

AT TEWINBURY 2626

The next chapter of your life starts at Tewinbury...

Tie the knot

**AT TEWINBURY** 

Welcome to Tewinbury, where extraordinary weddings are made.

Our exclusive barn-style venue, set on a 700-acre working farm, offers breathtaking landscapes, ensuring an unforgettable day.

Nestled in the stunning Hertfordshire countryside. Tewinbury has been the choice for couples for over 30 years.

With decades of experience and a keen eye for detail, we're here to support you at every stage of planning.

Whether it's a grand ceremony or an intimate affair, let us turn your dream wedding into reality.



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.













Food & Drink

Canapes

Boudin of ham hock, mushroom ketchup Pickled mushroom tuille, tarragon cream Tewinbury Ironbark pumpkin & sage arancini Seared tuna Ioin, wasabi mayo, black sesame Baked goat's cheese & red pepper cheese cake with thym Brixham crab with preserved lemon & avocado Buckwheat blini, smoked salmon & lime crème fraiche

Lime cured sea bass with radish & cucumber Short rib of beef & horseradish gougère Pressed duck confit, date & clementine puree Smoked salmon crumpet, Granny Smith apple & dill Sweet potato falafel with hummus & pomegranate Tewinbury tomato & parmesan arancini, baby basil Warm purple potato with truffle & parmesan cream

Sharing Boards

Butchers Board Charcuterie selection, scotch eggs, pork pie, potted ham hock, mustards piccalilli, pickles & caper berries, figs, homemade sourdough

### Cheesemongers Board

Applewood cheddar, Shropshire blue, rosary goat's cheese, Cornish yarg. chutney, figs, biscuits & membrillo

### Fishmongers Board

Smoked salmon, Brixham orab, gravadlax, tartare sauce, lemon aioli, Tewinbury sourdough, whipped smoked cods roe

#### Gardeners Board

Hummus, crudités, vine ripened tomatoes, marinated artichokes, Roquito peppers, Tewinbury wild rocket

## Middle Eastern Board

Hummus, moutabal, falafel, pitta bread, pickles, tabbouleh & chargrilled halloumi, vine ripened cherry tomatoes



Spring / Summer Menu

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's cheese & figs (v)Lime cured salmon, pickled cucumber, radish & 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

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 Gilthead bream, crushed potato, pepper essence & tapenade Smoked haddock fishcake, fine herbs & chive butter Slow cooked beef cheeks, pickled red cabbage, hassleback potato Breast of Suffolk chicken, honey glaze, rainbow chard, cassoulet of beans & pulses

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 with cinnamon mascarpone cream

Autumn / Winter Menu

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 short rib arancini croquettes, aged parmesan & horseradish aioli Salad of smoked duck, caramelised plums, red chicory & sourdough tuille

Chargrilled aubergine, aubergine pickle, tahini & pomegranate (v) Hassleback 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

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

Wood Fired Pizza Horsebox0

Minimum of 75% of evening guests: 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 & za'atar (v) Goats cheese, basil & caramelised onion tarts (v) Chargrilled Halloumi with pickles (v) Tomato & parmesan arancini with Panko breadcrumbs (v) Tabbouleh salad, extra virgin olive oil (v) Caesar with sourdough croutons & parmesan Cobb salad with avocado (v) Romaine & red gem with blue cheese & hazelnuts (v) Minimum of 75% of evening guests: Choose 3 options:

The Forager Portobello, wild & field mushrooms, parmesan & tarragon (veg or vegan)

The Pig Spicy sausage, pepperoni, peppers, red onion

The Fish Prawns, tuna, chilli & rocket

The Garden Aubergine, courgette, cherry tomato & mozzarella (veg or vegan

The Farm Yard Smoked chicken, béchamel, red onion & rocket



Minimum of 75% of evening guests. Choose 3 mains & 4 salad options:

Chuck & rump beef burgers with smoked cheese on soft bap 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 Niçoise salad with black olives and cherry tomatoes Greek Salad with feta & basil Baby Gem with Caesar dressing & parmesan

Extra Meat + £5pp Extra Salad + £3pp

Hog Roast

# Served after 6pm, minimum of 75

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

√egetarian option ⊃ortobello & 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 choi





Children's Menu

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

## Starters



Food

Three-course meal Choose from the menu below



# Drinks

A glass of sparkling apple juice for toasting Two soft drinks during the reception Two soft drinks during the meal Hummus, nachos & vegetable crudités 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 bean 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







Accommodation

Bridal Suite

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

(1) edding 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

15% off up to 25 Rooms





- 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
- 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 (extra adults £30, extra children £20)
- For weddings held on a Friday and Saturday, a minimum of 10 bedrooms must be guaranteed. If fewer than 10 bedrooms occupied, we will apply the standard room rate for each vacant room.
- Kingsbridge bedrooms & hot tubs not included

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.

