



Kimbridge Barn



WEDDING VENUE
HIRE & FOOD MENUS

A message from

OUR GENERAL MANAGER

I'm pleased to have received your enquiry about hosting your wedding at Kimbridge Barn. Our experienced team is focused on delivering a well organised, memorable day, from the planning stages through to the celebration itself.

Our kitchen is led by Executive Chef Matt Whitfield, who brings extensive wedding experience and works closely with couples to create food that feels personal and considered for you and your guests.

We believe the best weddings are created through our team and the trusted suppliers we work with. If you haven't already, I'd encourage you to visit, meet the team and experience our hospitality first hand.

Please feel free to contact our events team or me directly if you have any questions. We'd be delighted to support you with your plans.

Kind Regards, Kris Anderson

General Manager

A message from

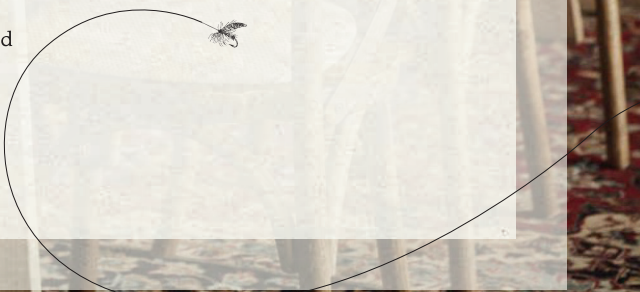
EXECUTIVE HEAD CHEF

Here at Kimbridge we take a lot of pride in our food and are dedicated to sourcing and producing the best product for your wedding day. We believe in making memories through food and this only adds to your perfect day.

We offer a range of different styles of dining, all of which are treated with the same love and attention to detail. We look forward to cooking for you.

Kind Regards, Matt Whitfield

Executive Head Chef



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
- Paella served with Bread & Aioli 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 - £9,450 plus venue hire
Additional guests charged at £160 per person

The food & drinks are entirely customisable and can be altered to meet your personal tastes & preferences

INTIMATE WEDDINGS IN THE BOOT ROOM

If you are looking for something a little less traditional and more personal, our Boot Room lends itself beautifully to an intimate and cosy wedding with original features and stunning views. What better way to start your life together than with just your nearest and dearest to celebrate your happily ever after...

INTIMATE WEDDING PACKAGE £4,950

Based on 25 guests. Additional guests £130 per person.

Maximum 30 guests. Monday to Thursday

- Exclusive use of The Boot Room and The Courtyard
- Kimbridge Salcombe Gin Signature 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 water per guest
- A glass of Coates & Seely Brut Reserve NV for the toast
- Complimentary menu tasting for the bride and groom
- Tables, chairs, linen and all tableware and glassware
- Rustic cake stand, large easel and white post box
- Festoon lighting and fire pits in the courtyard
- Your own dedicated Event Manager to ensure the smooth

VENUE HIRE COSTS FOR 2026

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

VENUE HIRE COSTS FOR 2027

	Monday - Thursday <i>(excluding bank holidays)</i>	Friday	Saturday	Sunday <i>(excluding bank holidays)</i>
January	2750	4500	4750	3500
February	2750	4500	4750	3500
March	3250	4500	4750	3500
April	4000	5250	6000	4750
May	4000	5500	6250	4750
June	4250	5750	6500	5250
July	4500	5750	6500	5250
August	4500	5750	6500	5250
September	4250	5750	6500	5250
October	4000	5500	6250	5000
November	3250	4750	5000	4000
December	4500	5750	6500	5500

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 2028

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

OUR MENUS EXPLAINED

Sharing Menu

Our sharing menu brings a relaxed, informal touch to your wedding breakfast. Choose our main feasting board, which will be placed at the centre of each table for your guests to enjoy. Each main board includes your choice of 2 sides; 1 Potato & 1 Sauce with optional add-ons available for those looking to indulge further. Add your choice of starter and dessert from our seasonal menu to complete your meal. Prices are listed on a per-person basis.

