



# 2025 Weddings

AT TEWINBURY



The next chapter of your story starts here...



# Tie the knot

AT TEWINBURY

Welcome to Tewinbury, where weddings are truly extraordinary.

Set on a 700-acre working farm that provides an abundance of breathtaking landscapes, our exclusive barn-style venue will make your special day unforgettable.

Tucked away in the beautiful Hertfordshire countryside, couples have been getting married at Tewinbury for over 30 years.

Years of experience combined with our passion for detail ensure that we are here with you every step of the way.

Whether you're planning a grand ceremony or something a little more intimate, allow us to help make your dream wedding a reality.












# Tythe Barn

Our 17th-century Tythe Barn is the ideal backdrop for luxury wedding breakfasts & stunning receptions. With its original exposed beams, charming maisonette balcony, and a delightful riverside location, this enchanting venue provides a picturesque setting for your special day. You have the freedom to customise and decorate the barn according to your preferences, making it truly yours.

To add an extra touch of exclusivity, the barn is complete with its private ceremony and reception room, a well-stocked bar and a lovely garden. Create your perfect wedding in this extraordinary space.

|   |            |  |            |
|---|------------|--|------------|
| <b>Indoor ceremony capacity</b>  | 160 guests | <b>Outdoor ceremony</b>           | ✓          |
| <b>Evening capacity</b>          | 250 guests | <b>Outdoor ceremony capacity</b>  | 160 guests |
| <b>Garden</b>                   | ✓          |  |            |





# Venue Hire

|                  | Mon<br>Thurs | Fri    | Sat &<br>Bank<br>Hol<br>Sun | Sun    |
|------------------|--------------|--------|-----------------------------|--------|
| <b>January</b>   | £1,500       | £2,000 | £2,500                      | £2,000 |
| <b>February</b>  | £1,500       | £2,000 | £2,500                      | £2,000 |
| <b>March</b>     | £1,500       | £2,500 | £3,000                      | £2,000 |
| <b>April</b>     | £2,000       | £3,000 | £4,000                      | £3,000 |
| <b>May</b>       | £2,750       | £4,500 | £5,500                      | £3,500 |
| <b>June</b>      | £3,000       | £4,500 | £6,000                      | £3,500 |
| <b>July</b>      | £3,000       | £4,500 | £6,000                      | £4,000 |
| <b>August</b>    | £3,000       | £4,500 | £5,750                      | £4,000 |
| <b>September</b> | £3,000       | £4,250 | £5,750                      | £4,000 |
| <b>October</b>   | £2,500       | £3,000 | £4,750                      | £3,000 |
| <b>November</b>  | £2,000       | £2,500 | £3,500                      | £2,750 |
| <b>December</b>  | £2,500       | £3,500 | £5,000                      | £3,000 |

## Minimum Numbers

Monday – Thursday 50 adults | Sunday - 60 adults | Friday, Saturday & Bank Holiday Sunday - 80 adults







# Food & Drink

## Complete Wedding Guest Package £120 Per Person

### Includes:



#### Three-course sit-down meal

Choose one option for all guests  
(including a vegan/veggie option)  
from the menus on the following pages

- Upgrade Prosecco to Champagne + £4pp per glass
- Upgrade Prosecco to Cocktails + £4.50pp per glass
- Upgrade house wine from £3 extra per bottle



Two reception drinks per person  
(Prosecco, Pimm's, Bottled Beers,  
Cocktails)

**Half a bottle of house wine per person**  
(Red, White or Rosé)

Half a bottle of mineral water per person  
(Still or sparkling)

A glass of Prosecco to toast per person

*Autumn / Winter Canapes – 3 for £9 | 5 for £14*

Boudin of ham hock, mushroom ketchup

Pickled mushroom tuille, tarragon cream

Tewinbury Ironbark pumpkin & Sage arancini

Seared tuna loin, wasabi mayo, black sesame

Baked goats cheese & red pepper cheese cake with thyme

Brixham crab with preserved lemon & avocado

Buckwheat blini, smoked salmon & lime crème fraiche

*Spring / Summer Canapes – 3 for £9 | 5 for £14*

Canapes Lime cured Seabass with radish & cucumber

Shortrib of beef & horseradish Gougere

Pressed duck confit, date & clementine puree

Smoked salmon crumpet, granny smith apple & dill

Sweet potato felafel with hummus & pomegranate

Tewinbury Tomato & Parmesan Arancini, baby basil

Warm purple potato with truffle & parmesan cream

# Autumn/Winter Menu

## Starters

Celeriac soup, toasted hazelnuts, cress & truffle oil (V)