Kingsbridge House

Located on the neighbouring fish farm - Kingsbridge Estate is the ultimate showstopper estate.

With it's own private access off the main road, fishing lakes, hot tub, sauna & stunning manicured gardens, it really doesn't get any better.

Book Kingsbridge house for your wedding accommodation.

Six ensuite bedrooms Own living room, kitchen & dining room Private Garden Sauna Hot tub Parking & Lake Views







Decorative Sxtras

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

photo

Please book direct with <a href="mailto:cclightingmj@gmail.com">cclightingmj@gmail.com</a>

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

With a variety of 27 colour options Please book direct with <u>cclightingmj@gmail.com</u>



5ft light-up LED Letters Please book direct cclightingmj@gmail.com

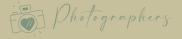
Fire Pit



A charming white sweet cart \*sweets not included



Recommended Suppliers



Chris Douglas Photography 07779 304977 cmtdouglasphoto®gmail.com www.cdouglasphoto.co.uk @chrisdouglasphotography

John Mason Photography 07747 710817

johnmasonphotography@yahoo.co.uk www.johnmasonphotography.co.uk @johnmasonphotography

Gaetano Di Giacomo 07367606178 jinfo®gaetanodigiacomo.co.uk https://www.gaetanodigiacomo.co.uk/ ®gdgmp\_weddings

Social Soirée 07950 398766 hopegraciemedia@outlook.com www.socialsoirée.com @socialsoiree\_uk

Rachel Clare Cake Design 01296 340455 hello@rachelclarecakedesign www.rachelclarecakedesign.co.u @rachelclarecakedesign

Heaven Is A Cupcake 07725 149428 mail@heavenisacupcake.ne www.heavenisacupcake.nef @heavenisacupcake

Emily Jane Cakes 01438 820884 emily@emilyjanecakes.co.u emilyjanecakes.co.uk @emilyjanecakes

Angela Jane Cake Design 07939 554242 info@angelajanecakedesign.co.ul angelajanecakedesign.co.uk @angelajanecakedesign



Lamberts Flowers 01707 326329 info@lambertsflowercompany.co. www.lambertsflowercompany.co. @lamberts\_flower\_company.

Bloom In Gorgeous 07736 700 391 kimlodgefarm@icloud.com www.bloomingorgeousherts.co.ul @bloom in gorgeous

Honey Bunch London www.honeybunchldnflowers.co.uk @honeybucnhldn

Mr H Productions 01438 355358 office@mrhproductions.co.uk www.mrhproductions.co.uk

Platinum Disco 01707 594836 www.platinumdisco.co.uk @platinum\_disco

Just Smile 01923 750 525 info@justsmile.co.uk www.justsmile.co.uk @iustsmileltd

Recommended Suppliers

At Decor

Dress It Yourself 01992 507 940 dressityourself@gmail.com www.dressityourself.co.uk @dress\_it\_yourself\_



Eventzing 07854 855916 bookeventzing@googlemail.com

Weddleicious tara@weddleicious.com www.weddleicious.com 07944034746

Proto Booths

The Snap Booth www.snap-booth.co.uk hello@snap-booth.co.uk @the\_snap\_booth

Pro Pose 07917412831 dan@pro-pose.co.uk @pro pose entertainmer

- Makeup By Hailey 07590983541 hayleybrontimua@outlook.com @makeupby\_hayleyxx
- Beautiful You Makeup 07967 226639 info@beautifulyoumakeupartist.co.uk @beautiful you makeup artist







FROM TEWINBURY

2026



Tewinbury, B1000 Hertford Road, Welwyn, Hertfordshire, AL6 OJB Tel 01438 717 793 | Email weddings@tewinbury.co.uk www.tewinbury.co.uk