



# MAIDENS BARN

EST - 1806

EAT



DRINK



BE MARRIED

TWILIGHT WEDDING MENU

WELCOME TO



MAIDENS  
BARN

EST - 1806

## CANAPÉS

Should you opt for serving your guests canapés, we would serve these during your drinks reception, before your main meal. Please select four canapés from one option.

### OPTION 1

2024  
£6.00 per head

2025  
£6.00 per head

2026  
£6.00 per head

- Honey & mustard chipolatas
- Hot bloody Mary shots
- Chorizo sausage & grain mustard croûte
- Mini prawn cocktail
- Coconut & coriander marinated chicken skewers with sweet chilli dip
- Smoked salmon & crème fraiche blinis
- Wild mushroom & parmesan arancini
- Filo basket with mascarpone, roast cherry tomatoes & pesto
- Baby spring rolls with sweet chilli dip
- Basil, tomato & mozzarella bruschetta
- Mini vegetable samosas with mango chutney dip
- Baked goats cheese with sundried tomato croûte
- Oyster bar served on platters.  
Fresh oysters served with shallot vinegar, Tabasco & lemon.  
(Price on request)



### OPTION 2

2024  
£8.00 per head

2025  
£8.00 per head

2026  
£8.00 per head

- Parma ham & artichoke wraps with pesto
- Chinese duck pancakes with cucumber & hoi sin
- Mini Yorkshire puddings with roast beef & horseradish
- Serrano ham croquette
- Mini fish & chips with tartare sauce in newspaper cones
- King prawns with Thai chilli dipping oil
- Mini lamb koftas with yoghurt & mint dip
- Tart with feta, sunblush tomatoes & toasted pine nuts
- Seared tuna, with wasabi & mirin dip served in individual bamboo boats with chop sticks
- Heritage beetroot lollipops with goats curd & cumin honey
- Hot bloody Mary shots



# TWILIGHT WEDDING PACKAGES

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Enjoy a relaxed late afternoon ceremony followed by celebrating with your nearest and dearest. You can choose from the following two course meal or grill & skewer. Should you wish to add canapes on for your drinks reception, these will be £6 per person and include four canapés.



Please note, minimum sixty guests available Mon-Thurs excluding bank holidays.

## TWO COURSE GRILL & SKEWER

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**2024** £40.00 per head | **2025** £42.00 per head | **2026** £42.00 per head

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### MAIN

(SELECT THREE OPTIONS)

Marinated chicken skewers with soy satay dip

Lamb koftas with minty yogurt dip

Gourmet burgers (beef, chicken, bean), burger relish

Pork and leek, caramelised onion, chistora, merguez, wild boar sausages

Vegetarian options available

(served with traditional coleslaw, mixed leaf salad with sun bulshed tomatoes and herb roasted potatoes or fries)

### DESSERT

(SELECT ONE OPTION)

Individual summer fruits pavlova with fresh cream

Chocolate profiteroles with chocolate sauce

Fresh seasonal fruit salad with cream (or as a platter for a table to share)

## TWO COURSE

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**2024** £40.00 per head | **2025** £42.00 per head | **2026** £42.00 per head

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### MAIN

Supreme of chicken with dauphinoise potatoes, green beans & wine jus

Traditional sausages, creamed mash potato, with seasonal vegetables & onion gravy

Baked fillet of salmon with crushed lemon new potatoes & salsa verde

Tagliatelle of wild mushroom, spinach & basil with toasted pine nuts

### DESSERT

Individual summer fruits pavlova with fresh cream

Chocolate profiteroles with chocolate sauce

Fresh seasonal fruit salad with cream (or as a platter for a table to share)

\*Choose one main and one dessert plus a vegetarian option





# FOR THE CHILDREN

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All children aged 2-10 can enjoy three courses for half the normal adult's price.

One choice for all children

## STARTERS

Garlic bread

Crudities

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## MAINS

Pasta with bolognaise or Napoli sauce topped with grated cheese or parmesan

Fish fingers & chips

Chicken goujons with a choice of salad or vegetables & chips

Ham burger/cheese burger/veggie burger & chips

Children's lunch box: Sandwich, crisps, yogurt, raisins, carton of drink (dessert included)

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## DESSERT

Chocolate brownie bites

Fruit salad

Ice cream cone (vanilla, strawberry, chocolate)

Please note, we are very flexible and happy to tailor your children's meal to what you may want or need.



# DRINKS PACKAGES

We have created a selection of packages to suit all tastes and budgets.

Please note if we cannot supply the exact wines listed here, we will replace them with similar wines of the same or better quality and price.



