coulis *(vg, gf, df)*
Sticky Toffee Pudding, Butterscotch Sauce, Raspberry Brittle



THE GRANGE MENU

*Three courses – choose from starter or four canapés
Alternatively, an optional upgrade to include canapés is available*

STARTERS

Sharing Platter
Served on boards to the table for guests to share

Prosciutto Di Parma, Houmous, Sun Dried Tomatoes, Grilled Vegetables, Manchego, Olives, Flatbreads

OR

Goats Cheese, Roasted Beets & Rocket Puff Pastry Tartlet, Balsamic Glaze *(v)*
Sweet Potato & Red Lentil Dahl Cakes, Mixed Leaf Salad, Coriander Soubise *(vg, gf)*
Deep Fried Camembert Wedges, Pear Compote, Rustic Breads *(v)*
Crispy Potato Rösti, Crème Fraiche, Parma Ham, Black Olive Tapenade *(gf)*
Pulled Ham Hock Terrine, Piccalilli Jam, Farmhouse Breads *(df)*
Dill & Citrus Cured Scottish Smoked Salmon, Horseradish Cream, Beetroot Jam *(gf)*

MAINS

Butternut Ravioli, Sage Butter, Wild Shoots, Black Truffle Oil *(v)*
Free Range Balsamic Chicken Supreme, Confit Lemon, Coriander Pesto, Red Pepper Coulis *(gf, df)*
Gressingham Duck Breast, Confit Leg, Red Onion Potato Cake, Blood Orange Compote *(gf, df)*
Red Mullet, Buttered Baby Leeks, Heritage Carrots, Fondants, Salsa Verde *(gf,df)*
Herefordshire Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus (+£5/head)

Traditional roast of your choice, served with all the trimmings and seasonal vegetables to the table-
choose from: Rump of Warwickshire Beef, Orchard Farm Loin of Pork, Garlic Studded Leg of Lamb,
Corn-fed Chicken, Butter Poached Turkey or a Vegetarian Roast of Hay-baked Celeriac and Heritage
Beets with Chestnut and Sage Loaf, and Mushroom Gravy *(v)*

DESSERTS

Dark Chocolate Tart, Salted Caramel Ice Cream, Chocolate Crumb
Raspberry Treacle Tart, Chantilly Cream
Baileys Chocolate Cheesecake, Salted Caramel, Crushed Honeycomb
Raspberry Chocolate Slice, Coulis *(vg, gf, df)*
Pear, Plum & Cardamom Crumble, Vanilla Custard

Trio of Miniatures: Lemon Posset, Forest Fruits Pavlova, Baileys Cheesecake



THE FARMHOUSE MENU

Three courses – Canapés, Main & Dessert

Alternatively, an optional upgrade to include a starter is available

CANAPÉS

Set menu of the following canapés, four per person

Honey & Mustard Glazed Sausages *(df)*

Crispy Coconut Prawns

Gruyere, Caramelised Onion & Sage Tartlet *(vg)*

Mini Cheeseburgers, Tomato Relish

MAINS

Choose three main dishes, (including one vegetarian) and three sides, served to the table to share

