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
Minimum numbers to cater for 80 guests apply (T&C apply)

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

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 - £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

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 £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
boats 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