

the barns

the barns hotel | cocksparrow lane | cannock | staffordshire | ws12 4pb
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private functions 2026

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.midnight

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 compromises of 47 en-suite bedrooms including a suite.

Room hire Saturday £995, Friday £595, all other days £395 including complimentary hotel room for the party night

Resident DJ playing until 12.30am £350

Please note all deposits are non- refundable

Please note certain dates are reserved for wedding receptions only



menu a - £36.95

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

oo

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

oo

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

oo

coffee and mints

menu b - £39.95

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

oo

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

oo

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

oo

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 £15.95

a selection of fresh sandwiches

homemade sausage rolls

home-made Mediterranean vegetable quiche

mini Indian vegetable samosas

mini vegetable spring rolls

marinated Greek lamb skewers

mini breaded savoury eggs

pickled onions

bowl of green salad

bowls of sweet chilli sauce and tsatiki

the barns hog roast buffet £19.95

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 £19.95

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 £19.95

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