



THE RED BARN

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### A COUNTRYSIDE RETREAT

Welcome to The Red Barn, our splendid home away from home set in the bucolic beauty of the Surrey Weald yet only an hour from London. Converted from a three hundred year old barn which rightfully gives us our name, The Red Barn is the perfect spot for wedding receptions in any one of our wonderful spaces which can be sectioned off just for you and we promise you'll fall a little bit in love with the place as soon as you clap eyes on it. Our friendly and dedicated events team are always on hand to help you and, whatever you need to make it the best damned wedding ever, they can make it happen.



## THE PANTRY

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### The Pantry

up to 30 seated / 50 standing

Our rather perfect private Pantry leads out to our beautiful lush garden and is a wonderful setting for a more intimate wedding feast with your nearest and dearest. With a very old age for that rustic feel we can seat 30 of your specially plucked guests or why not have a small party later on and invite 20 odd more.

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f /TheRedBarnPub    @RedBarnSurrey

## THE PADDOCK

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### 150 The Paddock

What's that you say? The sun is shining and the birds are singing? Best have a big ol' garden party with us in the delightful grounds surrounding The Red Barn - we've got an outside bar and are just itching to lay on a BBQ, hog roast or dance for you and 150 of your guests! It's an idyllic place for a wedding and the backdrop of the rolling Surrey Hills makes for magical photos.

## THE BARN

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### The Barn

With its vaulted ceiling, exposed beams, central fireplace and oodles of old-world charm, The Barn is what gives us our name and can ensure your wedding is a night to remember for everyone. We can seat 140 people in a wide variety of lay-outs if a grand feast is required, or up to 200 standing for something a little less formal, total flexibility is a big part of what we do. There's plenty of space for a dance floor, bands and other entertainment while still having secluded little areas for guests to relax in before re-joining the fun and it can be as relaxed or as formal as you like.





### ORANGE BLOSSOM PACKAGE £60.00pp

Arrival glass of bucks fizz  
Two course wedding menu  
(or alternatively choose from our BBQ or Hog roast menu)  
Prosecco for toast

### LEMON BLOSSOM PACKAGE £80.00pp

Two glasses of bucks fizz  
Canapés  
Three course wedding menu  
(or alternatively choose from our BBQ or Hog roast menu)  
Glass of house wine  
Prosecco for toast

### APPLE BLOSSOM PACKAGE £100.00pp

Arrival glass of prosecco  
Canapés  
Three course wedding menu  
Glass of house wine  
Prosecco for toast



### All packages include;

Barn hire  
Special late licence  
Linen hire  
Service charge

Packages available from October – April only  
Minimum of 60 guests (Mon - Thurs)  
Minimum of 80 guests (Fri & Sat)

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.



### APPLE BLOSSOM PACKAGE £100.00pp

Arrival glass of prosecco  
Canapés  
Three course wedding menu  
Glass of house wine  
Prosecco for toast

### CHERRY BLOSSOM PACKAGE £125.00pp

Arrival glass of prosecco or pimm's  
Canapés  
Three course wedding menu  
Half a bottle of house wine per person  
Prosecco for toast  
Tea and coffee  
Evening bacon sandwich



### PEACH BLOSSOM PACKAGE £150.00pp

Two arrival glasses of prosecco or pimm's  
Canapés  
Four course deluxe wedding menu  
Half a bottle of premium wine per person  
Champagne for toast  
Tea or coffee  
Five option evening party buffet

#### All packages include;

Barn hire  
Special late licence  
Linen hire  
Service charge

Minimum of 60 guests (Mon - Thurs)  
Minimum of 80 guests (Fri & Sat)

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.

## CHERRY BLOSSOM MENU

### Starters

Potted Portland crab, melba toast, crayfish and sea fennel salad  
Butternut squash and rosary curd wild rocket and toasted pecans  
Chicken & chorizo terrine, chilli and apricot chutney & toast.  
Smoked duck breast with a new potato, spring onion and whole grain mustard salad

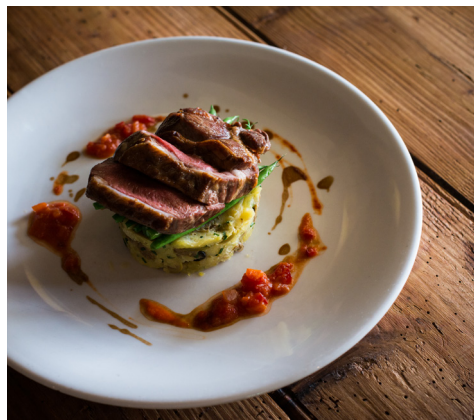
### Mains

Beef Wellington, diaphanous potatoes, fine green beans, Madeira sauce  
Rump of lamb with, wild garlic scented fondant potato & rosemary jus  
Portobello mushroom, leek, brie tart with peas, broad beans, runner beans, truffle oil  
Pan fried sea bass fillet with sapphire, sauce vierge

### Dessert

Baked Vanilla and passion fruit cheesecake  
Dark chocolate pot, griottine cherry and cream  
Bakewell tart, raspberry ripple ice cream  
Poached pear, cinnamon doughnut, salted caramel

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In the galley our chefs prepare top-notch gastronomic gems from fresh seasonal ingredients, creating hearty and delicious modern twists on traditional British favourites as well as tasty bar snacks, tempting canapés and glorious feasts! Whether you decide on one of our lovingly crafted events menus or want to draw things together into your own bespoke creation, we've got everything you need to wow you and your guests.

