

RED BARN

Blindley Heath

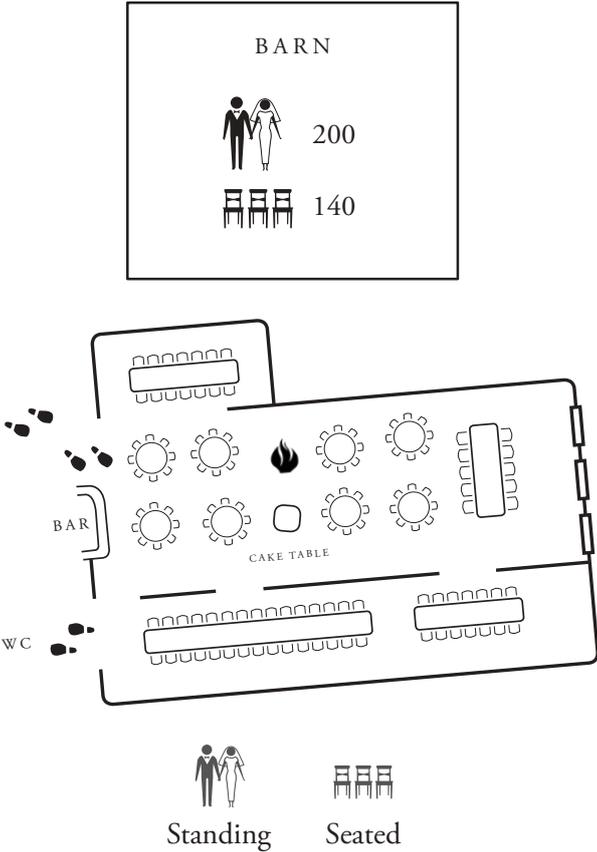
Set in the bucolic beauty of the Surrey weald only an hour away from London, The Red Barn is the perfect spot for weddings in any one of our wonderful spaces. Whether you are looking for somewhere grand or informal, the barn, pantry or paddock can cater for all tastes and styles to create the perfect setting.

Also licenced to hold civil ceremonies and partnerships the superb barn provides a wonderful atmosphere helping to create a really memorable day.



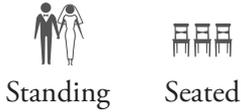
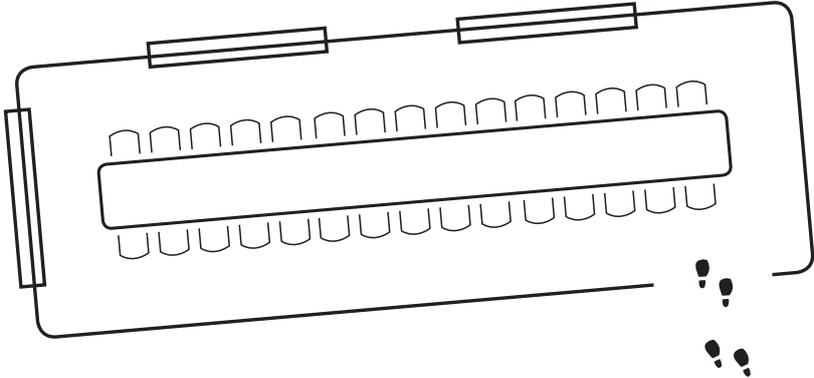
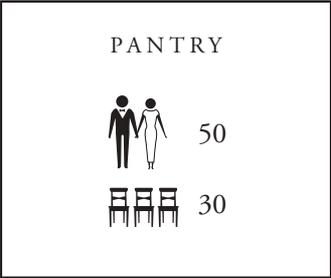
CAPACITIES AND FLOOR PLAN

With its vaulted ceiling and exposed beams, central fireplace and oodles of old-world charm. The barn is what gives us our name and ensure your wedding is a day to remember for everyone. We can seat 140 people in a wide variety of layouts, if a grand feast is required or up to 200 standing for something a little less formal, total flexibility is a big part of what we do. There's plenty of space for a dance floor, bands and other entertainment while still have secluded little areas for guests to relax in before re-joining the fun and it can be as relaxed or as formal As you like.



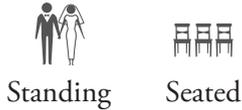
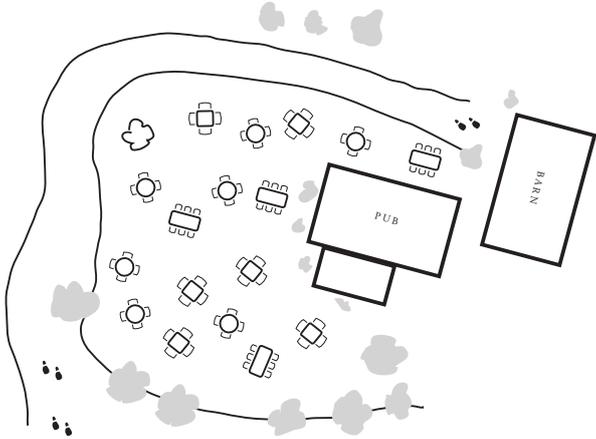
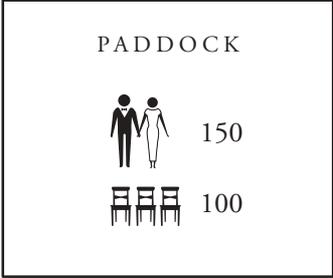
CAPACITIES AND FLOOR PLAN