Canapés

Our canapés are the perfect way to start your wedding breakfast. Choose a selection to suit everyone's needs. We also offer a range of vegan and gluten-free options. All our canapés are made with fantastic local produce, focusing on bold flavours that will get your wedding day off to a great start.

Sit-down Menu

Every wedding we organise uses the most local and fresh ingredients to deliver a true wow factor for you and your guests. 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.

Firepit Menu

Our firepit 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.

Evening 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.

SHARING

Our Sharing Menu adds a relaxed, informal touch to your wedding breakfast. Choose a main feasting board to be placed at the centre of each table for your guests to enjoy.

Each board includes two sides: one potato and one sauce, with optional add-ons for those wanting a little extra indulgence. Complete your meal with a starter and dessert selected from our seasonal menu. Prices are listed per person.

If you need any help, please speak to Matt Whitfield for ideas and recommendations to suit your wedding.

Main

Whole Fillet of Beef £115
Roasted in Garlic Butter

Roasted Rack of Pork £90

Rack of Lamb £95
Roasted in Rosemary Butter

Test Valley Venison
Wellington £100

Whole Harissa
Marinated Chicken £85

Ras El Hanout
Lamb Shoulder £90

Sides

Roasted Shallot

Glazed Hispi Cabbage

Pickled Red Cabbage

Dorset Red Cauliflower Cheese

Watercress & Parsley Pearl Barley

Sundried Tomato & Feta Fregola

Garlic Roasted Field Mushroom

Honey & Thyme Glazed Carrots

Roasted Apple

White Onion Purée

Rainbow Chard

Tenderstem Broccoli

Black Olive Tapenade

Mushroom Purée

Wild Mushrooms

Caesar Salad

SHARING

Potato

Crispy Potato Terrine

Thick Cut Chips

Dauphinoise Potatoes

Rosemary New Potatoes

Pomme Purée

Crispy Polenta

Potato Hash

Boulangerie Potatoes

Sauces

Béarnaise

Chimichurri

Juniper & Mustard Jus

Green Peppercorn

Salsa Verde

Red Wine Jus

Breads

Chargrilled Sourdough £4

Garlic & Herb Focaccia £3.50

Tomato & Oregano Bloomer £4.50

Olive & Oregano Bloomer £4.50

Sourdough Baguette £4

CANAPÉS

Three Canapés Per Person £10 | Additional Canapés £4 Each

Meat

Honey Glazed Chipolata, Mustard Mayo (DF)

Ras El Hanout Chicken Skewer, Satay Sauce, Lime (GF)

Chorizo Arancini, Sun Dried Tomato Ketchup (GFA)

Smoked Ham Hock Quiche, Spiced Tomato Chutney

Soy & Maple Glazed Belly Bacon, Pickled Ginger (GFA)

Fish

ChalkStream® Trout Paté 'Cornetto'

Smoked Haddock Arancini, Tartare Sauce, Saffron (GFA)

Taramasalata, Crostini, Pickled Cucumber, Dill (GFA)

South Coast Fish Cake, Mango & Chilli Salsa, Coriander (GFA)

Seared Sushi Grade Tuna, Soy Emulsion, Wasabi

Smoked Mackerel Pate, Seaweed Cracker, Lime (GFA)

Vegetarian

Frittata, Confit Cherry Tomato, Basil Pesto (V/GF)

Goat's Cheese & Caramelised Onion Quiche (V)

Pea Arancini, Goat's Curd, Mint (V/GFA)

Welsh Rarebit, Caramelised Red Onion Marmalade (V)

Pea & Ricotta Tartlet, Pickled Shallot, Marjoram (V)

Pressed Potato Hash, Green Herb Emulsion, Lemon, Thyme (V/GF)

Vegan

Wild Mushroom Arancini, Truffle Mayo (VG/GFA)

