

**CHRISTMAS AND
NEW YEAR
AT**
The Barn
2026



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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 £24.95 (great for getting together with friends or family) or our Christmas party menu available at both lunch and dinner with three courses from £33.

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 34th 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



CHRISTMAS LUNCH

Available from mid November and throughout
December

2 Courses £24.95 per person

3 Courses £27.95 per person

Salt and Pepper Calamari

served with a lemon and garlic mayonnaise

Winter Spiced 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)

filled with a mild vegetable curry, 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 £39.00 per person

(Only 33.00 when you have your party
before Nov 27th/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

Chicken Ballotine

succulent chicken breast filled with spinach and cream cheese, wrapped in crispy bacon. Served with roast potatoes, seasonal vegetables, and gravy

Pan Fried Sea Bass

finished with a tomato and sweet chilli glaze, served with sautéed new potatoes and seasonal vegetables

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

£10 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) 25th Nov

(Thursday) 26th Nov

December

(Tuesdays) 1st, 8th, 15th and 22nd Dec

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

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

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



CHRISTMAS DAY

6 courses including Champagne

£95.00 pp
Adults

£48.00 pp
Children 5 to 13 yrs

£24.00 pp
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 Tian

served with a pineapple salsa

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

Fillets 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 a mini port

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 27th 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 2027 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 2027

£59.00 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

£39.00 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

£39.00 pp (before 8:30pm, excludes Champagne & Coffee)

£59.00 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 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

Filletts 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

Biscoff Mousse

home-made smooth Biscoff mousse, topped with Biscoff sauce and a crunchy biscuit

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