

hotel  
bars & restaurant  
the farmhouse  
banqueting & conference suite

the barns

the barns hotel | cocksparrow lane | cannoct | staffordshire | ws12 4Ppb  
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## private functions 2018

the menu's below are samples, we will aim to tailor the menus to meet your requirements and as with all details of your function we will endeavour to make everything a memorable occasion for yourselves and your guests.

a late bar is available up to 12.30am

a member of management will help organize and tailor your function to your requirements

use of a round or square cake stand and pa system for speeches if required

our hotel comprises of 21 en-suite bedrooms including a suite.

Room hire Saturday £295, Friday £195, all other days £175 including complimentary hotel room for the party night  
Resident DJ playing until 1am £225

Fridays & Saturdays require a minimum number of 90 guests to cater for  
**Please contact reception for availability as certain dates are reserved for weddings only**  
**NB an inflationary 3 percent increase applies to 2019 bookings**



## menu a - £23.95

home-made cream of leek and potato soup  
watermelon boat served with seasonal fruits drizzled with a raspberry coulis  
poached mushrooms served on bruschetta with a stilton and chervil sauce  
home-made duck and cointreau pate with red onion chutney

o0o

roast turkey served with seasoning  
roast topside of beef with yorkshire pudding  
chicken breast with a bordelaise sauce of red wine, mushroom and shallots

o0o

homemade baileys bread and butter pudding  
chocolate fudge cake  
homemade fruits of the forest cheesecake  
tarte au citron drizzled with fruits of the forest

o0o

coffee and mints

## menu b - £27.95

homemade broccoli and stilton soup  
smoked salmon cornets stuffed with prawns and drizzled with a marie rose sauce  
breaded mushrooms stuffed with mozzarella with Cumberland sauce  
goats cheese and red onion chutney filo parcels drizzled with a raspberry coulis

o0o

poached salmon fillet with a creamy white wine tiger prawn and grape sauce  
shank of lamb marinated in rosemary and thyme with a rich port and mushroom sauce  
chicken breast stuffed with spinach & red pepper wrapped in bacon with a champagne sauce

o0o

Belgian chocolate torte  
Key lime pie  
raspberry cheesecake with white chocolate shavings  
sticky toffee pudding with butterscotch sauce

o0o

coffee and mints

## Sample vegetarian options

home-made vegetable en croute filled with mixed vegetables served with a tomato and basil sauce  
chefs home-made lasagne  
home-made roast red pepper and goats cheese filo tart

**all dietary requirements can be catered for  
finger buffet £12.95**

a selection of fresh sandwiches  
homemade sausage rolls  
home-made Mediterranean vegetable quiche  
traditional ascot pork pie  
mini Indian vegetable samosas & mini vegetable spring rolls  
marinated Greek lamb skewers  
mini breaded savoury eggs  
pickled onions, green salad, cherry tomatoes  
boats of sweet chilli sauce and tsatiki

**the barns hog roast buffet £13.95**

joints of roasted leg of pork  
crackling off the joints  
stuffing and jugs of gravy and apple sauce  
bread rolls and butter  
bowls of green salad  
bowls of coleslaw  
bowls of potato salad  
home-made mediterranean vegetable quiche  
vegetable samosas  
vegetable spring rolls  
home-made chunky chips

**hot buffet £13.95**

chef's Indian balti  
home-made steak and ale Pie  
home-made lamb lasagne  
home-made vegetable lasagne  
bowls of rice  
home-made chunky chips  
home-made coleslaw  
bowls of green salad  
bread rolls

**farmhouse buffet £14.95**

platters of roast turkey and roast ham  
traditional indian vegetable samosas  
breaded chicken goujons with sweet & sour sauce  
mini vegetable spring rolls  
mini onion bhajee  
bowl of waldorf salad  
bowl of mixed salad  
bowl of home-made coleslaw  
home-made chunky chips  
bread rolls and butter