

A top-down view of a white enamel bowl with a dark blue rim, filled with coleslaw. The coleslaw consists of finely shredded white cabbage, thin slices of orange carrots, and small green chives. A silver spoon is partially submerged in the coleslaw on the left side of the bowl. The bowl sits on a light brown, textured burlap tablecloth. In the upper left, a white wooden sign with a black chalkboard top is partially visible, showing the word 'Food' in white cursive. To the right of the bowl, a small green apple and a pink and white ceramic object are on the tablecloth. In the bottom right corner, there is a large, out-of-focus green plant.

the
barns

Sample Menus

The Cider Barn Catering

We aim to celebrate the county's produce by working with local suppliers.
We try to reflect the simplicity and beauty of the Herefordshire countryside in all that we do.

ABOUT THE MENUS

For our evening meal menus we ask the party to **pick one option** (or two maximum) for each course that everyone will enjoy.

If there is someone with dietary requirements we can accommodate them separately with different options, just let us know and we will send you some choices.

Our prices include the delivery of the meal by our Chef and our Chef will be in charge of the food for you. We will also **dress the table for you and clear after each course.**

If you are planning a meeting after the meal it would be best to be in a different room to the dining room.

Please note that prices within this document may be subject to change.



BREAKFAST MENUS

Continental

Granola
Yoghurt
Fruit salad
Smoked salmon
Honey and clove ham
Cream cheese
Bread/Toast

English Breakfast

Tudge's Sausages and bacon
Baked beans
Tomatoes and mushrooms
Scrambled eggs
Toast
Jam and butter



LUNCH MENUS

Light Lunch Buffet

Selection of sandwiches: beef & horseradish / egg mayonnaise / ham and mustard

Selection of seasonal quiches
Pork, sage and onion sausage roll
Potato and mustard salad
Crisps

Lemon and polenta cake with lemon curd cream
Chocolate brownie with salted cream and praline
Scones with raspberries and cream



LUNCH MENUS

Deli Style Buffet

Coronation chicken

Poached salmon with pickled cucumber

Beetroot fritters with paprika hummus and Moroccan couscous

New potato, red onion and dill salad

4 x Seasonal Salads. For example:

- Roasted beetroot, hazelnut & goats cheese salad
- Charred broccoli with sesame dressing, ginger and spring onions
 - Chilli and kohlrabi coleslaw
- Roasted butternut squash and green beans with almonds and herbs

Selection of bread

Selection of condiments

Pulled Meat Style Buffet

Please choose two meats from the following list:

- Firecracker beef brisket
- Harissa roasted lamb shoulder
- Rosemary and lemon lamb shoulder
- Thyme, lemon and coriander goat shoulder
 - Aromatic pulled pork
- Paprika smoked chicken thighs

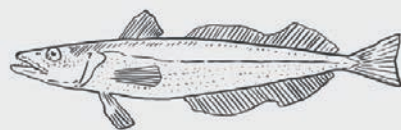
New potato, red onion and dill salad

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 - Chilli and kohlrabi coleslaw
- Roasted butternut squash and green beans with almonds and herbs

Selection of bread

Selection of condiments



DINNER MENUS

Barbecue Menu

Smoked firecracker beef brisket

Lamb and feta burgers

Tudge's pork sausage

Sesame, honey and lemon chicken thighs

Seasonal vegetables and halloumi skewers

Vegetarian options available upon request

New potato, red onion and dill salad

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- Roasted beetroot, hazelnut & goats cheese salad
- Charred broccoli with sesame dressing, ginger and spring onions
 - Chilli and kohlrabi coleslaw
- Roasted butternut squash and green beans with almonds and herbs

Selection of bread

Selection of condiments

The Cider Barn Catering

Sharing Meal Menu

Starters

Choose one of the following options:

- Leek and thyme risotto with leek crisps and goats cheese and lemon salad
- Smoked salmon rillete with linseed wafers and pickled cucumber salad
- Warm smoked chicken, apple and black pudding salad with caraway mayonnaise

Mains

Choose one of the following options:

