



TEWINBURY

2024 Events

Plan your celebration at Tewinbury



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Venue Hire

The Tythe Barn

Minimum number requirement - 90 adults

Maximum number seated - 160 guests

Maximum number for an informal event - 250 guests

Sunday - Friday £1,750

Saturday £2,000

The Millstream Suite

Minimum number requirement - 40 adults

Maximum number seated - 60 guests

Maximum number for an informal event - 100 guests

Sunday - Friday £700

Saturday £800

Should you wish to hire the Millstream without catering, a minimum spend of £2,000 behind the bar is required on the night.

The Meadow Barn

Minimum number requirement - 150 adults

Maximum number seated - 350 guests

Maximum number for an informal event - 500 guests

Sunday - Friday £3,250

Saturday £4,000

The Farm Yard

Maximum number seated / informal - 180

Sunday - Friday £1,750

Saturday £2,000

Plus a minimum spend on £3,000 on food and/or drink

The Stable (limited availability)

Maximum number informal - 80

Sunday - Friday £1,500

Saturday £1,800

Plus a minimum spend on £2,500 on food and/or drink

All menus in the brochure are subject to change
All venues must be hired out with Tewinbury catering

Three Course Meal €55 per person

Starters

- Salad of roasted butternut squash, golden beetroot & Cropwell bishop stilton (v)
 - Lime cured salmon, pickled cucumber, radish & caviar
 - Pea & mint soup with crushed pea and feta crostini (v)
- Chargrilled English asparagus, heritage tomato, nocellara olives & smoked almonds (v)
 - Tewinbury cobb salad, red chicory & avocado (v)
 - Ham hock terrine, mushroom ketchup

Main Courses

- Roasted Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Fresh Horseradish (£10 supplement pp)
 - Roast aubergine with creamed polenta, green herb salsa & gremolata (v)
- Ras el hanout roasted cauliflower, Israeli couscous, chargrilled peppers & basil (v)
 - Fillet of Cornish Gilt head bream, crushed potato, pepper essence & tapenade
 - Seared Salmon, jersey royals, pea & basil velouté & chargrilled lemon
 - Beef shin, butter poached carrot, caramelised onions & wild mushrooms
 - Breast of Norfolk chicken, white bean & chorizo stew, rainbow chard

Desserts

- Lemon & lime tart, crème fraiche & lime confit
- Ginger panna cotta, poached rhubarb, Clementine sorbet
- Sticky toffee pudding caramel sauce & ice cream
- Chocolate & Orange Truffle, Orange Sorbet (vegan)
- Plate of 4 British cheese's, fruit chutney, wheat wafers (£4 supplement pp)

Tea & Coffee

Should you wish to offer a choice menu of 3 starters, 3 mains & 2 desserts (Including Vegan/Vegetarian Option for all courses) for your guests to choose their menu in advance, a supplement of £3.50 per person will be added to the menu. Due to the food preparation process, we cannot guarantee our dishes will be prepared in an allergen free environment.



Children's Menu

€30 per child

Starters

Plum Tomato Soup, Toasted Crispy Croutons (V)

Cheesy Garlic Bread (V)

Nachos, Dips & Sticks (V)

Main Courses

Breaded Chicken Goujons, Chips & Baked Beans

Bangers & Mash With Seasonal Vegetables, Gravy

Pasta With Tomato Sauce, Cheddar Shavings (V)

Desserts

Triple Chocolate Brownie, White Chocolate Ice Cream

Fresh Fruit Salad, Fruit Sorbet

Warm Cookie Dough, Vanilla Ice Cream



Hot and Cold Buffet

TWO COURSES - £37.50 per person
(Either Starter & Main Course or Main Course & Dessert)

THREE COURSES - £44 per person
Choose 3 options from starter/main/desserts

Starters

Caesar Salad – Parmesan, Anchovy Fillets, Croutons
Poached Haddock & leek tarts
Felafel with pitta, tahini & pomegranate
Caramelised Onion & Blue Cheese Tartlets, (V)
Smoked Trout Pate, Black Bread, watercress
Ham hock with mushroom ketchup

