

Menu Choices



Classic	Deluxe	Luxury
<p>Choice of seasonal soups</p> <p>Chicken Caesar salad, truffle croutons, shaved parmesan</p> <p>Roasted butternut, blue cheese salad, charred pears, candied walnuts</p> <p>Ham hock ballotine, spiced fruit chutney, sourdough crisps</p> <p>Classic Prawn Cocktail</p> <p>---</p> <p>Donnington individual 'Cottage Pie', braised beef shin, puree potato, fresh peas, carrots, beef jus</p> <p>Trio of our own recipe sausages, sweet onion jus, buttered mash</p> <p>Chicken breast with dauphinoise, fine beans, fresh thyme jus</p> <p>Pork belly, bubble & squeak cake, roasted root vegetables, cider jus</p> <p>Pan fired hake, Sauté potato, salsa verde, vine tomatoes</p> <p>---</p> <p>Strawberry and shortbread Mille Feuille</p> <p>Baked chocolate tart, mascarpone cream</p> <p>Sticky toffee pudding, caramel sauce, Lemon meringue Crème Brûlée</p> <p>Individual fruit crumble, fresh custard</p>	<p>Chicken liver parfait, caramelised onion chutney, brioche toast</p> <p>Mosaic of cherry tomatoes, house ricotta, basil, olive soil, garden herbs</p> <p>Smoked haddock, welsh rarebit, heritage, tomato salad</p> <p>Goats cheese, caramelised onion & roasted pine nut tart, balsamic glaze</p> <p>Choice of seasonal soups</p> <p>---</p> <p>Traditional 'Roast' served with all the trimmings</p> <p>Sirloin of beef, Leg of lamb, loin of pork, roast chicken</p> <p>Crispy pork terrine, celeriac remoulade, greens, braised apple</p> <p>Pan fried cod, garlic mash, curried mussels, crispy kale</p> <p>Confit duck leg, gratin potato, green beans, orange jus,</p> <p>Corn fed chicken, fondant potato, bok choy, baby fennel, jus, anchovy mayo</p> <p>---</p> <p>Chocolate and orange crème brûlée, choc chip cookie</p> <p>Banoffee pie, toffee ice cream</p> <p>Treacle tart, clotted cream</p> <p>Lemon posset, blackberry compote</p> <p>Donnington Valley trio of chocolate</p>	<p>Gin cured salmon, lemon verbena gel, quail's egg, compressed cucumber, sea asparagus</p> <p>Ham hock terrine, celeriace & apple remoulade, apple gel</p> <p>Confit chicken and vegetable pave, saint john's chutney, chicken crackling</p> <p>Crab and avocado salad with mango and chilli salsa</p> <p>Choice of seasonal soups</p> <p>---</p> <p>Confit of lamb, mash, broad bean and bacon jus</p> <p>Pan fried seabass, warm salad of new potato, asparagus, sun blushed tomato, basil oil</p> <p>Venison loin, Swede fondant, celeriac rosti, parsnip crisp, chocolate, blackberry jus</p> <p>Ox cheek, confit garlic mash, butternut puree, spinach, smoked pancetta, baby onions</p> <p>Loch Duart salmon, mussel emulsion, summer greens, watercress</p> <p>---</p> <p>Summer pudding, clotted cream</p> <p>Glazed lemon tart, fresh raspberries</p> <p>Elderflower crème brûlée, shortbread</p> <p>Sticky toffee pudding, toffee sauce, toffee ice cream</p> <p>Strawberry and vanilla cheese cake, berry sorbet</p> <p>Orange and passion fruit tart, raspberry sorbet</p>