Moroccan Lamb Tagine, Raisins, Cumin Yoghurt *(gf, df)*

Texan Style Beef Skirt, Coffee Rub, Barbecue Dip *(gf, df)*

Smoked Pulled Pork, Boston Style *(gf, df)*

Duo of Warwickshire Whizzer and Cumberland Sausages *(df)*

30 Day Dry Aged Rib of Beef, Chimichurri Sauce (+£4/head) *(gf, df)*

Purston Leg of Lamb, Garlic & Rosemary *(gf, df)*

8-hour Slow Roasted, Shredded, Shoulder of Lamb *(gf, df)*

Hereford Sirloin of Beef, Parsnip Puree *(gf)*

Garlic, Lemon & Herb Chicken Skewers *(gf, df)*

Cider Infused Loin of Pork, Sage & Onion Stuffing *(df)*

Spinach & Ricotta Cannelloni, Basil Oil, Parmesan *(v)*

Roasted Aubergine, Feta, Mint, Pumpkin Seeds *(v, gf)*

Indian Rubbed Paneer Skewers *(v, gf)*

SIDES

Roasted Potatoes, Sea Salt & Rosemary *(gf, df)*

Seasonal Vegetables *(gf, df)*

Roasted Roots, Garlic, Thyme *(gf, df)*

Mediterranean Vegetables, Balsamic Syrup *(gf, df)*

Warm New Potatoes, Crispy Bacon, Shallots, Mustard Dressing *(gf, df)*

Ottolenghi Style Tomatoes, Roasted Lemon, Sage *(gf, df)*

Buffalo Mozzarella, Heritage Tomato, Basil Oil *(gf)*

Roasted Squash, Tenderstem Broccoli, Tahini Dressing *(gf, df)*

Caprese Pasta, Basil Oil *(df)*

Chargrilled Broccoli, Chilli, Garlic, Pumpkin Seeds *(gf, df)*

Cos Salad, Parmesan Shavings, Beans, French Beans, Caesar Dressing *(gf)*

Baby Spinach, Persian Feta, Garden Pea *(gf)*

Red Onion Slaw, Yoghurt Dressing *(df)*

Four Leaf Salad, Garlic Croutons, Vinaigrette *(df)*

DESSERTS

Family Style

Served to the table for guests to help themselves

Italian Style Lemon Meringue Pie

Apple & Blackberry Crumble, Vanilla Cream or Custard

Brioche Bread & Butter Pudding, Double Cream

Chocolate Roulade, Chocolate Mousse, Chantilly Cream, Fresh Strawberries

Pavlova, Fresh Fruit, Chantilly Cream, Fruit Coulis *(gf)*

Profiteroles; Choux Buns filled with Chantilly Cream, Chocolate Sauce



VEGAN MENU

*Three courses – Choose from Starter or Four Canapés
Alternatively, an optional upgrade to include canapés is available*

STARTERS

Avocado & Grapefruit Salad *(gf)*
Roasted Beetroot, Kale, Quinoa, Tahini Soy Dressing
Turmeric Butternut Soup, Sage Croutons
Confit Tomato Frica Seed salad, Olives, Parsley, Sultana, Pink Pepper Lemon Oil *(gf)*
Sweet Potato & Red Dahl Cakes, Mix Leaf Salad, Coriander Soubise *(gf)*
Sun-Blush Tomato & Basil Arancini, Roast Garlic “Crème fraiche”
Wild Mushroom Paté, Crusty Bread
Pea & Watercress Soup *(gf)*

MAINS

Aubergine and Beef Tomato Tian, Fresh Basil, Braised Fennel, Pesto Risotto *(gf)*
Black Bean and Pesto Balls, Courgette Pasta, Tomato Sauce *(gf)*
Pea, Mint and Asparagus Risotto *(gf)*
Sweet Potato and Butternut Curry, Coconut Rice, Lemongrass, Chilli, Coriander *(gf)*
Aubergine Stuffed with Tofu Ragu, Saffron Potatoes, Courgette Puree *(gf)*
Cauliflower Schnitzel, Roast Garlic Olive Oil Pomme Puree, Roast Cherry Tomato Salsa
Quorn Nori “Fish & Chips”, Mushy Peas
Portobello Burger, Lettuce Red Onion, Tomato Basil Salsa *(gf)*

DESSERTS

Eton Mess, Coconut Cream, Fruits of The Forest *(gf)*
Chai Coconut and Mango Panacotta *(gf)*
Aquafaba Chocolate Mousse *(gf)*
Blackcurrant & Coconut Cheesecake
Raspberry Chocolate Slice, Coulis *(gf)*
Cinnamon and Oat Baked Apple Puff Pastry Tart, Custard



CHILDREN’S MENU

*Two courses – Main Course and Dessert - Suitable for Under 10's
A smaller portion of the adult two or three course menu is available should you prefer*

MAINS

Homemade 100% British Burger, served with Chips or Salad and Garden Peas
Free-Range Chicken Goujons, served with Chips or Salad and Garden Peas *(df)*
Fish Goujons, served with Chips or Salad and Garden Peas *(df)*
Chipolata Sausage and Mash Potato, served with Beans
Mac N Cheese served with Garlic Bread

DESSERT

Vanilla Ice Cream Box with Chocolate Sauce and Sweets
Chocolate Brownie, Fresh Berries



EVENING FOOD



AUTHENTIC WOOD FIRED PIZZA

Individually Boxed 9" Pizza (min 80 guests)

Choose 3 pizzas; Served with Chilli Oil, Parmesan Shavings

Romeo & Juliet – Goats Cheese, Caramelised Onion, Rocket (v)

