



# CHRISTMAS AND NEW YEAR AT *The Barn* 2021



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## Welcome to the Christmas Party Season

*It has been two long years since we hosted our last Christmas party...too long!*

*Last year was the first in my 28 years at The Barn that we were unable to celebrate Christmas with our customers. We shall be making up for it this year and I plan to make The Barn look amazing!*

*We have always had a great reputation for value and this Christmas will be no different. You can choose from a two course Christmas lunch for just £14.95 (great for getting together with friends or family) or our Christmas party menu available at both lunch and dinner with three courses from £22.*

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

*You will find three great options for New Year's Eve in our brochure and for those of you joining us for a BBQ, our marquee will return in the garden.*

*As a small independent venue, we also thank our loyal customers for your support and look forward to finally celebrating with you again this Christmas.*

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.html](http://www.barn-pub-rest.co.uk/christmas-party-venue-tunbridge-wells.html)





## CHRISTMAS LUNCH

Available from mid November and throughout  
December

2 Courses £14.95 per person

3 Courses £17.50 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

## CHRISTMAS PARTY

Lunch or Dinner £28.00 per person

(Only £22.00 when you have your party  
before Nov 23rd/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



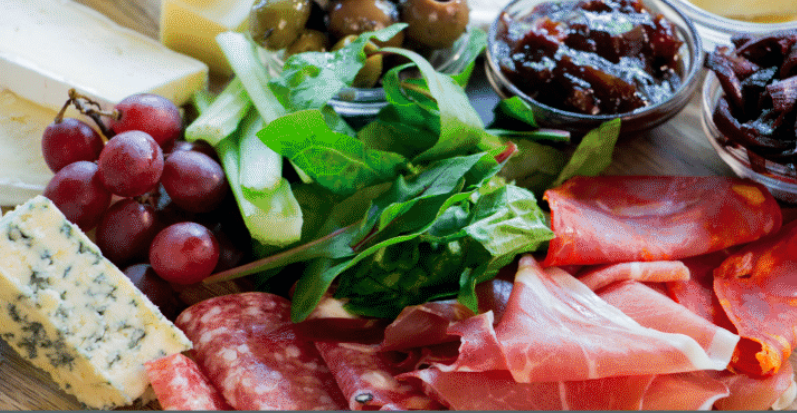
Coffee

with mints

(Vegan choices available on request)







## PARTY PLATTERS

Delicious nibbles served in the bar and orangery,  
available all day from 8th Nov to the 6th 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) 23rd November

(Weds) 24th November

(Thurs) 25th November

**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) 30th November

(Tues) 7th December

(Tues) 14th December

(Tues) 21st 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.

(Weds) 1st, 8th, 15th, 22nd December

(Thurs) 2nd, 9th, 16th and 23rd 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 23rd 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 23rd, 24th, 25th November and save £4 per person.

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 2022 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 2022

**£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 £14.95**

(£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 dijonaise 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*