Salad of roasted butternut squash, pickled golden beetroot & Cropwell bishop (V)

Tart fine of caramelised onion, goat cheese & figs (V)

Lime cured Salmon, pickled cucumber, radish & caviar

Torched mackerel, beetroot pickle, sorrel & rye bread

Salad of Brixham crab, lime, avocado, basil & red mooli

Pea & Mint Soup with Ham hock crostini

Cured Bresaola, winter rocket, globe artichoke, roquito pepper & truffle cream

Potted smoked chicken & pork, cornichons, parsley & sourdough

## Mains

Tewinbury Ironbark pumpkin risotto, parmesan, maple & sage (V)

Bubble & Squeak, crispy egg & wild mushrooms (V)

Roast celeriac with creamed polenta & green herb salsa, gremolata (V)

Miso cod, black & white sesame, glazed Tewinbury bok chow

Fillet of Cornish Guilt head bream, crushed potato, pepper essence & tapenade



Smoked haddock fishcake, fine herbs & chive butter sauce

Slow cooked beef cheeks, pickled red cabbage, hassleback potato

Breast of Suffolk chicken, ventreche, wild mushrooms & olive oil mash

Slow cooked belly of pork, honey glaze, rainbow chard, cassoulet of beans & pulses

## *Dessert*

Dark 70% chocolate fondant, cocoa tuille & vanilla bean ice cream

Tewinbury Strawberry, sherry & saffron trifle

Apricot & rum frangipane, pistachio ice cream

Pear, almond & cinnamon choux – cinnamon mascarpone cream

# Spring/Summer Menu

## Starters

Sweetcorn & basil Soup, toasted focaccia & rosary ash goat cheese (v)

Chargrilled English asparagus, heritage tomato, nocellara olives & smoked almonds (v)

Tewinbury cobb salad, red chicory & cropwell bishop stilton (v)

Smoked Haddock & corn chowder, parsley & wholegrain mustard

Lock Duart smoked salmon, pumpernickel bread, anchovy butter & pickled cucumber

Brixham crab thermidor tart, Tewinbury cress

Chicken liver parfait, chargrilled brioche, cherries & kirsch

Pulled Beef shortrib arancini croquettes, aged parmesan & horseradish aoli

Salad of smoked duck, caramelised plums, red chicory & sourdough tuille

## Mains

Chargrilled Aubergine, aubergine pickle, tahini & pomegranate (V)

Hasselback purple potatoes, asparagus, wild mushroom fricassee & parmesan (V)

Ras el hanout roasted cauliflower, Israeli couscous, chargrilled peppers & basil (V)

Lightly Indian spiced Cornish monkfish, lentil & yogurt dahl

Fillet of Bream, courgette, saffron & basil with gazpacho sauce

Seared Salmon, jersey royals, pea & basil velouté & chargrilled lemon

Rosemary & sage shoulder of lamb, extra virgin olive oil mash, capers, olives & roquito peppers