- Porchetta with creamy polenta, chilli greens, pine nut gremoulata and crispy sage
- Glazed beef cheeks in port and redcurrant, smoked pommes purée, seasonal greens and rosemary crumble
- Baked hake with chorizo and caper sauce, warm new potatoes, roasted hispi cabbage and salsa verde

Desserts

Choose one of the following options:

- Lemon and vanilla cheesecake with limoncello jelly and seasonal fruits
 - Chocolate torte with thyme cream and orange salsa
- Cinnamon treacle tart with caramelised apple purée and vanilla crème fraîche

The Cider Barn Catering

DINNER MENUS

Plated Meal Menu

Starters

Choose one of the following options:

- Marinated tomatoes with Ash soft cheese, sourdough crisp, basil and balsamic glaze
- Scallops with curried dahl, pomegranate salsa, parsnip crisps and cumin foam
 - Crab risotto with crab and tarragon salad and pickled lemon salad
- Mutton loin with sunflower seed risotto and blue cheese croquette

Mains

Choose one of the following options:

- Treacle cured beef sirloin with slow braised cheek with shallot purée and beetroot salsa
 - Lamb rump and kofta with saffron mayonnaise, dukkah and coriander chutney
 - Soy marinated pork loin with black pudding croquette, charred spring onion and caramelised apple purée
- Pan-roasted duck breast with rilette of leg meat, heritage carrots, star anise puree and plum jus

All served with potatoes and seasonal vegetables in the centre of the table.

Desserts

Choose one of the following options:

- Seasonal fruit crème brûlée with pistachio langue de chat, fruit marshmallow and caramelised white chocolate
- Chocolate and salted caramel tart with peanut parfait, peanut crumble and rum jelly
 - Coconut pie with flambé pineapple, passion fruit sorbet and curd



NOT TOO TOP NOSH

STARTER

MEAT

Ham and smoked hock roll, cider jelly, piccalilli emulsion
Duck liver parfait, sourdough and red onion marmalade
Pressed pork & confit chicken terrine, caponata dressing

FISH

Prawn cocktail, homemade brown bread
Mini fish cakes, tartar sauce
Peppered mackerel terrine with smoked potato salad

VEGGIE

Cauliflower panna cotta, walnut pesto
Heritage carrot terrine, apple gel & roasted hazelnut
Caramelised onion blue cheese tart

MAIN

MEAT

Butter poached chicken, potato fondant, chicken jus
Belly of pork, caramlised apple with champ potato own juices
Slow-cooked blade of beef, smoked potato duchess with roasted onion purée

FISH

Pan-roasted salmon, chicory & courgette bhaji & spiced jus
Roasted cod, chorizo cassoulet
Grilled sea bream, clam chowder with Anya potato, butter samphire

VEGGIE

Chickpea & watermelon curry
Salt-baked celeriac, truffle lentil with red wine glaze
Potato gnocchi, petit pois, wild roquette shaved Parmesan

DESSERT

Sticky toffee pudding with homemade vanilla ice cream and toffee sauce
Vanilla panna cotta with granola
Berry messy parfair, fruit coulis & mint
Crème brûlée with shortbread
Lemon posset with basil and strawberry
Chocolate brownie with chocolate sauce, chunky peanut butter ice cream
Cheese

TOP NOSH

STARTER

MEAT

Vanilla carpaccio of beef with truffle oil and Parmesan crisp
Herefordshire picnic
Smoked duck salad with beetroot jelly & watercress salad

FISH

Octopus terrine with ham hock fritter salsa verde
Pan-seared scallops, compressed watermelon with chorizo dressing
Pomegranate-cured salmon, wasabi yoghurt and caviar

VEGGIE

Burrata, veg salad with a lemon dressing
Pea panna cotta with whipped feta and chive oil
Butternut squash & rosemary terrine with Brie de Meux

MAIN

MEAT

Beef two ways, celeriac textures & fondant potato, beef jus
Rack of lamb, onion soubise with pommes anna, red currant rosemary jus
Pan-roasted duck breast, parsnip vanilla purée & cherry sauce

