THE CIDER BARN

CATERING SERVICES

Inspired by the simplicity and beauty of the Herefordshire countryside, our menus reflect the essence of the region, creating unique culinary experiences for every occasion.



The Cider Barn On Tour!

functions@the-cider-barn.co.uk

01544 388 161

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ABOUT US

At The Cider Barn, we try to reflect the simplicity and beauty of the Herefordshire countryside in all that we do.

We aim to celebrate the county's produce by working with local suppliers.
Everything we have to offer is sourced locally, much time has been spent sourcing growers and suppliers from our county with exciting things to offer.
We use this produce as the inspiration for our menus, creating imaginative and exciting dishes

Our lead chefs, have years of experience in a fine dining environment in our own restaurant.
Everything we do is made from scratch from basics such as stocks and sauces to patisserie.

Our Event leaders and their teams are professional, friendly and pay great attention to details to deliver memorable occasions.
We provide personal service with one designated point of contact, ensuring absolute continuity of service.







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CATERING SERVICES

- CANAPES
- STARTERS
- MAINS
- DESSERTS
- THE ORIGINAL SHARING PLATTER STARTER
- TRADITIONAL ROAST
- BUFFETS & FEASTS
- BBQ
- EVENING FOOD





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CATERING SERVICES

CANAPES
£2.50 PER CANAPES

PLEASE SELECT THE SAME NUMBER OF CANAPÉ OPTIONS AS THE NUMBER OF CANAPÉS YOU WISH TO SERVE PER GUEST.

THE MEATY ONES

Chicken caesar crostini

Pork and leek croquettes
with tarragon emulsion

Bratwurst sausage
sauerkraut, mustard dressing

Chicken parfait mousse tartlet
Madeira jelly & salt pickles

Braised chorizo
cider brandy glaze, aioli

Beef brisket and potato croquette
with onion ketchup

Harrisa lamb croquettes
with coconut yoghurt

THE VEGGY ONES

Rosti, garlic & port
pickled shallot and salsa verde

Welsh Rarebit
fennel jam, caraway seed

Wild mushroom arancini
with herb mayonnaise

Gram Bites
pickled raisin and coriander

THE FISHY ONES

Salmon rillette
with dill tartlet

Brown shrimp blini

Smoked mackerel
and beetroot on marmite cracker

King prawn
and nori tartlet

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SOMETHING DIFFERENT

Antipasti cups

Cured meat, olives, crudites, cheese £10 per cups

Selection of 3 crostini

Seasonal options £6 per person

Potato wedges

Truffle mayonnaise, old bay salt £3.50 per person

Bread board

Focaccia with butter or rapeseed oil and balsamic - £2.50 pp





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CATERING SERVICES

INDIVIDUALLY PLATED STARTERS

MENU

Leek and potato soup with cheese beignets, crispy leeks and herb oil - £9.50 pp

Carrot and celeriac bhaji with citrus puree, fermented fennel and smoked hazelnuts - £9.50 pp

Mushroom truffle arancini with herb aioli and pickled shallots, dressed sorrel - £10 pp

Pork rillette with fennel jam, toasted seed salad and toast - £10 pp

Marinated tomato with balsamic, basil and goats cheese mousse (Spring & Summer) / Beetroot and quince salad with truffle goats cheese (Autumn & Winter) - £11 pp

Beef and onion croquette with beetroots and horseradish - £11 pp

Chicken Liver parfait with salt pickles, madeira gel, crispy bacon and toast - £12 pp

Sly gin cured salmon with beurre blanc, citrus gel, fennel and marmite crackers - £12.50 pp

Smoked mackerel pate with apple, confit leeks and rye cracker - £12.50 pp

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CATERING SERVICES

INDIVIDUALLY PLATED MAIN COURSE

MENU

Osso bucco with creamy polenta, pickled red cabbage and gremoulata - £28 pp

Roasted Chicken Supreme with paprika potatoes,spinach, aioli, salsa verde - £28 pp

Confit duck leg with braised red cabbage, mustard sauce and lyonnaise potatoes - £30 pp

Pastrami with a warm horseradish sauce, pickled red cabbage and salsa verde, lyonnasie potatoes - £30 pp

Sirloin and a Pastrami and potato croquette, burnt onion, roasted hispi cabbage and port jus - £35 pp

Harissa lamb rump and shoulder croquette with fondant potato, lime sour cream and caraway braised carrot - £35 pp

Baked cod with leek and parsley sauce, mustard potatoes and herb salsa - £35 pp

Poached salmon with beetroots, herb fondant potato and seaweed blanc. - £35 pp

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OUR DESSERTS

MENU

Chocolate brownie with white chocolate and prunes, salted caramel sauce, chocolate crumble and vanilla cream - £9.50 pp

Lemon and polenta cake with summerfruit compote/winter berry compote, lemon gel and Creme fraiche cream - £10 pp

Pavlova with summerfruit compote and vanilla cream (Spring & Summer)/ with winterberry compote and orange cream (Autumn & Winter) - £ 10 pp