Beef shin, butter poached carrot, caramelised onions & wild mushrooms

Breast of Norfolk Chicken, white bean & chorizo stew, rainbow chard

## Dessert

Lemon & lime tart, Crème fraiche & lime confit

Ginger panna cotta, poached rhubarb, Clementine sorbet

Paris- Brest, pistachio cream

White Chocolate Mousse, honeycomb & bitter orange







# Evening Buffet

*Finger Buffet* — £30pp

**Choose 7 options:**

- Tewinbury scotch eggs
- Lamb kofta, labne & pomegranate
- Chilli chicken wings with spring onion, coriander & lime
- Indian spiced chicken vol au vents, black onion seeds
- Smoked salmon choux bun with dill & sour cream
- Smoked haddock & leek tarts
- Tempura Salmon, wasabi Mayo
- Falafel cakes, tahini & zatar (v)
- Goats cheese, basil & caramelised onion tarts (V)
- Chargrilled Halloumi with pickles (v)
- Tomato & parmesan arancini with Panko breadcrumbs (v)
- Tabouleh salad, extra virgin olive oil (v)
- Cesar with sourdough croutons & parmesan
- Cobb salad with avocado (v)
- Romaine & red gem with blue cheese & hazelnuts (v)

Churros with cinnamon sugar

GF Coconut & ginger mousse

Gluten free, Vegan chocolate & orange 'truffle'

**Gluten free Rhubarb & strawberry cheesecake**

*Wood Fired Pizza Horsebox* £19pp

**Minimum of 50 pizzas, choose 3 options:**

- The Forager - Portobello, wild & field mushrooms, parmesan & tarragon (vegetarian, but can be vegan)
- The Pig - Spicy sausage, peperoni, peppers, red onion
- The Fish - Prawns, tuna, chilli & rocket (df)
- The Garden - Aubergine, courgette, cherry tomato & mozzarella (Veg or Vegan)
- The Farm Yard - Smoked chicken, bechamel, red onion & rocket

## BBQ – £34pp

### Choose 3 mains & 4 salad options

Chuck & rump beef burgers with smoked cheese  
on soft baps

Cajun spiced chicken legs

Bratwurst sausages

Spicy lamb koftas

Tiger prawn skewers in chilli & garlic

Cornish Mackerel with chargrilled lemon & dill

Quorn burgers

Halloumi & mushroom burgers

~ ~ ~

Lloyd's mixed leaf salad

Asian slaw

Plum tomato, cucumber & basil

New potato & mint salad, olive oil & smoked Maldon  
salt

Nicoise salad with black olives and cherry tomatoes

Greek Salad with feta & basil

Baby Gem with Caesar dressing & parmesan

Tabbouleh salad with Pomegranate

## Hog Roast – £34 pp

### Served after 6pm, minimum of 75

Delicious locally reared pig, served with crackling &  
apple sauce & floured baps

Vegetarian option – portobello & halloumi burgers

### Choose three salads:

Plum tomato, basil & extra virgin olive oil

Romaine salad with Caesar dressing & parmesan

Roast ratte potato & spring onions, olive oil &  
smoked Maldon salt

Nicoise salad with black olives and green beans

Garden salad with maple & orange dressing

Greek Salad with feta & basil

Asian slaw with spring onions & bok choy





## *Bacon, Egg & Sausage Baps — £16pp*

Cumberland pork sausages, smoked back bacon or butter fried egg, served up in a soft roll

## *Sharing Boards*

### **Butchers Board - £42 based on 6 guests sharing**

Charcuterie selection, scotch eggs, pork pie, potted ham hock, mustards, piccalilli, pickles & caperberries, figs, homemade sourdough

### **Cheesemongers Board - £42 based on 6 guests sharing**

Applewood cheddar, Shropshire blue, rosary goats cheese, Cornish yarg, chutney, figs, biscuits & membrillo

### **Fishmongers Board - £45 based on 6 guests sharing**

Smoked salmon, Brixham crab, gravadlax, tartare sauce, lemon aoli, Tewinbury sourdough, whipped smoked cods roe

### **Gardeners Board - £38 based on 6 guests sharing**

Hummus, crudites, vine ripened tomatoes, marinated artichokes, roquitto peppers, Tewinbury wild rocket

### **Middle Eastern Board - £42 based on 6 guests sharing**

Hummus, moutabale, felafel, pitta bread, pickles, tabouleh & chargrilled Halloumi, vine ripened cherry tomatoes

# Children's Menu

For children up to the age of 12  
Choose one starter, one main course & one dessert for all children



## Food (£35 per child)

Three-course meal  
Choose from the menu below



## Drinks (£12 per child)

A glass of sparkling apple juice for toasting  
Two soft drinks during the reception  
Two soft drinks during the meal