Smaller weddings are just as special to us at The Red Barn and our rather perfect private pantry leads out to our beautiful lush garden and is a wonderful setting for a more intimate wedding with your nearest and dearest, with a very old aga for that rustic feel we can seat 30 of your specially plucked guests or why not have a small party later On and invite 20 odd more to celebrate with you.



CAPACITIES AND FLOOR PLAN

The sun is shining and the birds are singing, best have a garden wedding with us in the delightful grounds surrounding The Red Barn. We have an outside bar and we are just itching to lay on a BBQ or Hog roast for you and your guests. It's an idyllic place for a wedding and the back drop of the rolling surrey hills makes for Magical photos.





CANAPÉS

£10 per person for 5 , £12 per person for 6, £14 per person for 7

Meat

Mini Burgers, Mini hot dogs, coconut crusted chicken with sweet chilli dip,
duck spring rolls with soy sauce, Ham ballontine with apple sauce,
black pudding with honey mustard dip, chicken liver parfait and ale chutney,
Roast beef and horseradish cream, confit of pork belly apple sauce and crackling,
devils on horseback

Fish

Mini fish & chips, smoked salmon and wholegrain mustard,
crab and avocado mayonnaise, Mackerel pate and caper berries,
king prawn tempura and marie rose sauce, Treacle cured salmon billini,
capers and red onion, crab cake with lemongrass and chipotle remoulade.

Vegetarian

Asparagus & truffle hollandaise, Goat's cheese and tomato jam,
tomato and red onion bruchetta, herb crusted baked fig with goat's cheese,
tomato and mozzarella skewers with basil , pea arancini,
sweetcorn relish and pea shoots

SPRING & SUMMER MENU

Menu £,55 per person

Starters:

- Glazed goat's cheese and red onion marmalade tart, pesto and pea shoots.
- Smoked salmon with caper dressing, pickled quails eggs.
- Smoked duck breast with a potato and spring onion salad and whole grain mustard.
- Potted Portland Crab, melba toast and sea fennel salad.
- Marinated lobster salad with a smoked salmon mousse and pickled lemon.
- Asparagus and cashewnut soup.
- Trio of salmon, smoked salmon tartar, smoked salmon and chive cream cheese roulade, hot smoked salmon and lime dressing
- Pan seared Scallops, pea puree, crispy black pudding. Micro salad and lemon oil.

Mains:

- Rump of lamb with wild rosemary fondant potato and young vegetables & Rosemary Jus.
- Corn-fed chicken wrapped in parma ham served with fondant potato, green beans, cream garlic and herb sauce.
- Beef Wellington, dauphinoise potatoes, green beans and madeira sauce.
- Lemon & Goat's cheese risotto with baby artichokes.
- Tian of wild mushrooms and asparagus with glazed mascarpone cheese, rocket, sun-blushed tomatoes and parmesan salad.
- Pan-fried Sea Bass with cherry tomatoes, crushed new potatoes, green beans and sauce Vierge.
- Butternut squash, spinach, courgette and red onion filo basket with Sussex Charmer and Beetroot Puree.
- Pancetta wrapped pork tenderloin, with parsley mash, savoy cabbage, caramelised parsnip puree and Aspalls Cider cream.

Desserts

- Chocolate and Baileys Mousse with Vanilla Ice Cream & Chocolate pencil.
- Assiette of Desserts - Lemon Tart, Eton Mess & Creme Brulee.
- Raspberry and Strawberry Eton Mess.
- Lemon Tart with Chantilly Cream.
- Vanilla Creme Brulee.
- Dark Chocolate Pot with orange shortbread.
- Cheese and biscuits.

AUTUMN & WINTER MENU

Menu £,55 per person

Starters:

Pressing of wood pigeon, wild mushroom, celeriac remoulade.
Chicken & Chorizo Terrine, chilli & Apricot chutney and Toast.
Spiced beetroot soup, creme fraiche, pesto and chive dressing.
Cauliflower and blue cashel cheese soup with crushed hazelnuts.
Game Terrine, Piccalilli and sour dough.
Butternut squash, rosary curd, wild rocket and toasted pecans.
Beetroot Carpaccio, pickled vegetables and sesame.
Roast Chicken boudin, smoked bacon, celeriac mash, rosemary jus.
St Agur Souffle with fruit chutney.

