



# Kimbridge Barn



WEDDING VENUE HIRE,  
FOOD MENUS &  
BESPOKE DRINKS

## MESSAGE FROM OUR GENERAL MANAGER

I am very pleased to have received your enquiry to host your wedding day with us at Kimbridge Barn. We have a team here, dedicated to ensuring we can deliver a day that you will remember and cherish not only on your wedding day but in the build-up and thereafter. I have worked within the wedding and events industry for many years and have a keen eye for detail and additional touches that make all the difference.

Our kitchen is led by executive chef Matt Whitfield, also with many years catering weddings, but also a passion for personalising each wedding so that the food not only wows you but your guests too.

I truly believe we create some memorable weddings from a combination of the people we use and the suppliers supporting us. I would encourage you, if you have not already done so, to book to come and meet the team here and experience the hospitality were proud to deliver.

I wish you all the best in your wedding planning and hope that we can be very much a part of it. Please do not hesitate to get in touch with our events team, or me personally, if you have any questions we can assist with.

Kind Regards



Kris Anderson  
*General Manager*



## VENUE HIRE COSTS FOR 2024

	<b>Monday - Thursday</b> <i>(excluding bank holidays)</i>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>January</b>	3000	3750	4000	3500
<b>February</b>	3000	3750	4000	3500
<b>March</b>	3250	4000	4250	3750
<b>April</b>	4000	4750	5250	4500
<b>May</b>	4000	4750	5250	4500
<b>June</b>	4250	5250	5750	5000
<b>July</b>	4500	5500	6000	5250
<b>August</b>	4500	5500	6000	5250
<b>September</b>	4500	5500	6000	5250
<b>October</b>	4250	5250	5750	5000
<b>November</b>	3250	4000	4250	3750
<b>December</b>	4750	5500	6000	5250

Price includes exclusive use of The Barn, The Boot Room and The Courtyard.

If you choose to have a ceremony or blessing at Kimbridge Barn,  
this is an additional £800.

## VENUE HIRE COSTS FOR 2025

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<b>January</b>	3000	4750	4750	4000
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<b>April</b>	4000	5500	6000	5000
<b>May</b>	4000	5500	6000	5000
<b>June</b>	4250	6250	6500	5500
<b>July</b>	4500	6250	6750	5750
<b>August</b>	4500	6250	6750	5750
<b>September</b>	4500	6250	6750	5750
<b>October</b>	4250	6000	6500	5500
<b>November</b>	3250	4750	5000	4250
<b>December</b>	5000	6250	6750	6000

Price includes exclusive use of The Barn, The Boot Room and The Courtyard.

If you choose to have a ceremony or blessing at Kimbridge Barn,  
this is an additional £800.



## WEDDING SIT-DOWN MENU 2023

£65pp

*Every wedding we organise uses the most local and fresh ingredients to deliver a true wow factor for you and your guests. Below is our offering for 2023 weddings whereby one option for each course is available for your wedding guests except for dietary requirements. We would be delighted to construct bespoke menus, please speak to our events coordinators for more information.*

### STARTER

- Citrus-cured ChalkStream® trout**, cucumber, grape, keta caviar, yoghurt & dill dressing
- Ham hock & caper terrine**, picked apple, apple purée, toasted hazelnuts, Alresford watercress
- Beef fillet carpaccio**, celeriac remoulade, Old Winchester, rose harissa, herb dressing
- Isle of Wight tomato salad**, Laverstoke mozzarella, marjoram, pickled shallot, tomato water & gin dressing
- Salt-baked beetroot**, goat's cheese mousse, pickled mustard seeds, toasted almonds, cabernet sauvignon dressing
- Fillet of smoked haddock**, white onion velouté, puffed potato, truffle oil, spinach

### MAIN

- Braised feather blade of beef**, pickled red cabbage, pomme purée, chargrilled tender stem broccoli, Flack Manor jus
- Slow-cooked lamb shoulder**, potato terrine, gentleman's relish, preserved lemon, rosemary
- Fillet of hake**, burnt butter pomme purée, Shetland mussels, roast courgette, curry sauce
- ChalkStream® trout**, Alresford watercress, smoked cod roe, pine nut, lime, dill
- Caramelised Roscoff onion tart**, smoked Dorset Red, toasted walnut, onion purée, Lusso Leaf cresses
- Roasted garlic gnocchi**, black garlic, wild mushrooms, chargrilled onion, Old Winchester

