



# CHRISTMAS AND NEW YEAR AT *The Barn* 2025



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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 £22.95 (great for getting together with friends or family) or our Christmas party menu available at both lunch and dinner with three courses from £32.

*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.

Lastly, as another year flies by I would just like to extend my gratitude to everyone who visited us this year and continues to help our small independent venue succeed. In fact, it's my 33rd Christmas at The Barn and 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](http://www.barn-pub-rest.co.uk/christmas-party-venue-tunbridge-wells)





## CHRISTMAS LUNCH

Available from mid November and throughout  
December

2 Courses £22.95 per person

3 Courses £25.95 per person

**Salt and Pepper Calamari**

*served with a lemon and garlic mayonnaise*

**Cream of Leek and Potato 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*

**Honey Teriyaki Salmon**

*Served on a bed of sesame pak choi and egg noodles*

**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 £38.00 per person

(Only 32.00 when you have your party  
before Nov 28th/after Jan 1st)

**Smoked Scottish Salmon**

**Box Baked Camembert**

*served with 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 lemon and garlic mayonnaise*



**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*

**The Barn's Signature Chicken**

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

**Pan Fried Sea Bass**

*served on a bed of Mediterranean vegetables topped with a sauce  
vierge*

**Mediterranean Vegetable and Roasted Cherry Tomato**

**Tart Topped with Goats Cheese\* (v)**

*served with seasonal vegetables and new potatoes*

**Butternut Squash and Beetroot Wellington (vg)**

*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 Frangelico  
Hazelnut Liqueur topped with crushed hazelnuts*

**Chocolate Brownie**

*with chocolate ice cream*

**Cheese Plate with Mini Port**



**Coffee**

*with mints*

*\* - can be adapted for vegan guests*







## PARTY PLATTERS

Celebrate the festive season with our delicious Festive Party Platters – the perfect way to share good food and great company with friends, family, or colleagues.



Available all day Monday to Friday  
between 9th November and 2nd January

**£9 per person**

(minimum 5 persons per party platter)

Call to book 01892 510424 or speak to our team

### Hot Platters

Cajun chicken skewers

Deep fried whitebait with homemade tartare sauce

Half a dozen mini burger sliders

Breaded mushrooms with garlic mayonnaise

Salt and pepper chicken wings

Nachos with melted cheese with jalapenos

Mac 'n' cheese bites

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

## 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

(Wednesday) 26th Nov

(Thursday) 27th Nov

### December

(Tuesdays) 2nd, 9th, 16th and 23rd Dec

(Wednesdays) 3rd, 10th and 17th Dec

(Thursdays) 4th, 11th and 18th Dec

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







## CHRISTMAS DAY

6 courses including Champagne

£95.00 pp	£48.00 pp	£24.00 pp
Adults	Children 5 to 13 yrs	Children under 5 yrs

Glass of Champagne



Cocktail Appetisers



Duck and Port Pâté


*smooth pâté served with a red onion chutney and French bread*

Smoked Salmon


*with a horseradish crème fraîche dressing and brown bread*

Flat Cap Mushrooms (v)

*topped with melted brie and a drizzle of cranberry sauce*



Mango Sorbet



Traditional Roast Turkey

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

Rack of Lamb

*on a bed of colcannon mash, served with red currant gravy and seasonal vegetables*

Filletlets of Sea Bass 'Meunière'

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

Fillet Steak

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

Butternut Squash and Beetroot Wellington (vg)

*served with seasonal vegetables and new potatoes  
(Alternative vegetarian dishes available on request)*



Christmas Pudding\*

*with Brandy custard*

Chocolate Brownie

*with chocolate ice cream*

Winter Berry 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)*

\* - can be adapted for vegan guests



## SPECIAL OFFERS

### Save £6.00 per guest

Have your Christmas party with us before 28th 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 20 people) who select our Christmas Party Menu, we are offering a complimentary lunch or dinner for 2 persons anytime during January or February 2026 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 2026  
**£75.00 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  
**£45.00 per person**

### 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

**£45.00 pp** (before 8:30pm, excludes Champagne & Coffee)

**£75.00 pp** (after 8:30pm, full menu and Champagne)

### Grilled King Prawns

served with a honey and sweet chilli glaze

### Chicken Liver and Whisky Pâté

with French bread

### Scottish Smoked Salmon

### Deep Fried Brie (v)

with a cranberry & port sauce

### Cream of Leek and Potato Soup\* (v)

with French bread

### Mango Sorbet

### Grilled Lobster (£4 supplement)

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

### Cherry Bakewell Mousse

cherry brandy jam topped with an almond and cherry mousse and crushed almonds

### 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