Salted chocolate torte with raspberries/damson, hazelnut cream and vanilla tuille - £12 pp

Whipped Lemon curd on thyme shortbread, raspberries/ damsons and pinenut and white chocolate crumble - £12 pp

Our Trio Of Desserts

Served as sharing platters in the center of the tables

Chocolate Brownie or chocolate bavarois
port poached prunes, chocolate crumble and chantilly cream

Lemon and polenta cake or whipped Lemon curd on thyme shortbread - served with candied peel, creme fraiche and lemon gel

Pavlova with summerfruit compote and vanilla cream (Spring & Summer)/ with winterberry compote and orange cream (Autumn & Winter)
- £14 pp

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ALLERGIES & OPTIONS

ALLERGIES AND DIETARY REQUIREMENTS

We are happy to accommodate most allergies and dietary requirements. Once you have selected your menu, our team will carefully adapt the chosen dishes to ensure they are suitable for guests with specific dietary needs or allergies. We kindly ask that all requirements are provided at least one month in advance of your event, allowing us to make the necessary arrangements and ensure everyone can enjoy their meal safely and comfortably.

OPTIONS

Our menus are thoughtfully designed to offer one carefully chosen option for each course. If you'd like to give your guests a choice of dishes, we're very happy to accommodate this for a small additional charge. Offering a choice of starters or desserts is £2.50 per person per course, while a choice of main courses is £10.00 per person. This helps us ensure the same high quality and smooth service when preparing multiple options for your event.





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CATERING SERVICES

THE ORIGINAL SHARING PLATTER
STARTER £14 PER PERSON

PLEASE NOTE THIS SHARING PLATTER WILL BE SERVED IN THE CENTRE OF THE TABLE

Focaccia with rosemary and honey vinaigrette

Marinated olives

Panzanella salad (Spring & Summer) / Roasted winter salad (Autumn & Winter)

Braised chorizo in cider and fermented fennel

Mushroom arancini with herb aioli

Pork and leek croquettes

Charcuterie selection



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TRADITIONAL SUNDAY ROAST

PLEASE NOTE THIS MENU CAN BE SERVED INDIVIDUALLY PLATED (MEAT WITH GARNISH ONLY) OR CAN BE SERVED AS SHARING PLATTER IN THE CENTRE OF THE TABLE

MAINS

Please pick one option from the below mains

Herefordshire salt beef, with Yorkshire pudding, horseradish creme fraiche and gravy £35 per person

Porcetta with sage and mustard stuffing, crackling, caramelised apple sauce and gravy £30 per person

Pan roasted chicken breast with apricot and thyme stuffing, and gravy - £28.50 per person

Served with :
Roast potatoes, spinach and leek gratin, roasted carrots with lemon and caraway, braised red cabbage



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HOT BUFFET / FEAST

PLEASE NOTE WE CAN SERVE THIS MENU EITHER AS A BUFFET STYLE OR AS A FEAST IN THE CENTRE OF A TABLE. PLEASE CHOOSE YOUR PREFERRED STYLE OF SERVING.

MAINS

Please pick two options from the below mains

Poached Salmon with pickled cucumber and prawns

Glazed Pastrami, warm horseradish sauce

Firecracker pulled beef brisket with coconut yogurt and pickled red cabbage

Pulled Tudges pork shoulder with burnt apple puree and ginger glaze

Harrisa lamb shoulder with coriander and sour cream

ACCOMPANIMENTS

New potato, dill and red onion salad

Selection of Alex Gooch bread

If served as a buffet

Three seasonal salads

If served as a feast

Two seasonal salads

£35 PER PERSON

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CATERING SERVICES

COLD BUFFET / FEAST

PLEASE NOTE WE CAN SERVE THIS MENU EITHER AS A BUFFET STYLE OR AS A FEAST IN THE CENTRE OF A TABLE. PLEASE CHOOSE YOUR PREFERRED STYLE OF SERVING.

MAINS

Selection of finger sandwiches: ham and mustard mayo & beef and horseradish
(3 x sandwiches per person)
Or
Coronation chicken

Please choose between the two options above

Pork and sage sausage roll with brown sauce and pickled mustard seeds
Juniper smoked salmon, horseradish on dill scone

ACCOMPANIMENTS

New potato, dill and red onion salad

Selection of Alex Gooch bread

If served as a buffet

Three seasonal salads

If served as a feast

Two seasonal salads

£25 PER PERSON

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CATERING SERVICES

CLASSIC BBQ

PLEASE NOTE THIS MENU IS SERVED AS A BUFFET STYLE.
AVAILABLE BETWEEN THE 1ST MAY TO THE 1ST SEPTEMBER

FROM THE GRILL

Glazed bratwurst sausages

Hot Honey and lemon glazed chicken thighs

Herefordshire beef burgers, onion relish and cheese

Griddled harrisa halloumi with hummus

ACCOMPANIMENTS

New potato, dill and red onion salad

Selection of Alex Gooch bread (50% of the selection will be rolls)

