



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



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.



THE CIDER BARN

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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THE CIDER BARN

CATERING SERVICES

CANAPES £2.50 EACH



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



THE CIDER BARN

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

*Poached salmon, herb crushed and roasted new potatoes, warm shallot,
lemon and feta salad, citrus puree*

**Choose your style of serving : individually plated
or sharing platters in the centre of the table**

£32.50 PER PERSON FOR CANAPE AND MAIN

DESSERTS

Pavlova with seasonal fruit and mint

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

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

**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.**

TRIO : £14 PER PERSON

SINGLE : £10 PER PERSON



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THE HERITAGE MENU

PLEASE NOTE THIS MENU IS SERVED INDIVIDUALLY PLATED

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 nero, 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

£60 PER PERSON FOR 3 COURSES

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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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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*

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 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

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
Spinach and beetroot roulade*

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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