



MAIDENS BARN

EST - 1806

EAT

—

DRINK

—

BE MARRIED

GRILL & SKEWER WEDDING BREAKFAST MENU

WELCOME TO



MAIDENS
BARN

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CANAPÉS

Canapes will be served during your drinks reception, before your main meal.
Please select four canapes.

OPTIONS

- Honey & mustard chipolatas
- Fritto misto of red pepper, broccoli and sweetcorn with garlic mayonnaise dip
- Chorizo sausage & grain mustard croûte
- Mini sausage rolls with tomato spicy ketchup
- Mini prawn cocktail
- Coconut & coriander marinated chicken skewers with sweet chilli dip
- 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



GRILL & SKEWER WEDDING BREAKFAST

Please choose four canapes from the options available, and one dessert from any menu package. Then choose three main courses and three sides from the opposite page. This can either be served at a buffet station, or served on platters to your table. If serving to your table on platters, please speak to us first to make sure you will have enough space on your table to accommodate the platters.

PRICES

2025 – £62.00 per head

2026 – £62.00 per head

2027 – £64.00 per head



MAINS

Marinated chicken skewers with soy satay dip

Lamb koftas with minty yogurt dip

Marinated cubes of tender lamb

Gourmet burgers (beef, chicken, bean), burger relish

Pork and leek, caramelised onion, chistora, merguez, wild boar sausages

Ribeye steaks. Served on skewers or in French bread

Chargrilled halloumi skewers (v)

Marinated butterfly king prawn skewers

Marinated teriyaki salmon skewers with sesame seeds

Mediterranean vegetable skewers with or without pesto

SIDE DISHES

Tomato, mozzarella & basil salad

Moroccan style cous cous

Pasta salad with grilled Mediterranean vegetables

Parmesan new potato & spring onion salad

Greek salad with olives & feta cheese

Caesar salad

Rocket leaf with parmesan shavings

Mixed seasonal leaf with sun blushed tomatoes

Traditional coleslaw or Thai Slaw

Herb roasted new potatoes

Filled potato skins

Fat chips, French fries, sweet potato fries



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 £34.00pp	2026 £35.00pp	2027 £35.00pp
RECEPTION DRINKS			
Please choose one of the following:			
<ul style="list-style-type: none"> • Bucks Fizz, sparkling wine with fresh orange juice OR • Cranberry Fizz, sparkling wine with cranberry juice 			
WEDDING BREAKFAST			
<ul style="list-style-type: none"> • 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 £40.00pp	2026 £42.00pp	2027 £43.00pp
RECEPTION DRINKS			
Please choose two from the following:			
<ul style="list-style-type: none"> • Prosecco • Peach bellini • Maidens Pilsner • Pimms 			
WEDDING BREAKFAST			
Please choose one red and one white/rosé wine:			
<ul style="list-style-type: none"> • 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:

- **White Wines**
Kakako Sauvignon Blanc, New Zealand
Macon - Villages La Cave d'Aze Burgundy, France
Camino Real Blanco, Rioja Blanco, Spain
- **Rosé Wines**
Balade Romantique Provence Rosé, France
- **Red Wines**
Conde De Castile Crianza, Rioja, Spain
Mozzafiato Primitivo, Italy
- **Toasting Drinks**
Champagne; Nicolas Cortin
- **Soft Drinks**
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.



MAIDENS BARN

EST - 1806

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