



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.



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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THE CIDER BARN

CATERING SERVICES

- CANAPES
- THE SIGNATURE MENU
- THE HERITAGE MENU
- THE ORIGINAL SHARING PLATTER STARTER
- TRADITIONAL ROAST
- BUFFETS & FEASTS
- BBQ
- DESSERTS
- EVENING FOOD



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CATERING SERVICES

CANAPES £2.50 EACH

THE LARGE ONES

Potato wedges

truffle mayonnaise, old bay salt £3.50

Antipasti cones

Cured meat, olives, crudites, cheese £10

THE MEATY ONES

Popcorn chicken

crispy chicken skin & hot sauce

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

Spinach, ricotta and beetroot roulade

Rosti, garlic & port

pickled shallot and leek ash

Welsh Rarebit

fennel jam, caraway seed

Wild mushroom arancini

with herb mayonnaise

Gram Bites

pickled raisin, Bombay mix

THE FISHY ONES

Salmon rilette

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 £50 PER PERSON

PLEASE NOTE THIS MENU CAN BE SERVED INDIVIDUALLY PLATED OR
AS SHARING PLATTERS IN THE CENTRE OF THE TABLE

STARTERS

Please pick one option from the below starters

- Salmon, dill and shallot arancini with spiced tomato ketchup, fermented fennel
- Black pudding and apple sausage roll, celeriac remoulade, beer onions and pickled mustard seeds
- Marinated tomatoes, goats cheese mousse, marmite crackers, balsamic and basil

MAINS

Please pick one option from the below mains

- Osso bucco, creamy polenta, pickled red cabbage and gremoulata
- Chicken Supreme with paprika potatoes, spinach, aioli, salsa verde
- Poached salmon, Herb crushed and roasted new potatoes, warm shallot, lemon and feta salad, citrus puree

DESSERTS

Please pick one option from the below desserts

- Pavlova, seasonal fruit, mint, meringue
- Lemon, olive oil and polenta sponge, preserved citrus, lemon puree & crème fraîche
- Triple chocolate brownie, port poached prunes, chocolate crumble, Chantilly cream



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CATERING SERVICES

THE HERITAGE MENU £65 PER PERSON

PLEASE NOTE THIS MENU CAN BE SERVED INDIVIDUALLY PLATED OR
AS SHARING PLATTERS IN THE CENTRE OF THE TABLE

STARTERS

Please pick one option from the below starters

- Truffled goats cheese, beetroot, quince and candied walnuts
- Gin cured salmon with horseradish, BBQ cucumber, marmite crackers and butter sauce
- Chicken parfait, with bacon, salted onion jam and milk bread

MAINS

Please pick one option from the below mains

- Rump and Pastrami of cabalava beef, beef fat potato fondant, burnt onion, hispi cabbage
- Chicken and herb balotine with braised bacon, boulangère potatoes ,
red cabbage and mustard sauce
- Harrisa lamb rump and shoulder croquette with coriander glazed carrot, fondant potato, lime
sour cream and cavalo nero
- Ballotine of Cod, Truffle mayo, cavalo, butternut squash, herb gnocchi and seaweed blanc

DESSERTS

Please pick one option from the below desserts

- Salted chocolate and thyme torte with coffee gel, caramel cream and hazelnut tuille
- Seasonal fruit delice with cocoa nib granola and brandy cream
- Whipped lemon curd with olive oil sponge, pinenut and white chocolate crumb
and citrus sherbet



THE CIDER BARN

CATERING SERVICES

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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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

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*

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

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

Served with :

*Roast potatoes, leek gratin, roasted carrots with lemon and caraway,
braised red cabbage*



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CATERING SERVICES

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 clams

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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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

Spinach and beetroot roulade

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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THE CIDER BARN

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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THE CIDER BARN

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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CATERING SERVICES

DESSERTS

Pavlova with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon puree & crème fraîche

Triple chocolate brownie, port poached prunes, chocolate crumble, chantilly cream

SERVING STYLE

If selecting a single dessert, please specify whether you would like it individually plated or offered as a shared table-centre option.

Or choose our trio of desserts only presented as a sharing platter for the centre of the table.

SINGLE DESSERT : £10 PER PERSON

DESSERT TRIO : £14 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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CATERING SERVICES

TERMS AND CONDITIONS

Please note our minimum spend of £2500

QUOTATIONS

All quotations are inclusive of 20% VAT.

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.

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.



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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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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.

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.