## Starters

Hummus, nachos & vegetable crudites  
Roast tomato soup, sourdough croutons  
Baked garlic bread with cheese  
Tewinbury Farm salad with cherry tomato, cucumber & olive oil dressing

## Mains

Cheddar & bacon oven baked potato, Tewinbury smoky beans  
Bangers & Mash with onion gravy  
Roasted Chicken breast, steamed new potatoes & Jus  
Three cheese Mac n Cheese with panko breadcrumbs

## Desserts

Triple Chocolate brownie, white chocolate ice cream  
Fresh fruit salad, raspberry sorbet  
Profiteroles, vanilla cream & dark chocolate sauce  
Selection of ice cream, chocolate or raspberry sauce



# Sample Drinks Wine List

## WHITE WINES

**Mas de Vigneron Blanc. Pays des Côtes Gascogne FRANCE - £24 per bottle**  
The flavour is fresh and zingy, with crisp green fruit on the palate and lively acidity - quite dry but fruity with a very clean finish, making this an uncomplicated easy-drinking dry white wine of character.

**Sauvignon Blanc 'Cape Heights' SOUTH AFRICA - £27.50 per bottle**  
The freshness of the Sauvignon grape is richly expressed in this superb wine. Crisp and refreshing with a clean finish. Bottle

**Pinot Grigio 'Sanvigilio' ITALY - £29.50 per bottle**  
An excellent example of this popular grape variety. A clean and refreshing wine with crisp, subtle flavours.

**Chardonnay 'Sierra Grande' CHILE - £26.50 per bottle**  
This is a pale yellow wine with golden highlights. It offers aromas of tropical fruits surrounded by gentle wood notes. It is fresh and rounded in the mouth, with great intensity.

## RED WINES

**Mas de Vigneron Rouge. Pays de Vaucluse FRANCE - £24 per bottle**  
A delicious, uncomplicated medium-bodied, soft, fruity and very drinkable red, yet serious enough to accompany food.

**Shiraz 'Cape Heights' SOUTH AFRICA - £28 per bottle**  
A ripe and juicy Shiraz, packed with dark fruit flavours and black pepper notes on the palate.

**Merlot 'Sierra Grande' CHILE - £27 per bottle**  
This wine is deep red in colour with violet highlights. It tastes fruity on the palate, with rounded tannins, which, together with a delicious acidity, go to make up a long, delightful finish with plenty of mature fruits.

**Malbec 'Finca del Alta' ARGENTINA - £29.50 per bottle**  
Produced from carefully selected Malbec grapes, the warm sunny days and cool clean air nights help to produce this vibrant wine, showing generous spicy and fruit flavours

## ROSÉ WINES

**Mas de Vigneron Rosé. Pays des Côtes Gascogne, FRANCE - £24 per bottle**  
A light, soft easy drinking rosé with a beautiful coral colour.

**Pinot Grigio Blush 'Mirabello' ITALY - £29.75 per bottle**  
A soft and fruity Pinot Grigio with delicate, peachy and red fruit noted which add to the citrus character and produce a rounded, off-dry palate.

**White Zinfandel Rosé 'Burlesque' USA - £27 per bottle**  
Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate. A major crowd pleaser all the way from the USA!

## SPARKLING WINES

**Prosecco**  
Prosecco NV - House Choice ITALY - £32 per bottle

**Champagne**  
Champagne - House Choice NV Brut FRANCE - £52 per bottle

**Charles Chevalier Brut d'Honneur Rosé FRANCE - £65 per bottle**  
This Rosé Champagne has a beautiful Coral colour. It possesses rare fruitiness and light elegant flavours.

**Lanson Black Label NV Brut FRANCE - £70 per bottle**  
An elegant berry and citrus infused bubbly, very fresh and lively with an intensity that carries through to the long, long aftertaste.

**Lanson Rosé NV FRANCE - £109 per bottle**  
Pale pink in colour with aromas of roses and fresh red berries. The initial taste is well-rounded and fresh, prominent soft fruit and good length on the finish.