Wine Choices

Classic Wines	Deluxe Wines	Luxury Wines
<p>White</p> <p>On The Grapevine Chardonnay, McWilliams, New South Wales, Australia, 2018 Rich, textured wine with fruit-forward peach flavours, well-balanced with the 'buttery' feel of old school Chardonnay</p> <p>Leduc Viognier, IGP Pays d'Oc, Languedoc-Roussillon, France 2019 A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.</p> <p>Fault Line, Sauvignon Blanc, Marlborough, New Zealand 2019 Typical Marlborough notes of peapods, gooseberry and asparagus with a fresh and herbaceous flavour.</p> <p>Ernst Gouws & Co, Chenin Blanc, Stellenbosch, South Africa 2019 Ernst Gouws' Chenin Blanc is a light, fruity and fresh Chenin style. The 2019 was crafted in an unoaked style, to showcase the purity of fruit.</p> <p>Smedervka, Tikveš, Republic of North Macedonia 2019* A pale lemon wine delivering tropical and stone fruit aromas underpinned by a streak of zesty citrus. Beautifully balanced on the palate with crisp and refreshing fruit flavours through to a clean, vibrant finish.</p> <p>Weemala, Pinot Gris, Logan, NSW, Australia 2018* This youthful cool climate Pinot Gris is mid straw to pale gold in the glass with subtle pear, musk and citrus blossom on the nose. The palate is ripe, soft and juicy and has been crafted in a slightly sweeter style with good varietal definition and fresh acidity providing balance</p>	<p>White</p> <p>Château de Campuget, Viognier '1753', Languedoc-Roussillon, France 2019 An elegant with hints of orange marmalade, apricot and ripe tropical fruits. Precise, crisp and balanced on the palate, with a roundness of generously structured fruit and a long, elegant finish.</p> <p>Colombia Valley Riesling, Château Ste. Michelle, Washington, USA 2018 The wine offers crisp apple flavours with subtle mineral notes; an everyday Riesling that is an absolute pleasure to drink on its own or with a wide variety of foods.</p> <p>Sauvignon Blanc Reserva, Viña Leyda, Leyda Valley, Chile 2019 Sauvignon Blanc from a cool Chilean valley that's awash with citrus, particularly grapefruit and mandarin, with a slice or two of crunchy green apple on the palate</p> <p>Chenin Blanc de Loire, Damaine des Forges, Loire, France 2018 A lively, dry wine with ripe golden delicious apple flavours and a crisp refreshing character through to a deliciously vibrant finish</p> <p>Bacchus Reserve, New Hall, Essex, England 2019* Grown in the Essex countryside, it shows lime, apple and nettle aromas on the nose, with a citrus and attractive flinty, mineral palate.</p> <p>Old Vine Savatiano 'Orivatis', Akriotou, Sterea Ellada, Greece 2019* Silky white wine with aromas of melon, quince, creamy vanilla and Turkish delight with just a hint of ginger.</p>	<p>White</p> <p>Chablis, Domaine Grand Roche, Burgundy, France 2018 Fresh, bright aromas of citrus fruit and floral notes are elegantly enveloped in subtle, smoky mineral notes. Crisp on the palate, with refreshing, vibrant white fruits complemented by a hint of butter, good structure through to a dry, mouth-watering finish.</p> <p>MacMurry Estate Vineyards, Pinot Gris, Russian River, California, USA 2018 With its rich aromas and flavours of pear, baked apple, dried fig and white peach, the MacMurry Estate Pinot Gris has an expressive, fruit forward character and a rich mouthfeel that will enhance with age.</p> <p>Riesling, Trimbach, Alsace 2017 A classic of its type and an true example of Alsatian Riesling, bone dry with restrained aromas of lime, fennel and a hint of honey which follow to the palate which adds flavours of lemon and white peaches.</p> <p>Gavi di Gavi, Ascheri, Piemonte, Italy 2019 This wine has a delicate pale straw colour with highlights of green. The fragrant fresh nose displays notes of a floral, green fruit character with a mineral undertone.</p> <p>Viña Ventolera 'Litoral', Sauvignon Blanc, Leyda Valley, Chile 2016* A wonderful aroma of elderberries, green apples and citrus. Intense and mineral on the palate with a touch of fresh herbs and fantastic acidity</p> <p>Domaine de Champ-Long, Ventoux Blanc 'Les Gressannes', Rhone, France 2017* Complex aromas of stone fruits, gingerbread and buttery, toasted notes enhance the rich and mouth filling palate, which has a lovely freshness on the finish.</p>

