



MAIDENS BARN

EST - 1806

EAT

—

DRINK

—

BE MARRIED

3 COURSE WEDDING BREAKFAST MENU

WELCOME TO



MAIDENS
BARN

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CANAPÉS

Should you opt for serving your guests canapés, we would serve these during your drinks reception, before your main meal. Please select four canapés from one option.

OPTION 1

2025
£9.50 per head

2026
£10.00 per head

2027
£10.00 per head

- Honey & mustard chipolatas
- Fritto misto of red pepper, broccoli and sweetcorn with garlic mayonnaise dip
- Chorizo sausage & grain mustard croûte
- Mini prawn cocktail
- Coconut & coriander marinated chicken skewers with sweet chilli dip
- Mini sausage rolls with spicy tomato ketchup
- Smoked salmon & crème fraiche blinis
- Wild mushroom & parmesan arancini
- Filo basket with mascarpone, roast cherry tomatoes & pesto
- Baby spring rolls with sweet chilli dip
- Basil, tomato & mozzarella bruschetta
- Mini vegetable samosas with mango chutney dip
- Baked goats cheese with sundried tomato croûte



OPTION 2

2025
£12.00 per head

2026
£12.00 per head

2027
£12.00 per head

- Parma ham & artichoke wraps with pesto
- Haloumi fries with sweet chilli jam
- Chinese duck pancakes with cucumber & hoi sin
- Mini Yorkshire puddings with roast beef & horseradish
- Serrano ham croquette
- Mini fish & chips with tartare sauce in newspaper cones
- King prawns with Thai chilli dipping oil
- Mini lamb koftas with yoghurt & mint dip
- Tart with feta, sunblush tomatoes & toasted pine nuts
- Prawn and sesame toast
- Seared tuna, with wasabi & mirin dip served in individual bamboo boats with chop sticks (Supplement charge)

* You can mix and match from both canape menus and we will price accordingly



WEDDING BREAKFAST

We offer a choice of three packages (Bronze, Silver and Gold) which have been designed to reflect different tastes and budgets.

Please select one dish from each section (Starters, Mains, and Desserts) for all your guests. You may also select one Vegetarian option (V) to be served to all your vegetarian guests. We also offer a Grill & Skewer wedding Breakfast and Afternoon tea menu. Menus available on request.

We find that for most other dietary requirements (such as coeliac, lactose intolerant) it is best for us to adapt your chosen regular menu so that your special dietary guest's meal is as similar as possible to other guests.

If you would like to make any changes or additions to these packages we will be happy to discuss the options with you.

BRONZE	SILVER	GOLD
2025 £56.00 per head	2025 £60.00 per head	2025 £66.00 per head
2026 £57.00 per head	2026 £62.00 per head	2026 £66.00 per head
2027 £58.00 per head	2027 £62.00 per head	2027 £68.00 per head

All our prices include VAT at the current rate of 20%. Please bear in mind that we cannot guarantee the complete absence of nuts in any of our dishes.

*Please note all menu choices are subject to change.

BRONZE MENU

STARTERS

- Seasonal homemade soup
- Vegetarian Spring rolls with a mirin soy dip or sweet chilli dip
- Traditional Greek salad
- Tomato and basil bruschetta with balsamic drizzle
- Sharing baked camembert with bread (one between two)

MAINS

- Traditional sausages, creamed mash potato with seasonal vegetables & onion gravy
- Baked fillet of salmon with crushed lemon new potatoes & salsa verde
- Tagliatelle of wild mushroom, spinach & basil with toasted pine nuts
- Slow roasted pork belly with crispy crackling, mashed potatoes, vegetables & sage jus
- Thai green chicken curry with jasmine rice

DESSERTS

- Classic lemon tart with vanilla and mascarpone & summer berries
- Vanilla Panna cotta with blueberry compote
- Bread & butter pudding with creme anglaise
- Fresh seasonal fruit salad with cream (or as a platter for a table to share)
- Tea & coffee buffet table

SILVER MENU

STARTERS

Smoked salmon salad with celeriac remoulade

Lamb koftas with mint yoghurt & pitta bread

Host prawn & avocado cocktail

Crispy aromatic duck salad with cucumber, spring onion & a hoi sin dressing

Caprese salad

Ham hock terrine with piccalilli and toasted sourdough

MAINS

Host gourmet burger, coleslaw & fries or potato wedges (with or without cheese)