Mains:

Venison wellington with grain mustard dauphinoise potatoes, savoy cabbage, chantenay carrots, wild mushroom and madeira sauce.
Marinated duck breast and leg with fig tart and artichoke puree, seasonal vegetables.
Herb crusted rack of lamb, garlic and thyme fondant potatoes, seasonal vegetables and red current jus.
Roasted pumpkin and goat's cheese crepe, glazed with parmesan sauce.
Roasted pork belly with caramelised apple, Aspalls Cider Fondant potato and Pickled Red Cabbage.
Butternut squash, oregano pie and mozzarella pie with champ mash and baby carrots.
Corn-fed chicken pancetta served with a potato and parsnip cake, black cabbage and sweet corn veloute.
Supreme of guinea fowl stuffed with sweet corn and leek mousseline, sweet potato fondant and madeira cream sauce.
Baked Hake with winter vegetable Ragù.
Grilled Turbot, tomato & caper butter noisette, crushed saffron potatoes.

Desserts

Assiette of Desserts: Chocolate brownie, Mini apple crumble, Mini Treacle tart and custard.
Poached pear and cinnamon doughnut with salted caramel ice cream.
Bakewell tart with raspberry ripple ice cream.
Trio of Cheesecakes white, milk and dark chocolate with a winter fruit compote.
Winter Pavlova.
Cheese and Biscuits.
Chocolate Brownie with Vanilla Ice Cream

EVENING BUFFET

5 items for £10 per person 7 items for £15 per person 10 items for £20 per person

Mini Chicken Satay
Honey and mustard chipolata sausages
Salmon and cod fishcakes with tartar sauce
Lamb Kofta and mint sauce
Goat's cheese and red onion tart
BBQ chicken Drumsticks
Spicy Chicken wings
Rosemary and garlic roast potatoes
Vegetarian sausages and vegimite
Triple cooked chips
Broccoli and stilton tarts
Deep fried prawns with a sweet chilli, garlic, coriander dip
Spring rolls and soy sauce
Vegetables and halloumi skewers
Selection of sandwiches
Selection of cured hams and salami
Calamari rings with aioli dip
Mini Mozzarella balls with pesto
Selection of Mini Quiches

Or go for a Bacon/Sausage Baps £6 per person

CHEESE TOWER

Up to 50 people £,350.00 / Up to 100 People £,700.00

All served with Balsamic onions, stuffed bell peppers, breads, selection of crackers, rhubarb and apple chutney, sundried tomato and red pepper chutney, smoked chilli jelly and real ale chutney

Select your cheeses from the following list:

Butler's Secret Cheddar
Old Sussex Cheddar
Godminster Cheddar
Norbury Blue
Stilton Bassett
Cropwell Bishop
White Stilton and Apricot
Cornish Brie
Somerset Camembert
Gorgonzola
Edam Loaf red wax
Gorwydd Caerphilly
Whenseydale and ginger

PACKAGES

All Based on 80 Pax

Package 1

13 bottles of prosecco
20 bottles of House Red
20 bottles of House White
13 Bottles of prosecco
£1,580.00

Package 2

13 Bottle of prosecco or jugs of pimms
40 bottles of beer
20 bottles of chile Sauvignon Blanc
20 bottles of Chile Merlot
13 bottles of Champagne
£2,107..00

Package 3

13 bottles of Champagne
40 Bottles of beer
20 bottles of Jealousy Pinot Noir
20 bottle of Gavi ca Di Mezzo
13 Bottles of Champagne
£2,376.00

THE PERFECT PACKAGE

Package includes

Service Charge

Menu & Wine Tasting for Bride & Groom

Linen

Silver cake knife and Stand

Arrival prosecco, pimms, bottled beer and soft drinks

5 canapes per person

Three course wedding breakfast

½ Bottle of Wine Per person

Toast prosecco

Tea and coffee

Evening Buffet

Package based on 80 guests £9,675.00 venue hire additional and additional guests

priced at £121pp



OTHER INFO



T'S AND C'S

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you: however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received your completed and signed booking form and agreed deposit pre-payment. Unfortunately we cannot take payments by cheque.

The deposit is fully refundable up to 14 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The balance is payable two weeks prior to the date of your booking via card or cash payment.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering food, please confirm all guest numbers 7 days prior to your booking date. Please note that this will be the number charged to your final food bill.

Please supply full menu choices by this time and also advise us if your guests have any special dietary requirements so our chefs are well informed and can give you a breakdown of ingredients if required.

SERVICE CHARGE

For group event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. We are sure you'll agree our staff deserve it and if not then please do let us know why.

SPECIAL REQUESTS

May we also remind you that we are here to ensure that you and your guests have a simply fantastic time celebrating with us. So please, do let us know if you have any particular requests no matter how far-fetched we will always do our best for you.

FIND US



RED BARN

Blindley Heath

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