



# THE BARN at ALSWICK

*Funeral Receptions*



# Funeral Reception

We understand that organising a funeral reception can be an emotional time. We have many years of experience in sympathetically attending to customers' needs and will help you every step of the way to ensure that you have one less thing to worry about.

The bright and spacious barn offers a peaceful countryside location for your occasion. Accommodating numbers from 50 to 220 (dependent on layout) it is the perfect space for your occasion.

The old farm building, built in the late 16th century, has been beautifully restored to rustic perfection. This contemporary, yet characterful, blank canvas venue enables you to create your very own bespoke reception.

Situated close to Harwood Park Crematorium and Parndon Wood. The Barn at Alswick is perfectly placed for a funeral reception. We will ensure that your guests feel welcomed, comfortable and well catered for.

£40.00 per person



# Menu 1

## Menu

### Fresh bread

Sage & beer mustard sausage rolls  
Streaky bacon, red onion & mature cheddar quiche  
Mediterranean vegetable & buffalo mozzarella quiche  
Local smoked ham  
Garlic, lemon & thyme chicken  
Chicken satay skewers  
Bowls of root vegetables crisps  
Selection of salads to include:  
Potato, spring onion & bacon salad  
Seasonal slaw  
Mediterranean vegetable pasta  
Sun blushed tomato & basil Cous Cous  
Mixed leaf salad  
Selection of homemade cakes

### Sweet Canapés

*Optional extras £1.75 per person per item.*

Mini Chocolate Brownies  
Strawberry Shortbreads  
Chocolate Strawberries  
Exotic Fruit Skewers with Fruit Sauce  
Mini Chocolate Éclairs  
Selection of Homemade Truffles

## Canapés

*Optional extras For additional savoury items please see examples below, all items are £1.75 per person per item.*

Goujons of Sole, Tartar sauce  
Baby Baked Jackets, Chive Mascarpone, Caviar or Red Onion Marmalade  
Spiced Aubergine, Greek Yoghurt, Mint, Flatbread (v)  
Peking Duck, Mango & Cucumber  
Roast Beef with Horseradish Cream Yorkshire Pudding  
Skewers of Jerk Chicken with a Jerk & Coriander Pesto  
Potted Shrimp on Toast  
Quails Eggs with Smoked & Celery Salt Dip (v)  
Tomato, Basil, Roast Pepper, Bruschetta (v)  
Mini Mozzarella, Black Olive & Cherry Tomato Lollipops with Pesto (v)  
Hot Smoked Mackerel, Pickled Beetroot, Crème Fraîche  
Chunky Chips, Aioli or Homemade Ketchup (v)  
Smoked Salmon Blinis with Crème Fraiche, Dill & Keta Caviar  
Lamb Kofta Kebabs, Minted Yoghurt  
Thai Fishcakes, Lime & Chilli Dip  
Cherry Tomatoes stuffed with Mint, Pine nut & Olive Caponata (v)  
Prawns, Ginger, Chilli, Coriander  
Smoked Trout, Cream Cheese, Chive Scone  
Honey Glazed Sausages, Mustard Dip  
Herb Roasted King Prawns with a Garlic Dipping Sauce  
Smashed Pea & Broad beans, Pecorino, Bruschetta (v)  
Asparagus, Pea & Mint Arancini & Red Pesto (v)  
Three Cheese Scone, Tomato Chutney (v)  
Crudités, Dips (v)  
Thai Beef Skewers Served with a Satay Sauce  
Lemon Pepper Crumb Chicken Skewers served with Lemon Aioli  
Marinated Mini Mozzarella (Bocconcini) (v)  
Mini Stuffed chillies with Cream Cheese (v)  
Vegetable Samosas with Coriander & Mint Chutney (v)  
King Prawn in Filo with Sweet Chilli Dip  
Smoked Ham & Gruyere Tart  
Polenta Coated Chilli Squid, Lime & Chilli Dip



# Menu 2

## Menu

A round of open sandwiches on either Sour Dough or Ciabatta

A Filled wrap

Selection of English & Continental meats and cheeses

Fresh Bread and biscuit selection

Two savoury items

Crisps, crudités and dips

Selection of homemade cakes

Fresh Fruit Platter

## Vegetarian options:

Optional extras For additional savoury items please see examples below, all items are £2.60 per person per item.

-3 cheese and spring onion tarts

-Bruschetta of aubergine caviar, sun blush tomato, basil and buffalo mozzarella

-Flatbreads filled with basil roasted vegetables and smoked paprika hummus (v)

-Fresh herb choux buns filled with roasted vegetables and pesto dressing

-Roasted red pepper, cherry tomato and oregano puff pastry turnovers

-Avocado and mozzarella bruschetta with chilli and red onion jam

-Broccoli and blue cheese quiche

-Roasted red pepper, goats cheese and basil tarts

-Tomato, mozzarella and basil tartlets

-Onion bhaji with tzatziki dip

-Vegetable samosas with mango chutney

-Roasted vegetable, basil and hummus circles

-Vegetable spring rolls with sour cream and chive dip

## Salads:

£15per bowl serves 6 people

Caesar salad with croutons

Greek salad

Rocket and endive salad with ricotta and hazelnuts, sun blush tomatoes

Moroccan couscous with sultanas and feta

Fusilli Pasta with pesto, toasted pine nuts and parmesan

New potatoes with spring onions, parsley, chives in a wholegrain mustard mayonnaise

## DIETARY REQUIREMENTS:

We cater for people with gluten/wheat free diets, celiac, dairy/lactose free diets- please ask for further details or for a dietary requirement not listed above.



# Terms

Minimum 50 people

Under 50—Price on request

# Payment Terms

All prices include VAT of 20%

Provisional date will be held for 14 days

Payment to be made 10 working days before the event

# Refunds

In the unlikely event of a cancellation on your part, we regret that all deposits and down payments are non-refundable.