### DESSERT

- Toasted malt sticky toffee pudding**, Flack Manor butterscotch, vanilla ice cream, candied walnut
- Dark chocolate delicé**, yoghurt parfait, lime zest, cocoa tuile, Dorset sea salt
- Orange crème brulee**, home made thyme shortbread
- Seasonal fruit 'trifle'**, sherry-soaked sponge, vanilla custard, pistachios
- Selection of local cheeses**, Tunworth, Lyburn Gold, Smoked Dorset Red, Blue Vinny, Rosary Goat's Cheese

## **CHILDREN'S WEDDING BREAKFAST MENU 2023**

*£22.50pp*

*(Including a Kimbridge Milkshake)*

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### **STARTER**

Garlic bread *(add cheese £1)* - (GFO)

### **MAIN**

Fish goujons, fries & baked beans - (DFO)

or

Pork sausage, hash browns & baked beans - (DF)

or

Tomato pasta & grated cheese - (V)

### **DESSERT**

Chocolate brownie & vanilla ice cream - (DFO / GFO)

GFO – Gluten-free option | V – Vegetarian

DF – Dairy-free | DFO – Dairy-free option available



## SIT-DOWN FIRE PIT MENU

£70pp

*Our fire pit offers a unique method of cooking which can help create very memorable weddings from a culinary perspective. Our chefs use the best local cuts of meat and fish combined with fresh vegetables to offer a very different style of wedding breakfast for you and your guests.*

### STARTER

Artisan breads, flavoured butter

### MAIN

Chipotle cage-fired chicken

Pit-smoked ChalkStream® trout

Slow-roasted pork belly, maple & balsamic glaze

### SIDES

Alresford watercress, Old Winchester, pickled shallot, harissa

Fire pit potatoes, sour cream, chive, rocket

Spicy slaw

Cucumber, feta, red onion salad

### DESSERT

Maple glazed fire pit pineapple, chilli syrup, lime

Most allergies can be accommodated with advance notice with this menu.

## BESPOKE EVENING FOOD

*Typically £15 - £30ph depending on your final menu*

We have an array of food options for the evening such as posh kebabs, our fire pit menu, wood-fired oven pizza, bespoke buffets, and local artisan mezze boards. Simply tell us what you'd like to offer your guests in the evening and we will accommodate your request. Below is a pizza menu from one of our past weddings to give you an idea.

Choose three pizzas and three salads from below:

### Pizzas

Rosary goat's cheese, roasted fig, honey

Blue Vinny, pear, walnut, rosemary

Chorizo, mozzarella

Roasted red pepper, Old Winchester, rocket, basil

Salami, jalapeño, crème fraîche, Hampshire watercress

Triple cheese, mozzarella, Smoked Dorset Red, Old Winchester

### Salads

Alresford watercress, Old Winchester, balsamic glaze

Roasted vegetable couscous

Tomato, mozzarella, basil

New potato salad, wholegrain mustard

Spicy slaw





A rustic wooden table with various items including lemons, a bottle of sparkling water, and a glass of water. The background is a light-colored wooden surface with a few lemons and a bottle of sparkling water. The text is overlaid on a semi-transparent white rectangle.

## BESPOKE DRINKS

Alongside our very much bespoke approach to food, the same goes for drinks. We like to tailor and personalise drinks to suit either your personal taste or the theme of your wedding. On arrival, guests can sip Aperol Spritz, Bellini's, prosecco, or a fresh fruit summer cup, priced from £7pp. We always have our bar staff on hand to cater to any further requirements from your guests at one of our dedicated bars too.

For the meal, our suggestions on wine come very much from your menu, to compliment your wedding breakfast. We have a host of wines available from our wine merchants and also available on request, we can source specific wines if needed.

Wines by the bottle from £26.

Bubbles are a very important part of your wedding, and we like to source quality fizz to toast on your wedding day. Our house prosecco, Vaporetto (from £35) or House Champagne, Palmer & Co (from £70). Why not consider magnums instead of bottles for that 'wow' factor?



# Kimbridge Barn



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**WWW.KIMBRIDGEBARN.CO.UK**