Sweet Potato & Red Onion Pakora, Tahini Yogurt, Coriander (VG/GF)

Bruschetta, Heritage Tomatoes, Balsamic, Basil (VG/GFA)

Sweetcorn & Jalapeño Fritters, Tomato Chutney (VG/GF)

SIT-DOWN MENU

From £85 Per Person

Starters

Fillet of Beef Carpaccio (GF/N)

Celeriac Remoulade, Truffle Oil, Old Winchester Cheese, Hazelnut (£5 Supp)

Pressed Ham Hock (GFA)

Lilliput Capers, Grain Mustard Emulsion, Hampshire Watercress & Pickled Shallot Salad

Chalkstream® Trout Rilette (GFA)

Pickled Fennel, Keta Caviar, Toasted Rye Bread

Smoked Haddock Fillet (GF)

White Onion Velouté, Crispy Potato, Spinach

Rosary Goat's Cheese Tartlet (V)

Pickled Walnut & Endive Salad

Sundried Tomato Arancini (VG/GFA)

Marinara Sauce, Rocket, Basil

Provençal Tart Fine (VG/N)

Sundried Tomato, Basil Pesto, Toasted Cashew Nut, Lemon

Mains

Slow Braised Beef (GFA)

Pomme Purée, Roscoff Onion, Tenderstem Broccoli, Pickled Red Cabbage, Flacks Manor Jus

Fillet of Bream (GF)

Pomme Anna, Warm Tartare Sauce, Braised Baby Gem, South Coast Mussels (£6.50 Supp)

Honey & Thyme Glazed Chicken Supreme (GF)

Pomme Purée, Glazed Carrot, Wild Mushroom Jus

Rolled Braised Pork Collar (GF)

Bourguignon Garnish, Pomme Purée, Roasted Cabbage

Roasted Rump of Lamb (GF)

Pea & Mint Purée, Olive, Feta, Rosemary Jus, Braised Shoulder Gratin (£8 Supp)

Caramelised Onion & Thyme Tart (V)

Pomme Purée, Tenderstem Broccoli, Onion Purée, Old Winchester Cheese

Vegetable & Nut Wellington (VG/N/GFA)

Pomme Anna, Charred Hispi Cabbage, Roasted Onion & Thyme Jus

Ras El Hanout Braised Lamb Shoulder (GF)

Spiced Couscous, Tahini Yogurt, Coriander, Almond, Apricot

Desserts

Tonka Bean Crème Brûlée (GFA/V)

Sablé Biscuit

Sticky Toffee Pudding (V)

Butterscotch Sauce, Clotted Cream Ice Cream

Chocolate Brownie (GF/V)

Raspberries, Cherry Gel, Cocoa Tuile, Raspberry Sorbet

Choux Buns

Strawberries & Vanilla Cream

White Peach Pannacotta (GFA)

Pistachio & Thyme Crumble

Eton Mess (GF)

Crushed Meringue, Fresh Berries, Blueberry Compote, Basil, Flowers

Bakewell Tart (V)

Cherry Gel, Vanilla Ice Cream

Selection of Local Cheeses

Blue Vinny, Tunworth, Rosary Goat, Smoked Dorset

CHILDREN'S WEDDING BREAKFAST MENU

£27.50pp

(Including a Kimbridge Milkshake)

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 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)

FIREPIT MENU

£90 Per Person

Meat & Fish

(Choose 3)

Lamb Kofta, Tzatziki Sauce

Cage Fired Ras El Hanout Chicken (GF)

Maple Glazed Pork Belly (GF)

Slow Cooked Brisket of Beef (GF)

Chalkstream® Trout, Watercress Salsa Verde (GF)

Garlic & Chilli King Prawns (GF)

BBQ Glazed Ham Hock (GF)

Salads

(Choose 3)

Harissa Slaw (VG/GF)

New Potato Salad, Grain Mustard Mayo, Chive (VG/GF)

