



CHRISTMAS AND NEW YEAR

AT

The Barn

2020



“

Welcome to the Christmas Party Season

As we come to the close of the year, it's time for you to relax and enjoy your time with friends and family again in our lovely oak beamed restaurant.

I am very pleased to let you know that all of our menu prices remain the same as last year starting with our Christmas lunch which offers terrific value at £13.95 for two courses.

Our Christmas party menu is available at both lunch and dinner with three courses from £21 per person.

We welcome back our DJ Luke on selected evening and the talented Adam for our Swing and Magic nights.

To say thank you to our wonderful NHS, we will be serving complimentary wine to all NHS employees during our entertainment nights in November.

As a small independent venue we also thank our loyal customers for your support and very much look forward to seeing you again over the festive period.

Philippe
General Manager

”

CHRISTMAS PARTY ADVANCE MENU CHOICE

Please use the advanced menu choice form which you can download from our website to enable you to select your menu in advance for each member of your party:

www.barn-pub-rest.co.uk/christmas-party-venue-tunbridge-wells.html



1 Lonsdale Gardens, Tunbridge Wells, TN1 1NU
T 01892 510424 E thebarn01@btconnect.com
www.barntunbridgewells.co.uk



CHRISTMAS LUNCH

Available from mid November and throughout December

2 Courses £13.95 per person

3 Courses £15.50 per person

Tomato and Sweet Pepper Soup (v)

Prawn Caesar Salad

Bruschetta (v)

Grilled focaccia bread with olive oil, basil and a touch of garlic, topped with cherry tomatoes and buffalo mozzarella pearls



Traditional Freshly Roasted Turkey

with chipolata sausage, stuffing, cranberry sauce, roasted potatoes and seasonal vegetables

Roasted Cod Fillet

with a tomato, smoked bacon, white wine and chive sauce, served with buttered new potatoes and seasonal vegetables

Minute Steak

Served with grilled tomato, pan fried mushrooms, chips and creamy pepper sauce

Roasted Butternut Squash (v)

with wild mushroom stoganoff, served with rice



Christmas Pudding

with Brandy custard

Chocolate Brownie

with chocolate ice cream

Selection of Salcombe Dairy Ice Creams

(Vegan choices available on request)

CHRISTMAS PARTY

Lunch or Dinner £27.00 per person

(Only £21.00 when you have your party before Nov 24th/after Jan 1st)

Smoked Scottish Salmon

Box baked Camembert (v)

served with red onion chutney, cranberry sauce and toasted French bread

Roasted Field Mushrooms with Goats Cheese (v)

with cranberry sauce

Chicken Liver and Brandy Pâté

with French bread

Calamari

served with a chilli dip



Traditional Freshly Roasted Turkey

with chipolata sausage, stuffing, cranberry sauce, roasted potatoes and seasonal vegetables

Grilled British Sirloin Steak (£3.00 supplement)

with a creamy pepper sauce, chips and seasonal vegetables

Grilled Chicken

with a white wine sauce, sun dried tomatoes, bacon and a hint of garlic, served with seasonal vegetables and new potatoes

Oven Baked Fillet of Sea Bass

with a coriander, spring onion and chilli butter, served with seasonal vegetables and new potatoes

Savoury Pancakes filled with Wild Mushrooms and Spinach (v)

with a cheese sauce, toasted pine nuts and new potatoes

Stuffed peppers with mushroom and courgette

couscous, topped with brie (v)

served with sugar snaps, carrots and new potatoes



Christmas Pudding

with Brandy custard

Sticky Toffee Pudding

with vanilla ice cream

Warmed waffle topped with Christmas pudding ice cream and toffee sauce

Liqueur Ice Cream

Salcombe Dairy vanilla ice cream smothered with Drambuie liqueur

Chocolate Brownie

with chocolate ice cream

Cheese Plate with Mini Port



Coffee

with mints

(Vegan choices available on request)





PARTY PLATTERS

Delicious nibbles served in the bar and orangery, available all day from 9th Nov to the 8th Jan, Monday to Thursday

Platters for 5 (or more) - £30 per platter

Hot Platters

Cajun chicken skewers
 Deep fried whitebait with homemade tartare sauce
 Half a dozen mini burger sliders
 Breaded mushrooms with garlic mayonnaise
 Spicy chicken wings
 Nachos with melted cheese with jalapenos
 Battered onion rings
 Cheese garlic bread
 served with dips



Continental Cold Meats and Cheese

Coppa
 Parma ham
 Milano salami
 Chorizo
 Stilton
 Extra mature Cheddar
 Goats cheese
 Brie
 Provencal olives and chutney
 served with bread

(Please speak to us about vegetarian and vegan options)

Please call us to pre order your platter - 01892 510424

EVENING ENTERTAINMENT

FREE DJ and Disco in November

(Tues) 24th November

(Weds) 25th November

(Thurs) 26th November



Thank you NHS - To show our appreciation, we will be serving complimentary wine for NHS employees on these nights.

For only £4.00 pp supplement on the Christmas Party dinner price:

Swing, Magic & Merriment

Join us for a night of live swing, close up magic and merriment with our very talented entertainment host during dinner and then get dancing to those Rat Pack classics!

(Tues) 1st December

(Tues) 8th December

(Tues) 15th December

(Tues) 22nd December



DJ and Disco

Our DJ will be providing his selection of music and take your requests for you to "dine and dance" to great sounds.

