



# 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

	<b>Monday - Thursday</b> <i>(excluding bank holidays)</i>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b> <i>(excluding bank holidays)</i>
<b>January</b>	3000	4750	4750	4000
<b>February</b>	3000	4750	4750	4000
<b>March</b>	3250	4750	5000	4250
<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.



## VENUE HIRE COSTS FOR 2026

	<b>Monday - Thursday</b> <i>(excluding bank holidays)</i>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b> <i>(excluding bank holidays)</i>
<b>January</b>	3250	5000	5250	4000
<b>February</b>	3250	5000	5250	4000
<b>March</b>	3750	5000	5250	4000
<b>April</b>	4500	5750	6500	5250
<b>May</b>	4500	5750	6500	5250
<b>June</b>	4750	6250	7000	5750
<b>July</b>	5000	6250	7000	5750
<b>August</b>	5000	6250	7000	5750
<b>September</b>	4750	6250	7000	5750
<b>October</b>	4500	6000	6750	5500
<b>November</b>	3750	5250	5500	4500
<b>December</b>	5000	6250	7000	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 2024

*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 2024 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, Yogurt & 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*
- Sundried Tomato & 'Feta' Arancini - *Marinara Sauce, Basil, Rocket*
- Chargrilled Marinated Courgette Salad - *Soft Boiled Hen's Egg, Lemongrass Dressing, Old Winchester*
- Fillet of Smoked Haddock - *White Onion Velouté, Crispy Potato, Truffle Oil, Spinach*

### MAIN

- Braised Feather Blade of Beef - *Pickled Red Cabbage, Pomme Purée, Chargrilled Tender Stem Broccoli, Flacks Manor Jus*
- Maple Glazed Pork Belly - *Whole Grain Mustard Hash, Grilled Roscoff Onion, Buttered Hispi Cabbage, Cider Sauce*
- Fillet of Hake - *Burnt Butter Pomme Purée, Shetland Mussels, Roast Courgette, Curry Sauce*
- ChalkStream® Trout - *Alresford Watercress, Smoked Cod's 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

- Kimbridge Barn Sticky Toffee Pudding - *Flacks Manor Butterscotch, Vanilla Ice Cream, Toasted Walnut*
- Dark Chocolate Delice - *Yogurt Parfait, Salted Caramel, Lime & Cocoa Tuille*
- Orange & Cardamom Crème Brûlée - *Homemade Shortbread*
- Citrus Trifle - *Lemon Gin-Soaked Sponge, Vanilla Custard, Mascarpone Cream, Lime Curd*
- Selection of Local Cheeses - *Tunworth, Old Winchester, Smoked Dorset Red, Blue Vinny, Rosary Goat's Cheese*



## **CHILDREN'S WEDDING BREAKFAST MENU 2024**

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 2024 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**

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

*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

Chargrilled Sourdough

*Served with Harissa Butter, Salted Butter, Oil & Balsamic*

### MAIN

Ras el Hanout Cage-Fired Chicken

Pit Smoked ChalkStream® Trout  
*Watercress Salsa Verde*

Slow-Roasted Honey-Glazed Pork Belly

### SIDES

Alresford Watercress

*Old Winchester, Pickled Shallot, Cherry Molasses*

Fire Pit New Potatoes

*Sour Cream, Rocket, Smoked Dorset Red*

BBQ Corn

*Szechuan Butter, Coriander*

Cucumber, Feta, Red Onion, Mint Salad

Spicy Slaw

### DESSERT

Strawberry & Blueberry Pavlova to Share

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



## BESPOKE EVENING FOOD

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 3 pizzas and 3 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 & Jalapeno - *Crème Fraiche, Hampshire Watercress*

Triple Cheese - *Mozzarella, Smoked Dorset Red, Old Winchester*

### Salads

Alresford Watercress - *Old Winchester, Balsamic Glaze*

Olive, Sundried Tomato, Feta Fregola

Tomato, Mozzarella, Basil

New Potato Salad – *Wholegrain Mustard*

Spicy Slaw



A rustic wooden table with various items including lemons, a bottle of Riverford, and a fly. The background is a close-up of the table surface, showing the texture of the wood and the details of the objects. 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 £7.25pp. 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 £28.

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?



## THE BEST OF KIMBRIDGE

*Our Best of Kimbridge package has everything you need to make your wedding as spectacular as our setting.*

- Kimbridge Salcombe Signature Gin Cocktail on arrival
- Selection of three canapés per guest
- Three course wedding breakfast
- Half a bottle of house wine per guest
- Half a bottle of mineral water per guest
- A glass of Coates & Seely Brut Reserve NV for the toast
- Fire-pit posh kebabs for the evening
- Complimentary menu tasting for the bride and groom
- Tables, chairs, linen and all tableware including glassware, cutlery and crockery
- Rustic cake stand and knife, large easel and white post-box
- Outdoor festoon lighting in the courtyard
- Two courtyard fire-pits creating a wonderful atmosphere in the evening
- Background music system
- A dedicated events team to help plan the big day
- Your own dedicated Event Manager to ensure the smooth running of your wedding



**Based on 60 guests - £8,500 plus venue hire**

**Additional guests charged at £140 per person**

*This package is entirely customisable to you and can be altered to meet your personal tastes and preferences.*



# Kimbridge Barn

Kimbridge Barn, Nr Romsey,  
Hampshire, SO51 0LE

**[WWW.KIMBRIDGEBARN.CO.UK](http://WWW.KIMBRIDGEBARN.CO.UK)**