FISH

Whole Dover sole with brown shrimp butter
Chunk of cod with saffron shellfish cassoulet with rouille
Wild sea trout with samphire and squeak with salsa verde

VEGGIE

Rigatoni pasta, cep and truffle with shaved pecorino
Artichoke and chicory tart
Vegetarian wellington with herb sauce

DESSERT

White chocolate and strawberry trifle
Hot chocolate fondant with peanut butter ice cream
Valrhona chocolate pavé with caramelised banana and Frangelico marshmallows
Chocolate tart with kumquat marmalade soaked in Cointreau
Trio of lemon desserts
Pear tartin with blue cheese ice cream

NOSH	
STARTER	
MEAT	
Duck rillettes, apple & radish salad, sourdough toast with cornichon butter	
Chicken & goats cheese boudin, sun-blush tomato tapenade and basil pesto	
Truffle mac & Hereford hop cheese with belly pork and crackling	
FISH	
Terrine of smoked salmon, avocado ice cream	
Crab & prawn cocktail with cucumber jelly	
Beetroot-cured mackerel with toasted hazelnut and apple salad	
VEGGIE	
Goat cheese, roasted beets salad	
Truffle egg and soldiers	
Twice-baked cheese soufflé with caramelised walnuts	
MAIN	
MEAT	
Duck leg, Asian veg and black bean with a lime ginger dressing	
Gentleman relish shank of lamb with bubble and squeak, lamb jus	
Braised beef, truffle mash, panko carrots, pea purée	
FISH	
Roasted bass, sweet potato fondant with tamari glaze	
Smoked haddock risotto with poached duck egg	
Roasted cod, lentil with mustard and caper dressing	
VEGGIE	
Cauliflower steak, tamari glaze, baba ganoush	
Wild mushroom spinich pithivier	
Bubble & squeak risotto with poached duck egg	
DESSERT	
Hazelnut parfait, passion fruit	
Cappucino semifreddo, hot milk & cinnamon doughnut	
Tonka bean rice pudding with seasonal fruit compote	
English trifle	
Fig pudding, fig compote & port reduction	
Pineapple tartin with Malibu ice cream	
Baked vanilla cheesecake, salted caramel drizzle, candied nuts	
Cheese	

FORK N EASY
A delivered hearty 2-course **drop-off meal** for 8 or more people.
Choose one main, a potato dish, two sides of vegetables and a pudding.

MAIN	
MEAT	
Dry aged beef wellington	
Beef bourguignon	
Braised Herefordshire beef cheek	
Slow-cooked chunky chilli con carne with spiced rice	
Lamb hotpot	
Duck cassoulet	
Classic chicken chasseur	
Pork belly with chorizo cassoulet	
Fat sausages with caramelised onion jus & crispy onion	
PIES	
Beef, chorizo & blue cheese	
Chicken mushroom & tarragon	
Butternut squash, feta & sage (V)	
A luxury fish	
Cod & chorizo	
Cottage/shepherd	
VEGGIE	
Chickpea and carrot curry and rice (V)	
Vegetarian wellington (V)	
SIDES	
POTATOES	VEGETABLES
Creamed mash - plain or smoked	Seasonal medley of green
Dauphinoise	Braised red cabbage
Buttered new potatoes	Roasted root
Pommes anna	Seasonal selection
Champ	Cauliflower cheese
Lyonnsaise	Seasonal root purée
Roast	Buttered roasted hispi
Fondant	Roasted or charred Mediterranean
DESSERT	
Bread & butter pudding	
Treacle tart	
Sticky toffee pudding	
Seasonal crumble	
Bakewell tart	
Treacle sponge	
Boozy trifle	
Rice pudding with seasonal fruit compote	
Apple tartin	
Lemon tart	

HOT CANAPÉS

HOT CANAPÉS (WITH DIPS & GLAZES)

Cocktail sausages
Traditional pork
Lamb chilli & garlic cocktail
Pork, tomato and basil