Red

Alto Molino, Malbec, Cafayate, Piattalli Vineyards, Salta, Argentina 2019

Attractive and vibrant example of Argentinian Malbec, with its heady mix of plump, red fresh fruits and floral hints of violet, combined with sweet, firm tannins and a powerful finish.

Château Saint Romans, Bordeaux, France 2018

A delicious unoaked blend of 70% Merlot and 30% Cabernet Sauvignon. This wine is a classic, characteristically ripe berry flavoured claret, with a smooth palate and a long finish.

Monte Llano, Rioja, Ramón Bilbao, Rioja, Spain 2018

Young Rioja with subtle aromas of redcurrants and blackberry. A fresh style, with some light structure on the palate.

Chianti Riserva DOCG, Castellani, Tuscany, Italy 2015

Intense and characteristic fruity aromas with black cherry, oak, chocolate, tobacco. On the palate, dry, balanced, lightly tannic which turns into velvety softness.

Kratosija, Tikveš, Republic of North Macedonia 2019*

from the Kratosija variety which is believed to be one and the same as Zinfandel. Here, it is dark, rich and concentrated with powerful aromatics of black fruits and spice.

Tempranillo 'Mesta', Organic, Uclés, Central Castile, Spain 2018*

A vibrant and juicy, unoaked Tempranillo showing great purity and typicity from high altitude vines. Expressive and well-defined aromas of red berries, rosemary, and a touch of liquorice are echoed on the palate

Red

Côtes du Rhone, Domaine de la Solitude, Rhône, France 2018
Medium bodied wine with an enticing perfume of fresh cranberry and cherry and a fresh bite on the finish

Ondaree, Rioja Reserva, Rioja, Spain 2016

Leather, vanilla and spice of traditionally made Rioja enveloped in a smooth and textured palate. Balanced, with ripe, wild strawberries and integrated tannins through to a long, lingering finish.

The Stump Jump Cabernet Sauvignon, d'Arenberg, South Australia 2017

The Shiraz offers dark plum fruits, mulberries and liquorice with plenty of concentration, depth and velvety tannin. The Grenache adds a lovely lushness to the wine with raspberry, blueberry and floral notes adding prettiness

Sounds of Silence Pinot Noir, Oak Valley, Elgin, Western Cape, South Africa 2019

The nose reveals cherries, rose petal and inviting cinnamon. The palate offers cranberry and riper cherry flavors with more savory notes as the wine breathes. The finish is long and refreshing thanks to the good acidity from the vintage.

Nero d'Avola 'Kore', Colomba Bianca, Sicily, Italy 2019*

An intense bouquet of rich brambly fruits with a seductive note of black pepper spice. Concentrated on the palate with juicy blackberry and ripe plum flavours, which are beautifully balanced by velvety tannins

Malbec, La Mascota, Mendoza, Argentina 2018*

Juicy, ripe plum, blackberry and black cherry, earthy and spicy finishing with vanilla and well-integrated toasty oak spice on the palate.

Red

Bonterra Organic Vineyards, Merlot, California, USA 2017
Aromas of black currant, black cherries and a touch of wood smoke with flavours of plums, dark berries, toasty oak and vanilla spice.

Ramón Bilbao, Rioja Reserva, Rioja, Spain 2015

The aromas of blackberries, cedar, leather and spices are complimented by good, balanced flavours with a long finish.

Piattelli Vineyards, Grand Malbec, Salta, Argentina 2017

A rich and fragrant red, with aromas of black fruits, cedar and a touch of smoke. Intense and fruit forward on the palate, with a silky, balanced finish.