Three seasonal salads

Condiments

£30 PER PERSON

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CATERING SERVICES

GOURMET BBQ

PLEASE NOTE THIS MENU IS SERVED AS A BUFFET STYLE.
AVAILABLE BETWEEN THE 1ST MAY TO THE 1ST SEPTEMBER

FROM THE GRILL

Beer, lemon and thyme glazed lamb rump

Fire roast Herefordshire brisket

Harrisa Griddled Halloumi with hummus

Prawn and octopus skewers

ACCOMPANIMENTS

New potato, dill and red onion salad

Selection of Alex Gooch bread

Three seasonal salads

Condiments

£40 PER PERSON

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EVENING FOOD

Hog Roast £14.50 pp

served with baps, stuffings, apple sauce, coleslaw

Chilli with suitable sides £14.50 pp

Nachos, guacamole, spiced rice, Jackets, tomato salsa, sour cream

Curry with suitable sides £14.50 pp

Spiced rice, jackets, onion bhajis, yoghurt dip, mango chutney

Cheese board £12 pp

Selection of cheeses, crackers, fruits, and chutney

Cheese stack £14 pp

Whole cheeses or halves or quarters made into a wedding cake, served with crackers, fruits, and chutney

Classic cold buffet £13.50 pp

Selection of cold meats with seasonal salads



Mac and cheese £12 pp

with selection of toppings
Sausages, chive and tomato
Mushrooms, truffle and Parmesan crumble
Pesto, pea and spring onion

Sausages in a roll £10 pp

Tudges' pork sausages served with baps, coleslaw and sauces to suit

Gyros £16 pp

Keftedes (Pork Meatballs) tomato hummus, feta and greek salad
Chicken souvlaki with tzatziki, roasted pepper jam and cumin salad

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TERMS AND CONDITIONS FOR CATERING IN OTHER VENUES THAN THE CIDER BARN

PLEASE NOTE OUR MINIMUM SPEND OF £2500

QUOTATIONS

All quotations are inclusive of 20% VAT and the estimated delivery fee.
All quotations made pre-booking and pre-meeting with our head chef are only an estimate based on current price. Your final cost for your catering will be confirmed, once you have had your final menu meeting with our head chef, approximately 6 months before your event.

DEPOSIT AND PAYMENTS

All clients are required to pay a non refundable deposit of £500, in order to secure their catering.
One month before the date of your catering we will require full payment.
Should the number of guests be reduced after the payment has been made there will be no adjustment or reduction in the price for food.
If any changes are required after final confirmation of the seating plan (one month prior to your event), including adjustments to food choices or orders, an administration fee of £50 per change will apply.

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STAFFING COSTS

All menu prices include staffing costs for the service of your meal, for a maximum duration of three hours. The cost of any main meal also includes table setup the day before your event, with cutlery and crockery.
If you choose to serve canapés during your reception drinks, a separate service fee will apply. Canapés will be served for up to 1.5 hours, with the following charge

- Up to 50 guests: £90
- Up to 100 guests: £135
- Up to 150 guests: £180

If the event extends beyond the standard service period, additional staffing costs will apply. Each member of staff will be charged at their applicable hourly rate.

CROCKERY AND CUTLERY

We are asking the client to source their cutlery, crockery, glassware and linen.
We have a fantastic relationship with local hire companies and do this regularly so can advise on what you will need to make sure nothing is forgotten. Our favourite supplier is Hampton Hire : info@hamptonhire.com Tel : 01432 379 399

Please note that at the end of the event, our team will clear and pack away (please note not wash up) as much as possible after the meal. Your guests may still be using glasses and enjoying themselves it will then be the client's responsibility to collect any hired items left to pack into the crates provided and leave with the rest in the catering tent/kitchen.

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CATERING KITCHEN / TENT

We can cater from most spaces and could use any room to create a catering kitchen.
If we are setting up a catering kitchen in a building we will require access to a minimum of 6 x electric points, and have access to a sink within 20m. In this room, we will need 4 to 6 x trestle tables (6ft x 2ft 6 inches).

For a marquee event, we will require a catering tent of a minimum of 6m x 6m attached to the main marquee. We will need 4 to 6 x trestle tables (6ft x 2ft 6 inches). We will also require access to a minimum of 6 x electric points, and have access to water within 20m.

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TERMS AND CONDITIONS

FINAL CONFIRMATION OF DETAILS

We require final numbers to cater for one month before the date of your catering.
We will also require exact dietary requirements for the day one month before the catering.
If any changes are required after final confirmation of the seating plan (one month prior to your event), including adjustments to food choices or orders, an administration fee of £50 per change will apply.

LOSS AND DAMAGES

The client is responsible for all equipment from the time of delivery until it is collected by The Cider Barn, a subcontractor, or returned by the client. Any breakages, loss or damage, however caused, will be charged in full to the client in full replacement value, and must be paid in full on the presentation of our invoice.

FORCE MAJEURE

No liability is accepted by The Cider Barn due to circumstances beyond The Cider Barn control.

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