DIPS & GLAZES

Mustard mash dip
(recommended with traditional pork)
Redcurrant & rosemary
(recommended with lamb, chilli & garlic cocktail)
Sage & onion compôte
(recommended with pork, tomato and basil, or traditional pork)
Honey, soy and mustard
(recommended with all of them)
Maple, harissa and mustard
(recommended with all of them)
Sticky BBQ
(recommended with pork, tomato and basil and traditional pork)

ARANCINI

Tomato and basil with pecorino mayonnaise
Paella with saffron mayonnaise
Truffle
Sweetbreads with rosemary and onion cream

HOT CANAPÉS

Wild mushroom and roast garlic tumbleweed
Mini baby jackets with caviar
Mini burgers
Lamb kofta with coriander pea yoghurt
Thai fish cakes
Gruyeres
Tempura of prawn with chilli coriander dip
Bacon and egg with hollandaise
Cockle popcorn
Steak, chip and bearnaise sauce
Smoked haddock croquettes with pea puree
Pork crackling with rosemary salt and apple vanilla dip
Parma ham and Gruyere croquettes
Oysters in panko
Deep-fried Brie with cranberry relish
Thai fish cakes or crab cakes
Beef croquettes with demi-glaze gel
Chicken satay with peanut butter dip
Crispy chicken with curry mayonnaise
Rosemary panko baby monkfish with tartar sauce



COLD CANAPÉS

COLD CANAPÉS

- Duo of salmon on rye
- Lime soy tuna
- Compressed melon with whipped minted feta
- Compressed melon with whipped goats and truffle
- Mini Yorkshire pudding with Hereford roast beef
- Spiced tomato and goats cannelloni
- Smashed pea and mint crostini
- Salmon sushi
- Deviled eggs
- Root veg crisps with aoli
- Smoked salmon on a potato cake
- Truffle potato with crème fraîche and caviar
- Quail eggs with caviar
- Marrow custard vol-au-vent with beef and pea caponata
- Chargrilled courgette with goat cheese wrap
- Pear and blue cheese wrap
- Prawn and avocado with bloody mary mayonnaise wrap
- Cheese scones, Brie and pickled pear
- Beetroot-cured salmon with hazelnut & apple en croûte
- Mini taco of prawn
- Ham hock and guinea fowl terrine
- Parmesan shortbread fingers
- Quesedillas with chicken and avocado mousse
- Thai chicken noodle salad in a Thai cracker
- Smoked salmon & lemon-infused salsify
- Cheese straws

BUTCHERS BLOCK

BESPOKE PRICING

BUTCHERS BLOCK

- T-Bone
- Ribeye
- Sirloin
- Fillet
- Homemade beef burgers
- Chunky mixed grill

PORK

- Pork chops
- Cumberland sausage rings
- Spare ribs

LAMB

- Lamb cutlets

CHICKEN

- Butterfly
- Drumsticks and thighs
- Spatchcock

SIDES

- Beer battered onion rings
- Flat-cap mushrooms
- Roasted tomato on the vine
- Skin-on triple cooked chips
- Herb and truffle butter
- Hereford Hop mac and cheese
- Blue cheese Welsh rarebit

SAUCES

- Béarnaise
- Chimichurri
- Peppercorn
- Blue cheese
- Dianne mushroom

Megan Lyke Catering

Megan is a personal chef available for private catering and drop off catering.
Bespoke menus can be created to suit you.

BREAKFAST

Continental Breakfast and Hot Sandwiches

Selection of cereals and granola
Fruit platter & yogurt pots
Selection of sweet pastries
White and Brown toast, butter and jams
Bacon, Sausage & Egg Sandwiches
Ham & Cheese Croissants
Selection of Juices, Tea & Coffee

LUNCH

Afternoon Tea

Selection of filled sandwiches, savouries and sweet cakes
(*as buffet or individual packed lunch*)
Coronation chicken & rocket
Bacon, brie & cranberry
Smoked salmon, horseradish crème fraîche & capers
Sausage rolls
Scotch eggs
Lemon & raspberry cake
Scones, clotted cream and strawberry jam
Millionaires' shortbread