## APPLE BLOSSOM MENU

### Starters

Glazed goats cheese and red onion marmalade tart, pesto, pea shoots (V)

Chicken liver parfait, toast, pear and apple chutney

Smoked salmon with a caper dressing, pickled quails egg

### Mains

Corn-fed chicken wrapped in parma ham, served with fondant potato and a cream herb sauce

Butternut squash, mozzarella, oregano pie with a champ mash and baby carrots (V)

Poached salmon fillet, new Jersey royals, green beans, mint hollandaise sauce

Slow cooked belly of pork with caramelized apple, Aspalls cyder fondant, pickled red cabbage  
Lemon, goats cheese and baby artichoke risotto (V)

### Desserts

Double chocolate brownie

Vanilla crème brûlée

Eton Mess with strawberries and raspberries

Lemon Tart

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### PEACH BLOSSOM MENU

#### Starters

Pan seared scallops, pea puree, crisp black pudding, pancetta micro salad and lemon oil.  
Beetroot carpaccio, shaved berkswell, toasted almonds and fine herbs  
Tuna carpaccio, pickled vegetables and sesame  
Game terrine, piccalilli and sour dough

#### Mains

Fillet steak, spinach, hasselback potatoes, Madeira sauce  
Herb crusted rack of lamb, garlic and thyme fondant potato baby vegetables and red current jus  
Lobster thermidor with your choice of accompaniment  
or Spiced butter lobster with vegetable noodles  
Cep mushroom tart, truffled pecorino and mixed leaf

#### Desserts

Assiette of desserts  
Little pot of chocolate, crème brûlée, glazed lemon tart  
Belgium waffle with mixed summer berries, white chocolate ice cream and maple syrup  
Chocolate & Bailey sphere with vanilla ice cream  
Iced praline parfait, toffee sauce

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.



## ORANGE BLOSSOM MENU

(2 course wedding breakfast)

### Starters

Smoked mackerel pate with tartar sauce & toast

Pear and walnut salad

Vegetable soup

### Mains

Tarragon and mushroom stuffed chicken, fondant potatoes, buttered greens with garlic cream sauce  
Honey roasted salmon steak with sapphire & lemon butter crushed new potatoes

Leek & ricotta strudel with dressed leaves and chive sauce

### Desserts

Double chocolate brownie, white chocolate ice cream

Vanilla crème brûlée

Sticky toffee pudding

## ORANGE BLOSSOM HOG ROAST MENU

Pig in a bun, apple sauce stuffing and three fresh salads

## ORANGE BLOSSOM BBQ MENU

Select from one meat and two fish dishes OR one fish and two meat dishes both including two choices of vegetables and two salads.

### Fish and meat

Lemon & thyme chicken

Smoked Paprika Lamb

Homemade burger

Sausage of the day

Minute steak

Prawn skewers

Salmon

Mackerel with lemon and fennel

Carrot and sesame burger (v)

### Vegetables from the bbq

Portobello mushrooms

Corn on the cob

Fennel

Red Onions

### Fresh salads

Waldorf salad

Coleslaw

Potato and spring onion salad

Three bean salad

Vine tomato and basil salad

Marinated vegetables and penne pasta

Garden leaf salad lemon and herb dressing

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.



## LEMON BLOSSOM MENU

### Starters

Smoked mackerel pate with tartar sauce & toast  
Pear and walnut salad  
Vegetable soup

### Mains

Tarragon and mushroom stuffed chicken, fondant potatoes, buttered greens with garlic cream sauce  
Honey roasted salmon steak with sapphire & lemon butter crushed new potatoes  
Leek & ricotta strudel with dressed leaves and chive sauce

### Dessert

Double chocolate brownie, white chocolate ice cream  
Vanilla crème brulee  
Sticky toffee pudding

## LEMON BLOSSOM HOG ROAST MENU

Pig in a bun, apple sauce stuffing, three fresh salads, two choices of vegetables, chips and jacket potato

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.

## LEMON BLOSSOM BBQ MENU

Select from two meat selections, two fish selections, two choices of vegetables, two salads, chips and jacket potato

### Meat & fish

Lemon & thyme chicken  
Smoked Paprika lamb  
Homemade burger  
Chorizo sausage  
Minute steak  
Prawn skewers  
Salmon  
Mackerel with Lemon and Fennel  
Queen scallops in half shell, spiced butter  
Carrot and sesame burger (v)

### Vegetables from the BBQ

Portobello Mushrooms  
Grilled corn, Miso mayonnaise  
Fennel  
Red Onion  
Tandoor kebabs, cauliflower, broccoli, smoked almonds

### Fresh salads

Waldorf salad  
Asian slaw  
Hot and spicy sweet potato salad  
Vine tomato, mozzarella and basil salad  
Three bean salad  
Marinated vegetable & penne pasta  
Green leaf salad, lemon and herb dressing

### BBQ pud

BBQ doughnuts, with salted caramel ice cream  
Chocolate and cherry ricotta pizza  
Pina colada pineapple and coconut sorbet.