(Mon) 14th, 21st December

(Weds) 2nd, 9th, 16th, 23rd December

(Thurs) 3rd, 10th and 17th December



Swing, Magic & Merriment

CHRISTMAS DAY

6 courses including Champagne

£75.00 pp £35.00 pp £12.00 pp
Adults Children 5 to 13 yrs Children under 5 yrs

Glass of Champagne

Cocktail Appetisers

Duck and Port Pâté

Smoked Salmon

with a horseradish crème Fraiche dressing and brown bread

Breaded Mushrooms (v)

stuffed with spinach and cream cheese, served with
garlic mayonnaise

Lemon Sorbet

Traditional Roast Turkey

with chipolata sausage, stuffing, cranberry sauce, roasted
potatoes and seasonal vegetables

Rack of Lamb

on a bed of butternut squash mash, served with red currant gravy
and seasonal vegetables

Fillets of Sole 'Meuniere'

with a lemon and butter sauce and served with seasonal
vegetables and buttered new potatoes

Fillet Steak Diane

1/2lb grilled to your liking, served with a mushroom, brandy and
cream sauce, chips and seasonal vegetables

Wild Mushroom and Spinach Pancake (v)

covered in a cheese sauce, topped with toasted pine nuts, served
with new potatoes and a side salad of mixed leaves

(Alternative vegetarian dishes available on request)

Christmas Pudding

with Brandy custard

Chocolate Brownie

with chocolate ice cream

Raspberry Pavlova

Cheese Plate with Mini Port

Stilton, Cheddar and Brie served with crunchy celery,
biscuits and butter

Coffee

with mints

(Vegan choices available on request)



SPECIAL OFFERS

Save £6.00 per guest

Have your Christmas party with us before 24th November and enjoy a saving of £6 per person or, if you are too busy to party before Christmas, you can enjoy a late Christmas party any day from the 1st January, again with a saving of £6 per person. This saving is based on choosing the Christmas Party Menu.



FREE Entertainment in November

Start the celebrations a little earlier with FREE entertainment nights on the 24th, 25th, 26th November and save £4 per person.

Plus, **complimentary wine for NHS employees.**
For NHS employees wine will be offered with our compliments in appreciation of everything they do for us.

See our Entertainment page for details.



Dinner for Two "on the house"

As a thank you gift to party organisers (min of 14 people) who select our Christmas Party Menu, we are offering a complimentary lunch or dinner for 2 persons anytime during January or February 2021 up to the value of £20.00 each (excludes Valentine's Day) in our restaurant. Your invitation letter will be emailed to you.



Half Price Dining Offer

In addition, all of your fellow party guests will be given a voucher for use during January/February (excluding Valentine's Day and Sundays) which will entitle them to 50% off our restaurant À la Carte menu any day, lunch or dinner.



NEW YEARS EVE CELEBRATIONS

Choose from 3 attractive options:

Dinner and Dancing

5 course dinner, music and dancing with a disco plus a glass of Champagne at midnight to welcome in 2021

£61.00 per person

Early Dinner

If you plan to welcome in the New Year elsewhere you can still enjoy our New Year's Eve menu (exclusive of Champagne and coffee) if you dine with us and kindly vacate your table by 8:30pm:

£32.00 per person

(£15.00 for children under 13 yrs)

Barbecue and Disco

Revel in the unique atmosphere of The Barn, enjoy a barbecue in our heated and illuminated garden plus dancing to our disco (indoors) with our DJ Luke Swift:

£10.00 per person

price includes entry, bbq & disco

(Tickets available via our website)

NEW YEARS DAY CELEBRATIONS

Enjoy a special lunch or dinner menu available from 12 noon - 6pm. Please reserve your table and visit our web site for menu details:

2 courses only £13.95

(£6.95 for children under 13 yrs)

Alternatively just pop in for a quiet drink and a bar snack during the day.

NEW YEARS EVE

5 Course dinner including Champagne at midnight

£32.00 pp (before 8:30pm, excludes Champagne & Coffee)

£61.00 pp (after 8:30pm, full menu and Champagne)

Grilled Large Prawns

wrapped in bacon and served with garlic butter

Black Pudding & Bacon Stack

with dijonnaise sauce and topped with a poached egg

Scottish Smoked Salmon

with lemon

Deep Fried Brie (v)

with a cranberry & Port sauce

Butternut Squash and Parmesan Soup (v)

with French bread and butter

Lemon and Raspberry Sorbet

Grilled Lobster

served with a prawn & cherry tomato butter and a salad of rocket and mixed leaves

Grilled Fillet Steak

with a creamy peppercorn sauce, seasonal vegetables and chips

Roasted Boneless Duck Breast

served with orange and Cointreau sauce, seasonal vegetables and buttered new potatoes

Rack of Lamb

served with seasonal vegetables and buttered new potatoes

Fillets of Sole

with a Champagne sauce, seasonal vegetables and buttered new potatoes

Roasted Vegetable Tortilla (v)

vegetables roasted in tomato sauce, wrapped in a flour tortilla and baked with cheese, served with a mixed salad

(Alternative vegetarian and vegan dishes available on request)

Poached Pear

poached in mulled wine & served with Salcombe Dairy vanilla ice cream

White Chocolate Mousse

layered with raspberries

Cheese and Mini Port

Stilton, Cheddar and Brie served with crisp biscuits and a mini port

Chocolate Madness

rich chocolate sponge topped with chocolate ice cream, whipped cream, chocolate sauce and a chocolate flake

Hogmanay Ice Cream

Salcombe Dairy vanilla ice cream drowned in Drambuie

Coffee

with mints