\*Please note all prices and wine selection are subject to change at any time

|                           |      |      |       |
|---------------------------|------|------|-------|
| Finladia                  | 40   | 25ml | £3.90 |
| Grey Goose                | 40   | 25ml | £5.40 |
| Havana 7 Dark Rum         | 40   | 25ml | £4.10 |
| Kraken Spiced Rum         | 40   | 25ml | £4.10 |
| Plantation 3 White Rum    | 41.2 | 25ml | £4.10 |
| Malibu                    | 21   | 25ml | £3.90 |
| Courvoisier V.S           | 40   | 25ml | £5.00 |
| Plymouth Gin              | 41.2 | 25ml | £3.90 |
| Malfy Blood Orange Gin    | 41   | 25ml | £4.50 |
| Malfy Pink Grapefruit Gun | 41   | 25ml | £4.50 |
| Hendrick's                | 37.5 | 25ml | £4.50 |
| Warner Rhubarb            | 40   | 25ml | £4.50 |
| Warner Elderflower        | 40   | 25ml | £4.50 |
| Warner Raspberry          | 40   | 25ml | £4.50 |
| Glenmorangie              | 40   | 25ml | £5.40 |
| Jamesons                  | 40   | 25ml | £3.90 |
| Jack Daniels              | 40   | 25ml | £3.90 |
| Southern Comfort          | 35   | 25ml | £3.90 |
| Amaretto                  | 28   | 25ml | £3.90 |
| Tia Maria                 | 20   | 25ml | £3.90 |
| Baileys                   | 17   | 50ml | £4.50 |
| Archers                   | 18   | 25ml | £3.90 |
| Malibu                    | 21   | 25ml | £3.90 |
| Tequila                   | 38   | 25ml | £3.60 |
| Sambuca                   | 38   | 25ml | £3.60 |
| Sourz                     | 15   | 25ml | £3.60 |
| Jaegermeister             | 35   | 25ml | £3.60 |

|                  | ABV | Measure | Price |
|------------------|-----|---------|-------|
| Becks Vier       | 4   | Pint    | £4.80 |
| Stella           | 4.8 | Pint    | £5.20 |
| Camden Hells     | 4.6 | Pint    | £5.70 |
| Camden Pale Ale  | 4   | Pint    | £5.70 |
| Guinness Surge   | 4.1 | Pint    | £5.70 |
|                  |     |         |       |
| Budweiser        | 5   | 330ml   | £4.20 |
| Sol Bottle       | 4.5 | 330ml   | £4.20 |
| Becks Blue       | 0   | 330ml   | £3.60 |
| Stella Cidre     | 4   | 500ml   | £5.60 |
| 3 Brewers Bottle | 3.8 | 500ml   | £5.40 |

|                                     |   |        |       |
|-------------------------------------|---|--------|-------|
| Folkington Orange, Apple, Cranberry | 0 | 250ml  | £3.50 |
| Bottle Green Elderflower            | 0 | 275ml  | £3.50 |
| Appletiser                          | 0 | 275ml  | £3.50 |
| Fevertree Ginger Beer               | 0 | 200ml  | £2.60 |
| Fevertree Cucumber                  | 0 | 200ml  | £2.60 |
| Fevertree Elderflower               | 0 | 200ml  | £2.60 |
| Fevertree Tonic                     | 0 | 200ml  | £2.60 |
| Fevertree Low Cal Tonic             | 0 | 200ml  | £2.60 |
| Fevertree Ginger Ale                | 0 | 200ml  | £2.60 |
| Soft Dash                           | 0 | 100ml  | £0.80 |
| Soft Half                           | 0 | ½ pint | £2.00 |

\*Please note all prices are subject to change at any time







# Accommodation

## **Bridal Suite**

As part of our wedding package, you'll receive our beautiful bridal suite 'Jersey Royal' complimentary on the night of your wedding. You'll have access from 12pm to get ready for your special day.

## **Wedding Accommodation**

Once you and your guests decide to call it a night, we'll provide the perfect space to rest and relax. All of our rooms are designed to have the perfect blend of premium luxury with touches of original rustic features.

