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

THE CIDER BARN

CATERING SERVICES

OUR TERMS AND CONDITIONS

For catered events requiring a chef on-site at your venue for the duration of the meal, a minimum spend of £500 on food and beverages applies (not including waiting staff hours).

For delivery-only catering, a minimum spend of £400 on food and beverages is required.

Please note that a delivery fee will be charged, calculated according to the distance between your venue and our restaurant.

For collections directly from our restaurant, no minimum spend applies.

We are pleased to arrange professional waiting staff to ensure you can relax and fully enjoy your evening. Our team will take care of table setup, food and beverage service, and clearing throughout the event.

The charge for waiting staff is £45 per staff member, per hour. The number of staff required will depend on the size of your party. A minimum booking of two hours applies.
Please note that a mileage fee will be charged for each staff member.

We ask for a deposit of £100 on the booking of the catering. This will be deducted from the final invoice. We will send you an invoice the week before the event and we ask for payment to be made before the day of the catering. Please note that in the event of cancellation after payment has been made, no refund will be possible.

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We are asking for all final details confirmed for your catering two weeks at the very latest before the event. This includes, serving time, exact menu, if anyone has allergies or dietary requirements and the style of serving.

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.

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

- CANAPES
- THE SIGNATURE MENU
- THE HERITAGE MENU
- THE ORIGINAL SHARING PLATTER STARTER
- TRADITIONAL ROAST
- BUFFETS & FEASTS
- BBQ
- DROP-OFF MEALS





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CATERING SERVICES

CANAPES £2.50 EACH



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 coriande

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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CATERING SERVICES

THE SIGNATURE MENU

CANAPES

Choose three canapes from the above menu

MAINS

Please pick one option from the below mains

Osso bucco with creamy polenta, pickled red cabbage and gremoulata

Chicken Supreme with paprika potatoes, spinach, aioli, and salsa verde

Confit duck leg with braised red cabbage, mustard sauce and lyonnaise potatoes

Pastrami with a warm horseradish sauce, pickled red cabbage and salsa verde, lyonnasie potatoes

Individually plated or sharing platters in the centre of the table

£32.50 PER PERSON FOR CANAPE AND MAIN

DESSERTS

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)

TRIO : £14 PER PERSON

SINGLE : £10 PER PERSON

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CATERING SERVICES

THE HERITAGE MENU

PLEASE NOTE THIS MENU IS SERVED INDIVIDUALLY PLATED

STARTERS

Please pick one option from the below starters

-Chicken Liver parfait with salt pickles, madeira gel, crispy bacon and toast
-Sly gin cured salmon with beurre blanc, citrus gel, fennel and marmite crackers
-Smoked mackerel pate with apple, confit leeks and rye cracker

MAINS

Please pick one option from the below mains

-Sirloin and a Pastrami and potato croquette, burnt onion, roasted hispi cabbage and port jus
-Harissa lamb rump and shoulder croquette with fondant potato, lime sour cream and caraway braised carrot
-Baked cod with leek and parsley sauce, mustard potatoes and herb salsa
-Poached salmon with beetroots, herb fondant potato and seaweed blanc

DESSERTS

Please pick one option from the below desserts

-Seasonal fruit delice with cocoa nib granola and brandy cream
-Salted chocolate torte with raspberries/damson, hazelnut cream and vanilla tuille
-Whipped Lemon curd on thyme shortbread, raspberries/ damsons and pinenut and white chocolate crumble

£60 PER PERSON FOR 3 COURSES

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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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CATERING SERVICES

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

For dessert options please look at our signature menu



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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

For dessert options please look at our signature menu

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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 served as traditional dish (salad)

Please choose between the two options above

ACCOMPANIMENTS

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

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

For dessert options please look at our signature menu

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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

For dessert options please look at our signature menu

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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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READY MEALS

Available for collection or delivery.
Please see minimum spend in our terms and conditions.

MAINS

Venison juniper and wild mushroom hotpot

Stuffed butternut squash with goats cheese, walnuts and spinach

Fish pie with egg, capers and herbs

£12.50 each

SIDES

Pommes mousseline

Roasted hispi cabbage with salsa verde

Spinach and leek gratin

£4.50 each

Our main course options will feed two persons with accompaniments or one hungry individual.
Our sides will feed two persons if served along side a main course or one hungry individual

For dessert options please look at our signature menu



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