Traditional Buffet Lunch

Rare roast beef with chimichurri
Baked salmon
Broccoli, stilton and caramelised onion quiche
Potato Salad with crème fraîche & pickled onions
Apple coleslaw
Roasted beetroot, harissa yogurt & pumpkin seeds
Tomato, basil and mozzarella with balsamic glaze
Mixed leaf salad with burrata, mint, peach & prosciutto

Lemon, blackberry & almond roulade
Chocolate & brandy torte

Sunday Lunch Two Course Sunday Lunch

Roast Beef, Pork, Lamb or Chicken with all the trimmings
(Roast potatoes and selection of vegetables)

Sticky toffee pudding, butterscotch & candied walnuts
Apple tarte tatin & clotted cream ice cream

DINNER MENUS

Mediterranean Buffet Dinner

Pomegranate, almonds, coriander bulgur wheat

with harissa chicken & garlic yoghurt

12hr slow-cooked shoulder of lamb

Grilled flatbreads or roasted herby potatoes

Avocado & broad bean dip

Tomatoes, sumac and pine nut salad

Lemon, oregano and feta salad

Zesty lemon tart with crème fraîche

Profiteroles with chocolate sauce

Evening Meal

Start your evening with a social canapé reception:

Arancini balls, romesco sauce & basil

Cheese soufflé, parmesan & apple

Spiced Crab cakes with cucumber dipping sauce

Baked tomato galette with goat's cheese, tapenade and pumpkin seeds

Confit duck leg, red cabbage, green peppercorn & apple

Lamb rump, croquette, broccoli, hazelnut & feta

Pollack, cheddar mash & warm tartare sauce

Beef fillet, cauliflower purée, confit shallot, wild mushrooms & black olives

(All served with potato and vegetables on the table)

Honey & Greek yoghurt pannacotta, dark fruits and almond praline

Dark chocolate ganache with shortbread and blackcurrants

Pear frangipane tart, Chantilly cream and toasted almonds

Tropical pavlova, white chocolate, mango and lime salsa & toasted coconut



Field2Fork Catering

Katie Light runs Field2Fork Catering. As well as the corporate menu below, Katie is available for more casual dining with their Pizza Van.

BREAKFAST

Breakfast Buffet

- Berry Granola & Yoghurt Glasses
- Assorted Pastries served with Herefordshire Jams
- Pancakes with Crispy Bacon & Maple Syrup
- Fresh Fruit Juices

LUNCH

Ploughman’s Lunch

- Honey & Mustard Glazed Ham
- Caramelised Red Onion & Sage
- Sausage Rolls
- Local Cheese Board
- Creamy Coleslaw
- Dressed Leaves
- Assorted Bread Basket

OR

Buffet Lunch

- Assorted Sandwiches
- Caramelised Red Onion & Sage
- Sausage Rolls
- Roasted Vegetable Quiche
- Two Farmers Crisps
- Scones topped with Cream & Fresh Strawberries

DINNER

Evening Meal

(Choose 2 of the options below)

- Chicken in a Creamy Tarragon Sauce
- Beef, Chestnut Mushrooms, and Ginger Casserole
- Chicken and Chorizo in a rich Tomato Sauce
- Pork Fillet in a creamy Henry Weston Sauce
- Coq au Vin with Bacon Lardons and Button Mushrooms
- Herefordshire creamy Beef Stroganoff
- Trio of Mushroom Risotto

(All of the above will be served with seasonal greens and an appropriate potato or rice dish)

Desserts

(Choose 2 of the options below)

- Lemon Posset Glasses with Fresh Raspberries
- Eton Mess with fresh Berry Coulis
- Double Chocolate Brownie served with warm Chocolate Sauce & Vanilla ice cream
- Sticky Date Pudding with a warm Caramel Sauce
- Herefordshire Cheese Board with Figs & Grapes

BREAKFAST (FOLLOWING DAY)

Breakfast Roll

- Herefordshire Sausage & Bacon Rolls