Want to opt for something a little different for your special day?

Take a look at some of our more unique room offerings, including Lakeside rooms, private Woodland huts, cosy Shepherd's huts, and hot tub bedrooms.



# Wedding Bedroom Rates

| Room Type        | Rate               |                   | Sleeps         |
|------------------|--------------------|-------------------|----------------|
|                  | Sunday to Thursday | Friday & Saturday |                |
| Cosy Double      | £135               | £145              | Up to 2 guests |
| Spacious Double  | £155               | £165              | Up to 2 guests |
| Generous Double  | £175               | £185              | Up to 2 guests |
| Family Room      | £175               | £185              | Up to 5 guests |
| Family Plus Room | £195               | £205              | Up to 5 guests |
| Woodland Hut     | £175               | £185              | Up to 2 guests |

- Check in is from 3pm, check out is 11am
- All rates are inclusive of breakfast & VAT at 20%
- Cots can be added to any bedroom for no additional charge
- Each wedding bedroom allocation will consist of a few rooms from each standard
- Wedding bedroom allocations are subject to availability at the time of booking
- Extra beds can only be accommodated in our 2 storey Family Rooms which sleep up to five guests
- **Please note all prices are subject to change at any time**

# Kingsbridge House

Our exclusive private hire house, Kingsbridge House, is the perfect space to host your bridal party, friends, and family the nights leading up to your wedding.

Adjoining the main hotel site, the house sleeps up to 12 guests and comprises: 6 double bedrooms with en suite bathrooms, a spacious landscaped garden area, a private gym, sauna & hot tub room, a state-of-the-art cinema room & a private bar.

Kingsbridge House is also available to hire for wedding receptions.





# Wedding Weekend

Why not make your wedding celebrations last longer by turning it into a multi-day event?

Enjoy the company of your closest family and friends for longer by coming together the night before your big day.

There are plenty of amenities on the Farm where you and your guests can unwind. Enjoy a field to fork meal at our Cowshed Restaurant, followed by a cocktail at the Stable Art & Piano Bar. We host regular live music events in our Farm Yard & Stable Bar for you and your group to enjoy.

Grab a walking map from reception and explore our 700-acre estate; take a trip down to the lakes and perhaps to the wider farmland before returning to your comfy room.





# Decorative Extras



Fairy Light Canopy /  
Festoon Lights £350

Please book direct with [cclightingmj@gmail.com](mailto:cclightingmj@gmail.com)



LOVE Letters £225

5ft light-up LED Letters

Please book direct with [cclightingmj@gmail.com](mailto:cclightingmj@gmail.com)



Fire Pit  
£85



Uplighters £150

With a variety of 27 colour options

Please book direct with [cclightingmj@gmail.com](mailto:cclightingmj@gmail.com)



1am Late License Fee £450

Available Friday & Saturday only



You'll receive a complimentary Classic Style  
Defender for the day – for transport around site &  
photos



Chair Covers  
£3.50 per chair

White perfect fit chair covers  
with an organza sash

Chair Sashes  
£1 per chair

Organza Chair Sash (with a  
variety of 40 colour options)





# Recommended Suppliers



## Photographers

John Mason Photography

07747 710817

johnmasonphotography@yahoo.co.uk

www.johnmasonphotography.co.uk

@johnmasonphotography

Ian Scott Photography

07956 396051

info@ianscottphotography.co.uk

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Chris Douglas Photography

07779 304977

cmtdouglasphoto@gmail.com

www.cdouglasphoto.co.uk

@chrisdouglasphotography



## Florists

Lamberts Flowers

01707 326329

info@lambertsflowercompany.co.uk

www.lambertsflowercompany.co.uk

@lamberts\_flower\_company

Bloom In Gorgeous

07736 700 391

kimlodgefarm@icloud.com

www.bloominggorgeousherts.co.uk

@bloom\_in\_gorgeous



## DJ & Disco

Mr H Productions

01438 355358

office@mrhproductions.co.uk

www.mrhproductions.co.uk

Platinum Disco

01707 594836

www.platinumdisco.co.uk

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Just Smile

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