Greek Style Salad, Red Onion, Tomato, Cucumber,
Feta, Olive, Oregano (V/GF)

Tomato & Mozzarella, Balsamic, Fresh Basil (V/GF)

Fregola Salad, Sun Dried Tomatoes, Feta,
Coriander, Olives (V)

Hampshire Watercress, Old Winchester Cheese,
Cherry Molasses (V/GF)

Roasted Courgette Salad, Pine Nut, Rocket, Lemon Dressing (VG/N/GF)

Caesar Salad, Romaine Lettuce, Sourdough Croutons,
Old Winchester Cheese (GFA)

Hot Sides

(Choose 2)

Garlic & Smoked Dorset Red New Potatoes (GF/V)

Herb Breadcrumbs Stuffed Field Mushrooms (GFA/V)

Rosemary & Dorset Sea Salt New Potatoes (GF/VG)

BBQ Corn on the Cob, Harissa Butter (V/GF)

Chargrilled Tenderstem, Pickled Red Chilli (VG/GF)

Fire Grilled Hispi Cabbage, Grain Mustard Mayo, Crispy Onion (V/GF)

Vegetarian & Vegan

Ras El Hanout Kofta, Tzatziki (VG)

Fried Halloumi, Chilli, Lime (V)

Tofu or Halloumi Skewers, Mixed Vegetables (VG/V)

BBQ Roasted Jackfruit (VG)

Stuffed Pepper, Roasted Vegetable & Harissa Rice (VG)

Sharing Desserts

Desserts to be placed in the centre of the table for guests to help themselves

Pavlova to Share (V)

Mascarpone Cream, Blueberry Compote, Local Strawberries, Edible Flowers

Salted Caramel Cheesecake

Maltesers, Honeycomb, Salted Caramel Sauce

Chocolate Profiteroles (V)

Cream Filled, Chocolate Sauce Poured Over

EVENING

Pizza

Choose 3 Pizzas & 2 Salads | £25 Per Person

(All Available with Vegan Cheese & Gluten Free Bases)

Margherita, Classic Cheese and Tomato

Classic Pepperoni

BBQ Pulled Pork, Sweetcorn, Crispy Onions

Roasted Red Pepper, Artichoke & Rocket (V)

Goat's Cheese, Fig & Serrano Ham

Spicy Salami, Jalapeño Salsa, Coriander

'Nduja, Rocket, Hot Honey

Triple Cheese, Mozzarella, Smoked Dorset Red, Old Winchester Cheese (V)

Firepit Evening Food

Choose 2 Choices & 2 Salads | £30 Per Person

All Served with Sourdough Flatbreads

Dry Rubbed Bavette, Chimichurri, Red Chilli

Lamb Koftas, Tzatziki, Red Onion

BBQ Pulled Pork Shoulder, Apple Sauce

Marinated Lamb Chops, Watercress & Mint Salsa Verde (£5 Supplement)

Vegan Kofta Kebabs, Mango & Tomato Salsa

Salads

Harissa Slaw (GF/VG)

New Potato Salad, Grain Mustard, Chive (GF/VG)

Greek Style Salad, Red Onion, Tomato, Cucumber, Feta, Olive, Oregano (GF/V)

Tomato & Mozzarella, Balsamic, Basil (GF/V)

Fregola Salad, Sun Dried Tomatoes, Feta, Coriander, Olives (V)

Hampshire Watercress, Old Winchester, Cherry Molasses (V/GF)

Roasted Courgette Salad, Pine Nut, Rocket, Lemon Dressing (GF/VG/N)

Caesar Salad, Romaine Lettuce, Sourdough Croutons, Old Winchester Cheese (GFA)

Paella Served with Bread & Aioli

Seafood £20

Chicken & Chorizo £20

Seafood, Chicken & Chorizo £25

Vegetable (VG) £18



Kimbridge Barn



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WWW.IDEALCOLLECTION.CO.UK