# THE BORING STUFF

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## SECURING YOUR BOOKING

- We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

### Confirmation, Deposit & Pre-Payment

- Your booking is provisional until we receive a signed booking form and a deposit payment of 20% of the agreed minimum spend. This payment will secure your celebration and date with us.
- Once issued, the booking agreement and the deposit must be returned within 10 days otherwise the date may be released.
- A second payment of 60% of the agreed minimum spend is required 6 months before your event date.
- Final payment based on your minimum spend requirement and confirmed contracted number of guests is due 14 days from your event date.
- Any other bills, such as an extra Bar Tabs set up on the day, must be settled in full on the date of your event

### Cancellation Policy

- Please note that your deposit is non-refundable.
- In the unlikely event of cancellation please take into account there is a 100% cancellation charge 6 months before your booked date.

## AMENDMENTS

- We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.
- Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event.
- No charge will be made for any reduction in guest numbers as long as they do not fall below 6 guests in total, and the venue receives notice of the reduction at least 7 working days prior to your event.

### Equipment & Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

## NOISE LEVELS

Please do be sensitive to our neighbours and keep noise to a minimum when going outside, please be aware we are required to monitor music levels at all times.

## DAMAGE

If there is any obvious damage done to our lovely venue during your event, we will show this to you after your event and you will be asked to pay to make the damage good.

## SERVICE CHARGE

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

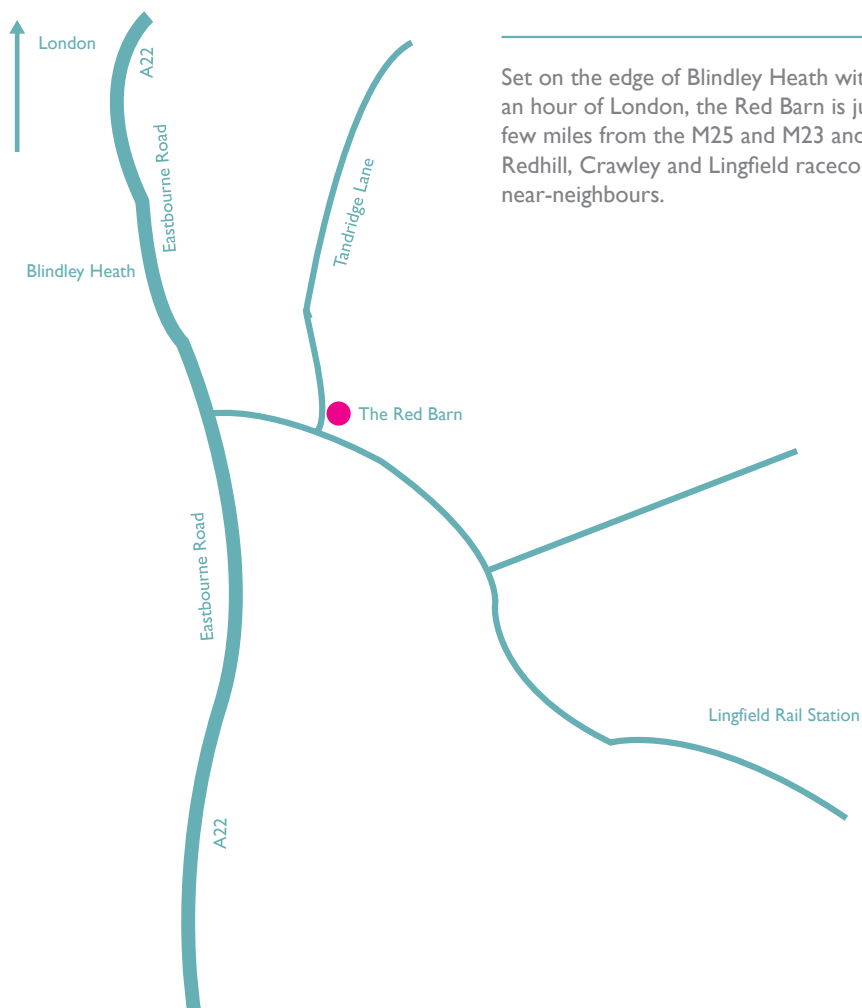
## THE EXTRA MILE

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

Please don't hesitate to contact us if we can help clarify any of The Boring Stuff.

## FINDING US

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Set on the edge of Blindley Heath within an hour of London, the Red Barn is just a few miles from the M25 and M23 and has Redhill, Crawley and Lingfield racecourse as near-neighbours.