STANDARD	2024 £34.00pp	2025 £34.00pp	2026 £35.00pp
<b>RECEPTION DRINKS</b>			
Please choose one of the following:			
<ul style="list-style-type: none"> <li>• Bucks Fizz, sparkling wine with fresh orange juice OR</li> <li>• Cranberry Fizz, sparkling wine with cranberry juice</li> </ul>			
<b>WEDDING BREAKFAST</b>			
<ul style="list-style-type: none"> <li>• <b>White wine</b> Sugarblush Hill Sauvignon Blanc, South Africa 2020</li> <li>• <b>Red Wine</b> Sugarblush Hill Merlot, South Africa 2020</li> <li>• <b>Toasting Drinks</b> Valento Spumante, Italy NV</li> <li>• <b>Soft Drinks</b> Iced water and Fresh Orange Juice</li> </ul>			

DELUXE	2024 £40.00pp	2025 £40.00pp	2026 £42.00pp
<b>RECEPTION DRINKS</b>			
Please choose two from the following:			
<ul style="list-style-type: none"> <li>• Prosecco</li> <li>• Peach bellini</li> <li>• Maidens Pilsner</li> <li>• Pimms</li> </ul>			
<b>WEDDING BREAKFAST</b>			
Please choose one red and one white/rosé wine:			
<ul style="list-style-type: none"> <li>• <b>White Wines</b> Vina Carrasco Sauvignon Blanc, Chile Crescendo Pinot Grigio, Italy 2019 Dominio de la Fuente Verdejo, Organic, Spain 2019</li> <li>• <b>Rosé Wines</b> Guffetto, White Zinfandel Rosé ,Italy</li> <li>• <b>Red Wines</b> Aires Andinos Malbec, Argentina 2019 Baron de Baussac Carignan, France, 2019</li> <li>• <b>Toasting Drinks</b> Prosecco Bel Canto</li> <li>• <b>Soft Drinks</b> Sparkling Elderflower, Fresh Orange Juice, Iced water</li> </ul>			



## SUPREME

2024  
£44.00pp

2025  
£44.00pp

2026  
£46.00pp

### RECEPTION DRINKS

Please choose from the following:

- Prosecco Bel Canto
- Aperol Spritz
- Plus ice baths of bottled Peroni
- Upgrade to Champagne for £3 per person

### WEDDING BREAKFAST

Please choose one red and one white/rosé wine:

- **White Wines**  
Kakako Sauvignon Blanc, New Zealand 2019  
Macon - Villages La Cave d'Aze Burgundy, France 2019  
Camino Real Blanco, Rioja Blanco, Spain 2019
- **Rosé Wines**  
Balade Romantique Provence Rosé, France 2019
- **Red Wines**  
Conde De Castile Crianza, Rioja, Spain 2017  
Mozzafiato Primitivo, Italy 2020
- **Toasting Drinks**  
Champagne; Nicolas Cortin
- **Soft Drinks**  
A selection of Belvoir Presse soft drinks

# COCKTAILS

Cocktails can be added on in addition to your drinks package and served during your drinks reception. Alternatively, they can be added on as a cocktail hour after your meal or when evening guests are arriving.

## OPTION 1

Please choose one cocktail from the list below.  
Minimum of fifty servings.

## OPTION 2

Please choose two cocktails from the list below. Minimum order of fifty servings, per cocktail.

### TOM COLLINS £7

East London gin, lime, sugar, sparkling water  
Served in a high ball

### PALOMA £8

Tequila, lime, sugar, grapefruit soda  
Served in a high ball

### BRAMBLE £8

East London gin, lemon, blackberry, bitters  
Served in a rocks glass

### MOSCOW MULE £7

East London vodka, lime, sugar, ginger beer  
Served in a high ball

### LITTLE STAR £8

East London vodka, lemon, sugar, elderflower, prosecco  
Served in a flute glass

# EVENING FOOD

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## SLIDERS

**2024** £11.50 per head | **2025** £12.50 per head | **2026** £12.50 per head

Beef burger, cajun chicken, or bean burgers.  
Traditional hot dog or with chilli & caramelised onions.  
Served to your guests on platters.

## BOWL FOOD

Prices start from

**2024** £11.50 per head | **2025** £12.00 per head | **2026** £14.00 per head

Served in individual small bowls & handed around on platters.  
Example: Mini sausages & mash, mini Thai green curry & many more...  
Full menu available on request.

## BUTTIES AND BITES

**2024** £10.00 per head | **2025** £10.50 per head | **2026** £11.50 per head

Hot bacon rolls, sausage rolls & halloumi rolls.  
Cones of chips. Skinny fries, sweet potato or truffle chips.  
Served on platters to your guests.

## WOOD BURNING PIZZA OVEN (MIN 60 HEADS)

Prices start from

**2024** £13.50 per head | **2025** £13.50 per head | **2026** £14.00 per head

A selection of freshly made pizzas cooked in front of your guests: made with our thin and crispy base, homemade tomato sauce & toppings of your choice.  
\*For guest numbers below 80 there will be an increase of £4pp

## GRILL & SKEWER

**2024** £15.50 per head | **2025** £15.50 per head | **2026** £15.50 per head

Example: Marinated chicken skewers with a soy satay dip,  
gourmet hamburgers with relish, marinated king prawn skewers.  
Full menu provided on request.

## PAELLA & KEDGEREE

**2024** £16.00 per head | **2025** £16.00 per head | **2026** £16.00 per head

Prepared on our large outside Paella dishes & served indoors or out.  
Various varieties available.

## HOG ROAST (MINIMUM 90 HEADS)

**2024** £16.00 per head | **2025** £16.00 per head | **2026** £16.50 per head

Roast hog with homemade stuffing, apple sauce & soft baps.

## CHEESE TABLE

**2024** £10.50 per head | **2025** £11.00 per head | **2026** £12.00 per head

A selection of European cheeses served with French bread, biscuits, grapes & chutney.





# MAIDENS BARN

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