Main Course

Braised beef, field mushroom & baby onion pie
Moroccan style lamb tagine, crispy chickpeas
Lemon & honey marinaded chicken thigh, roasted sweet bell peppers & rosemary
Miso salmon, coriander, sweet chilli sauce
Potato gnocchi, roasted squash, basil pesto & parmesan (v)
Penne pasta, grilled Mediterranean vegetables, tomato & thyme sauce (V)
Accompanied by market fresh vegetables & garlic & thyme roasted new potatoes

Desserts

Sticky Toffee Pudding, Toffee Sauce
Key Lime Pie
Lemon Curd Fool, Brown Butter Pastry Crumb
Pistachio & Chocolate Brownie
Raspberry & Praline Choux Slice
Mango Pannacotta, Honeycomb
Pavlova with Fresh Berries & Cream

Informal Party Menus

You must cater for at least 75% of your total guests when choosing one of our Informal Menus

Bowl Food £28 per person

Choose 3 options: 3 bowls per person

Pork Sausage, Creamed Mash, Onion Gravy
Yorkshire Pudding, Roast Beef, Horseradish Cream
Lamb Kofta, Moroccan Style Cous Cous
Popcorn Chicken, Asian Slaw
Braised Pork Belly, Pickled Red Cabbage
Butternut Squash & Fennel Gnocchi
Mac & Cheese, Curried Cauliflower, Pancetta
Thai Salmon, Stir-Fry Vegetables
Homemade Wedges, Blue Cheese Sauce
Seared Steak, Farmhouse Chips, Peppercorn Sauce
Chicken Bhuna, Pilau Rice, Poppadum Shavings

Finger Buffet 1 £26 person

Chef's Selection of Sandwiches
Cajun Style Chicken Wings
Cantaloupe melon, Parma Ham & pomegranate dressing
Tempura Salmon, chilli & coriander
Chargrilled pitta bread with falafel & tahini dressing (V)

Finger Buffet 2 £28 per person

Freshly Filled Bridge Rolls
Popcorn Chicken, truffle & tarragon mayo
Onion Chutney & Goats Cheese Tartlets (V)
Mini Burgers with Mature Cheddar & Gherkin
Tempura Salmon, wasabi mayo
Tortilla Chips, Sour Cream & Chive, Salsa (V)
Assorted Miniature Desserts

Canapes £8 (3 pp) £12 (5pp)

(not to be used as a sole food option)
Boudin of ham hock, mushroom ketchup
Tewinbury tomato & parmesan arancini, baby basil
Goats cheese & red pepper with thyme
Buckwheat blini, smoked salmon & lime crème fraiche
Sweet potato felafel with hummus & pomegranate
Popcorn chicken, cajun mayo
Yorkshire pudding, rare roast beef, horseradish cream
Burger, brioche bun, mature Cheddar & onion chutney
Smoked salmon, spinach and cream cheese roulade

Afternoon Tea £30 per person

Sandwiches:
Cucumber, whipped cream cheese & feta
Free range egg mayonnaise, baby watercress
Olive tapenade with vine tomato
Farmhouse scones; plain & fruit,
Tiptree strawberry preserve, clotted cream
Mini Desserts:
Macaroon, lemon tart, chocolate truffle gateau, carrot cake

Informal Party Menus

BBQ Menu £36 per person

Minimum 30 People

Cajun Style Chicken Legs

Hot Dog & Bun

Beef Burger & Floured Baps

Vegetable Kebabs (V)

Homemade Herbed Potato Wedges (V)

Accompanied By:

Tomato, Red Onion & Parsley Salad

Cucumber & Mint Salad

Coleslaw

Baby Mixed Leaf Salad

Miniature Desserts

Hog Roast £34 per person

Minimum 70 people served after 6pm

Hog Roasted Pig

Floured Baps, Crackling, Apple Sauce

Vegetarian Option; Portobello Mushroom, Basil Pesto,
Halloumi

Accompanied By:

Rosemary Roasted New Potatoes

Tewinbury Coleslaw

Choose 3 from the following;

New Potato & Spring Onion Top Salad

Penne Pasta Salad

Asian Slaw, Black Onion Seed & Cilantro

Plum Tomato, Red Onion & Parsley

Cucumber, Fresh Mint & Greek Yoghurt

Baby Leaf Salad





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