Supreme of chicken, with dauphinoise potatoes,
seasonal green vegetables & wine jus

Pan roasted cod fillet with a herb crust on a bed of ratatouille & sauté potatoes

Aubergine parmigiana

Porchetta: Pork with thyme, rosemary & fennel, saute potatoes and vegetables

Primavaera risotto (with asparagus, broad beans and pettis pois)

Traditional roast chicken with all the trimmings

Beef bourguignon with mash potato, seasonal vegetables & parsnip crisps

DESSERTS

Raspberry ripple cheesecake with berry coulis

Lemon merengue Pie

Chocolate brownie with chocolate sauce

Poached pear & almond frangipane tart

Chocolate melt in the middle pud with fresh cream

Individual summer fruits pavlova with fresh cream

Tea & coffee buffet table

GOLD MENU

STARTERS

Chargrilled asparagus with mixed dressed leaves & parmesan crisps

Classic Scotch egg with dressed leaves and chutney

Antipasti platter with toasted ciabatta bread (Meat or vegetarian)

King prawns with sweet chilli sauce & rocket salad

Individual feta & red onion tart with mixed leaves

Middle eastern meze, lamb koftas with mint yoghurt dip, humous, pitta bread, halloumi & olives - served individually or as a sharing platter

Fresh oysters served on ice with lemon & shallot Vinegar
(can also be served as a platter per table or as canapés)

MAINS

Roast rib of beef with crispy roast potatoes, seasonal vegetables, Yorkshire pudding & red wine jus. (This can be plated up individually or brought to each table to be carved by one of your guests)

Roast chump of lamb with dauphinoise potatoes, green vegetables & rosemary jus

Supreme of corn fed chicken, pancetta & leek potato cake with a tomato and parsley dressing

Confit of duck on braised red cabbage & mash potato

Fillet steak with your choice of accompaniments (£6 supplement and subject to numbers)

Fillet of seabass with lemon crushed new potatoes, samphire & salsa verde

King prawn & crab risotto with wild rocket & parmesan

Slow cooked shank of lamb with roasted root vegetables, mashed potato & French beans

Vegetable Wellington with roast potatoes, green beans and red cabbage jus

Butternut squash tagine, cous cous, mint yogurt & mango chutney

DESSERTS

Chocolate profiteroles with chocolate sauce

Classic crème brulee with homemade shortbread biscuit & strawberry coulis

Strawberry & raspberry Eton mess with chantilly cream

Banoffee Pie

Sticky toffee pudding with butterscotch sauce & cream

A Trio of desserts

Selection of cheeses with French bread, biscuits, grapes & chutney

Tea & coffee



FOR THE CHILDREN

All children aged 2-10 can enjoy three courses for half the normal adult's price.

One choice for all children

STARTERS

Garlic bread

Crudities

MAINS

Pasta with bolognaise or Napoli sauce topped with grated cheese or parmesan

Fish fingers & chips

Chicken goujons with a choice of salad or vegetables & chips

Ham burger/cheese burger/veggie burger & chips

Children's lunch box: Sandwich, crisps, yogurt, raisins, carton of drink (dessert included)

DESSERT

Chocolate brownie bites

Fruit salad

Ice cream cone (vanilla, strawberry, chocolate)

Please note, we are very flexible and happy to tailor your children's meal to what you may want or need.

DRINKS PACKAGES

We have created a selection of packages to suit all tastes and budgets.

Please note if we cannot supply the exact wines listed here, we will replace them with similar wines of the same or better quality and price.



STANDARD

2025	2026	2027
£34.00pp	£35.00pp	£35.00pp

RECEPTION DRINKS

Please choose one of the following:

- Bucks Fizz, sparkling wine with fresh orange juice OR
- Cranberry Fizz, sparkling wine with cranberry juice

WEDDING BREAKFAST

- White wine
Sugarblush Hill Sauvignon Blanc, South Africa
- Red Wine
Sugarblush Hill Merlot, South Africa
- Toasting Drinks
Valento Spumante, Italy NV
- Soft Drinks
Iced water and Fresh Orange Juice

DELUXE

2025	2026	2027
£40.00pp	£42.00pp	£43.00pp

RECEPTION DRINKS

Please choose two from the following:

- Prosecco
- Peach bellini
- Maidens Pilsner
- Pimms

WEDDING BREAKFAST

Please choose one red and one white/rosé wine:

- White Wines
Vina Carrasco Sauvignon Blanc, Chile
Crescendo Pinot Grigio, Italy
Dominio de la Fuente Verdejo, Organic, Spain
- Rosé Wines
Crescendo Zinfandel, Italy
- Red Wines
Romero Gonzalez, Argentina
Baron de Baussac Carignan, France
- Toasting Drinks
Prosecco Bel Canto
- Soft Drinks
Sparkling Elderflower, Fresh Orange Juice, Iced water



SUPREME

2025
£44.00pp

2026
£46.00pp

2027
£47.00pp

RECEPTION DRINKS

Please choose from the following:

- Prosecco Bel Canto
- Aperol Spritz
- Plus ice baths of bottled Peroni
- Upgrade to Champagne for £3 per person

WEDDING BREAKFAST

Please choose one red and one white/rosé wine:

- **WhiteWines**
Kakako Sauvignon Blanc, New Zealand
Macon - Villages La Cave d'Aze Burgundy, France
Camino Real Blanco, Rioja Blanco, Spain
- **RoséWines**
Balade Romantique Provence Rosé, France
- **RedWines**
Conde De Castile Crianza, Rioja, Spain
Mozzafiato Primitivo, Italy
- **ToastingDrinks**
Champagne; Nicolas Cortin
- **SoftDrinks**
A selection of Belvoir Presse soft drinks

COCKTAILS

Cocktails can be added on in addition to your drinks package and served during your drinks reception. Alternatively, they can be added on as a cocktail hour after your meal or when evening guests are arriving.

OPTION 1

Please choose one cocktail from the list below.
Minimum of fifty servings.

OPTION 2

Please choose two cocktails from the list below. Minimum order of fifty servings, per cocktail.

TOM COLLINS £8

East London gin, lime, sugar, sparkling water
Served in a high ball

PALOMA £10

Tequila, lime, sugar, grapefruit soda
Served in a high ball

BRAMBLE £8

East London gin, lemon, blackberry, bitters
Served in a rocks glass

MOSCOW MULE £10

East London vodka, lime, sugar, ginger beer
Served in a high ball

LITTLE STAR £10

East London vodka, lemon, sugar, elderflower, prosecco
Served in a flute glass

EVENING FOOD

SLIDERS

2025 £12.00 per head | **2026** £12.50 per head | **2027** £13.50 per head

Beef burger, cajun chicken, or bean burgers.
Traditional hot dog or with chilli & caramelised onions.
Served to your guests on platters.

BOWL FOOD

Prices start from

2025 £12.00 per head | **2026** £14.00 per head | **2027** £15.00 per head

Served in individual small bowls & handed around on platters.
Example: Mini sausages & mash, mini Thai green curry & many more...
Full menu available on request.

BUTTIES AND BITES

2025 £10.50 per head | **2026** £12.00 per head | **2027** £12.50 per head

Hot bacon rolls, sausage rolls & halloumi rolls.
Cones of chips: Skinny fries, sweet potato or truffle chips.
Served on platters to your guests.

WOOD BURNING PIZZA OVEN (MIN 60 HEADS)

Prices start from

2025 £13.50 per head | **2026** £14.00 per head | **2027** £14.00 per head

A selection of freshly made pizzas cooked in front of your guests: made with our thin and crispy base, homemade tomato sauce & toppings of your choice.

*For guest numbers below 80 there will be an increase of £4pp

GRILL & SKEWER

2025 £15.50 per head | **2026** £17.50 per head | **2027** £18.00 per head

Example: Marinated chicken skewers with a soy satay dip,
gourmet hamburgers with relish, marinated king prawn skewers.
Full menu provided on request.

PAELLA & KEDGEREE

2025 £16.00 per head | **2026** £16.00 per head | **2027** £17.00 per head

Prepared on our large outside Paella dishes & served indoors or out.
Various varieties available.

HOG ROAST (MINIMUM 90 HEADS)

2025 £16.00 per head | **2026** £17.50 per head | **2027** £17.50 per head

Roast hog with homemade stuffing, apple sauce & soft baps.

CHEESE TABLE

2025 £11.00 per head | **2026** £12.00 per head | **2027** £13.00 per head

A selection of European cheeses served with French bread, biscuits, grapes & chutney.



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