The Sicilian – Sliced Chorizo, Fresh Chillies

Olive You – Serrano Ham, Mushrooms, Mistoliva Olives

A Midsummer Night's Dream – Smoked Bacon, Roasted Piquillo Peppers

Hawaiian – Honey Roasted Ham, Pineapple

The Florentine Nest – Quails Egg, Roasted Asparagus, Spinach, Ricotta (v)

The Vegan - Roast Vegetables, Sundried Tomato, Vegan Cheese (vg)

BBQ BAR

(min 80 guests)

Served with Floured baps/Pretzel buns, Louisiana Slaw, Lettuce, Tomatoes, Gherkins, Ketchups & Mustards

Choose 2 or 3 items:

Smoked Paprika Rubbed Beef Skirt	BBQ Ribs, Texan Style
100% British Beef Burger, Monterey Jack Cheese	Spiced Lamb Kofta Skewers, Lime Yoghurt
Warwickshire Wizzer sausages	Griddled Aubergine & Halloumi Parcels
Jerk Chicken Thighs	Portobello Mushrooms, Spinach Topper

FISH & CHIP BUCKETS

(min 80 guests or 50 as an addition)

Miniature Cod Goujons, Salted Skinny Fries, Lemon Wedges, Tartar Sauce

Halloumi Fingers, Salted Fries, Lemon Wedge

BURRITOS

(min 80 guests)

Paprika Smoked Chicken or Shredded Beef & Chilli or Black Bean Chilli (vgn)

Served with Sauteed Peppers & Onions, Monterey Jack Cheese, Soured Cream, Jalapenos, Guacamole

DIRTY FRIES

(min 50)

Served with crispy bacon, cheddar cheese, mayonnaise & spring onion

	2022	2023
AUTHENTIC WOOD FIRED PIZZA	£14	£15
BBQ BAR TWO ITEMS	£14	£14
THREE ITEMS	£15	£15
FISH & CHIP BUCKETS	£9.5	£9.5
BURRITOS	£12	£12
DIRTY FRIES	£6	£6.5

GRILLED LAMB KEBAB (min 80 guests or 50 as an addition)

Served in Flatbreads with Onion, & Shredded Lettuce

Grilled Lamb & Chilli Sauce

Beetroot Falafel & Hummus

TOASTIES (min 80 guests or 50 as an addition)

Choose 2 fillings from below:

STANDARD

Mature Cheddar, Vine Tomato

Three Cheese

Brie, Sweet Chilli Jam

Roasted Vegetables, Vegan Cheese

PREMIUM

Tequila Lime Chicken

Mature Cheddar, Honey Roast Ham

Bacon, Blue Cheese

HOT BAP SELECTION

(min 80 guests or 50 as an addition)

Served with sauces, relishes and handmade slaw

Choose one of the following fillings:

Veggie Sausages

Warwickshire Sausage

Smoked Dry cured Back Bacon

12 hour slow cooked Boston pulled pork

MAC 'N' CHEESE

(min 80 guests or 50 as an addition)

Topped with 2 items from below:

Crispy Bacon, Caramelised Onion, Pickled Jalapeños

FEASTING TABLE

(min 80 guests or 50 as an addition)

Black Bomber, Oxford Blue, Honey Ham, Pork Pie, Fresh Crudités, Fig Jam, Grapes, Celery, Olives, Sun-blushed Tomatoes, Pickles, Rustic Breads

	2022	2023
GRILLED LAMB SHISH KEBAB	£10	£11
TOASTIES STANDARD	£9	£9
DELUXE	£10	£10
HOT BAP SELECTION	£6	£6
MAC 'N' CHEESE	£9	£10
FEASTING TABLE	£11	£11

*With our evening food, a chefs choice alternative will be provided for any allergies.



