




CHRISTMAS AND NEW YEAR AT *The Barn* 2023



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Welcome to the Christmas Party Season

As we head into the Christmas period the team and I are looking forward to welcoming you to enjoy some delicious food and drink with us.

We have always been known for offering exceptional value, and this Christmas will be no exception. Treat yourself to our delightful two-course Christmas lunch, priced at just £17.95 (great for getting together with friends or family) or our Christmas party menu available at both lunch and dinner with three courses from £26.

It's not only the delicious food and beautiful decorations we have to offer you this Christmas, we welcome back DJ Luke on selected evenings to keep you entertained.

As always, New Year's Eve is set to be a popular night and you will find three great options in our brochure. For those of you joining us for a BBQ and disco, our marquee will be returning in the garden so you'll have even more room to enjoy your evening, in addition to our orangery and bar.

Last year I celebrated my 30th year at The Barn and it can't go unmentioned how grateful I am to all of our loyal customers for your support, not just at Christmas but throughout the years. As a small independent venue, I'm thrilled to welcome you back for another period of festivities!

Philippe
General Manager

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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



CHRISTMAS LUNCH

Available from mid November and throughout
December

2 Courses £17.95 per person

3 Courses £20.95 per person

Salt and Pepper Calamari
served with a chilli dip

Tomato and Sweet Pepper Soup* (v)

Prawn Caesar Salad

Bruschetta* (v)

Grilled focaccia bread with olive oil, basil and 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 stroganoff, served with rice



Christmas Pudding*
with Brandy custard

Chocolate Brownie
with chocolate ice cream

Selection of Salcombe Dairy Ice Creams*

* - can be adapted for vegan guests

CHRISTMAS PARTY

Lunch or Dinner £32.00 per person

(Only £26.00 when you have your party
before Nov 30th/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 Goat Cheese* (v)
with cranberry sauce

Chicken Liver and Brandy Pâté
with French bread

Salt and Pepper 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

Roasted Lamb Rump

*served with a redcurrant gravy, seasonal vegetables and new
potatoes lightly roasted with rosemary and olive oil*

Grilled Chicken

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

Oven Baked Fillet of Sea Bass

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

Mediterranean Vegetable and Roasted Cherry Tomato

Tart Topped with Goats Cheese* (v)

served with seasonal vegetables and new potatoes

Brie, Mushroom, and Cranberry Wellington (v)
served with seasonal vegetables and new potatoes



Christmas Pudding*
with Brandy custard

Sticky Toffee Pudding
with vanilla ice cream

Warmed waffle
with vanilla ice cream and chocolate sauce

Liqueur Ice Cream*

Salcombe Dairy vanilla ice cream smothered with Baileys liqueur

Chocolate Brownie
with chocolate ice cream

Cheese Plate with Mini Port



Coffee
with mints

* - can be adapted for vegan guests





PARTY PLATTERS

Delicious nibbles served in the bar and orangery,
available all day from 6th Nov to the 4th Jan, Monday
to Thursday

Platters for 5 (or more) - £35 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

Parma ham
Milano salami
Napoli salami
Stilton
Extra mature Cheddar
Goat cheese
Brie
Provençal olives and chutney
served with bread

Please call us to pre order your platter - 01892 510424

EVENING ENTERTAINMENT

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.

November

(Tuesday) 28th Nov
(Wednesdays) 22nd and 29th Nov
(Thursday) 23rd and 30th Nov

December

(Tuesdays) 5th, 12th and 19th Dec
(Wednesdays) 6th, 13th and 20th Dec
(Thursdays) 7th, 14th and 21st Dec

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



CHRISTMAS DAY

6 courses including Champagne

£83.00 pp £41.00 pp £16.00 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 fraîche 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 Sea Bass 'Meunière'

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

Fillet Steak Béarnaise

*1/2lb grilled to your liking, served with Béarnaise sauce, chips and
seasonal vegetables*

Brie, Mushroom, and Cranberry Wellington (v)

*served with seasonal vegetables and new potatoes
(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 30th 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 2nd January, again with a saving of £6 per person.

This saving is based on choosing the Christmas Party Menu.



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 2024 up to the value of £25.00 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 2024

£68.00 per person

Early Dinner

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

£37.00 per person

(£21.95 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.

There will be a marquee in the garden to keep you warm and dry whilst you take a breather from the dancing inside.

£10.00 per person

price includes entry, bbq & disco

(Tickets available via our website)

NEW YEARS EVE

5 Course dinner including Champagne at midnight

£37.00 pp (before 8:30pm, excludes Champagne & Coffee)

£68.00 pp (after 8:30pm, full menu and Champagne)

Grilled Large Prawns

wrapped in bacon and served with garlic butter

Chicken Liver and Whisky Pâté

with French bread

Scottish Smoked Salmon

Deep Fried Brie (v)

with a cranberry & Port sauce

Tomato and Sweet Pepper 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 new potatoes lightly roasted with rosemary and olive oil

Fillets of Sea Bass

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 topped with a cheese sauce. Served with new potatoes and seasonal vegetables

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

Cherries Jubilee*

Vanilla ice cream with hot black cherries flavoured with Kirsch liqueur

Coffee

with mints

* - can be adapted for vegan guests