DRINKS PACKAGES

THE HOUSE

Includes two reception drinks, half a bottle of wine and one toast drink per person, plus a Kilner jar of your choice of soft drink

Two Reception Drinks per person- any combination of the following:
Peroni, Corona, Bulmers Original or Becks Blue
Your choice from the House Sparkling

Wine for the Wedding Breakfast – Half a bottle per person from the House list

One Toast glass – of sparkling from the House list

THE CELLAR

Includes two reception drinks, half a bottle of wine and one toast drink per person, plus a Kilner jar of your choice of soft drink

Upgrade to champagne for your toast- £4.50 per head, or for both reception drinks and toast- £12 per head (this package only)

Two Reception Drinks per person- any combination of the following:
Peroni, Corona, Bulmers Original, Old Mout
One Cocktail from a choice of; Mojito, Gin Bramble or Pimms & Lemonade
Your choice from the House Sparkling
Champagne – for a £12/head upgrade

Wine for the Wedding Breakfast – Half a bottle per person from the House or Cellar list

One Toast glass – of sparkling from the House list

THE ENGLISH

Includes two reception drinks per person, half a bottle of wine and one toast drink, plus a Kilner jar of your choice of soft drink

Two Reception Drinks per person- choose from the House or Cellar List or any combination of the following:
Church Farm Brewery- IPA, Pilsner, Pale Ale or Cider
English G&T – Cotswold Gin with Fevertree tonic & Grapefruit
Halfpenny Green Brut – English sparkling
English Cocktail (from a selection)

Wine for the Wedding Breakfast – Half a bottle per person from the English list

One Toast glass – of Halfpenny Green Brut



PACKAGE WINES 2022

HOUSE

Cava Can Petit Single Estate, Spain	£26
Prosecco Spumante, Italy	£27
Cortefesca Pinot Grigio Blush, Italy	£21
Hilmar Springs Zinfandel Rose, USA	£21
Cortefesca Pinot Grigio, Italy	£21
Aotearoa Sauvignon Blanc Marlborough, NZ	£24
Dom Ramos Rioja Blanco, Spain	£21
Macardo Merlot, Chile	£21
Tall Horse Shiraz, SA	£22
Dom Ramos Rioja, Spain	£22

CELLAR

Cava Can Petit Single Estate, Spain	£26
Prosecco Spumante, Italy	£27
Prosecco Di Maria Rose	£29
Griset Sauvignon Gris Blush, France	£28
Halfpenny Green English Rose, England	£28
Franschhoek Unoaked Chardonnay, SA	£27
Picpoul de Pinet Saint Peyre, France	£28
Gavi Castelari Bergaglio, Italy	£30
Passaia Rosso Toscana, Italy	£29
Halfpenny Green Pinot Noir Rondo, England	£28
Gauchezeo Malbec, Argentina	£30

ENGLISH

Halfpenny Green Brut, England	£38
Halfpenny Green Tom Hill White, England	£31
Halfpenny Green English Rose, England	£28
Halfpenny Green Pinot Noir Rondo, England	£28



DRINKS EXTRAS

KILNER JARS - 24 drinks self-served

Strawberry & Lime	£22
Rosemary, Elderflower & Cucumber	£22
Summer Fruits	£22
Fresh Orange Juice	£28
Victorian Lemonade	£42
Raspberry Lemonade	£42

BOTTLE BUNDLES

24 x Peroni/Corona	£85
16 x Doombar	£75
24 x Old Mout - kiwi & lime / berries	£95
24 x Heineken 0%	£60
12 x 1l Still or Sparkling Water	£52
24 x Mini Prosecco	£160



RUSTIC HAND BUILT BAR & NEON LETTERS with GIN - £600

75 double balloon gin & fevertree mixer with garnishes.
Choose 5 gins from the following;

Warner Edwards Elderflower / Rhubarb
 Keeps Strawberry & Lavender / Raspberry & Honey
 Tanqueray Sevilla
 Isle of Wight Mermaid Pink
 Star of Bombay London Dry
 Brooklyn Small Batch
 Warwickshire Gin Company, Leamington on Parade
 Moores of Warwick- Classic / Strawberry

with FIZZ - £420

Includes 10 bottles of prosecco with all the additional
trimmings plus 1 bottle of either Limoncello OR Chambord
liqueur. Cordials, mixers, toppings, fruit purées etc - for your
guests to customise their glass.

OUTDOOR BAR - £140 hire

You can hire the outdoor bar to be set up as a bottle bar for regular service of bottled beer/cider/ale/mini-prosecco as well as selected spirit mixers. Alternatively as a dedicated cocktail bar- select 3 and either have them available for your guests to purchase or opt for one of our bundles!

COCKTAIL BUNDLES - £480

75 cocktails prepared & served - choose 3 (1* only)

Mojito - classic/strawberry/passionfruit
 Gin Bramble
 Passionfruit Martini
 Cosmopolitan
 Espresso Martini
 Dacquiri* - strawberry/rasperry/mango
 Classic Margarita*- blended/frozen