Château Pont de Guîtres, Lalande de Pomerol, Bordeaux, France 2015

Garnet in colour this wine offers a wonderful aromatic nose full of vibrant red and black fruity notes, underpinned by a hint of spice. Silky and beautifully balanced on the palate with concentrated fruit flavours leading to a long, appealing finish.

Dopff Au Moulin, Pinot Noir, 'Rouge des 2 Cerfs', Alsace, France 2018*

A vibrant cherry nose with hints of violet, followed by delicate red fruit flavours on the palate with soft tannins and a fresh, dry finish.

Swartland Winery, 'Bush Vine' Syrah,

Swartland, Western Cape, South Africa 2017*

A forthcoming, complex nose with an earthy bouquet of spice, white pepper, violet and an earthy smokiness complemented by red berry fruit. This beautifully full and complex wine delivers lively red berry fruits, firm tannins and good oak integration with a well-balanced finish.

Rosé	Rosé	
<p>Saint Clair, Pinot Gris Rosé, Marlborough, New Zealand 2019 Pale watermelon blush in colour, this is a refreshing rosé with aromatic pink grapefruit, summer berries and lemon blossom on the nose</p> <p>Gérard Bertrand, Gris Blanc, Languedoc-Roussillon, France 2019 Very pale greyish pink. Fresh with very high acidity because they are 50 to 80-year-old vines and many on limestone which adds its own acid.</p> <p>Malbec Rosé, Bodegas Santa Ana, Mendoza, Argentina 2019 Cheerful, cherry-coloured Malbec rosé with concentrated flavours of strawberries and plums.</p>	<p>Groot Constantia, Rosé, Western Cape, South Africa 2019 This blend of Merlot and Cabernet Sauvignon with its delicate salmon colour shows an abundance of fresh summer fruits on the nose of pear, strawberry and cranberry</p> <p>Château de Campuget, '1753' Rosé, Costières de Nîmes, Rhône, France 2019 A classic rose petal colour, this elegant, dry rosé shows aromatic notes of grapefruit and delicate citrus hints, through to a refreshing palate of red berry fruits with a lifted finish.</p> <p>New Hall, Rosé, Essex, England 2019 Brilliant salmon rose pink colour. Summery gently strawberry notes with a soft mouth structure. The acidity opens out to lift the fruit to deliver a rosé of depth, structure and finesse.</p>	

*Sommeliers choice

Vegetarian Menu Choices

Starters	Mains
Heritage tomato and ricotta salad, olive soil, basil oil	Mushroom wellington, mushroom ketchup, roasted root veg
Soups made to the customer's choice	Pea and parmesan risotto, wild herb
Gnocchi, roasted squash, sage, goats cheese bon bon	Onion and marmalade tart tatin, goats ash cheese, crushed peas, new potato

Children's Menu Choices

Starters	Mains	Desserts
Tomato soup with cheesy toast	Macaroni cheese, tomato bread	Selection of ice cream
Selection of vegetable sticks, flat bread, hummus	Pasta bolognaise, garlic bread	Sticky toffee pudding
Mozzarella sticks, tomato dip	Mini pizza, fries	Chocolate brownie
Bacon and parmesan bread sticks	Fresh chicken nuggets, fries	Fresh fruit platter
	Sausage and mash	
	Mini fish and chips	
	Mini roast if having sharing platters	
	All of the above can be served with, beans, fresh vegetables, peas	

3 course children's meal £35.00 per person

Half portions of the main wedding breakfast menu £35.00 per person

Full portions of the main wedding breakfast menu or full portion from the childrens's menu £50.00 per person

For any child under 2 years parents are welcome to bring their own food which we can warm up.

Feasting Menus

All feasting menus are served family style on our sharing platters in the centre of the tables for your guests to share. Main courses are served with your choice of one potato and three vegetable dishes. If you prefer a plated starter and dessert please choose from the plated menu choices.

Feasting starter sharing boards

Your choice of 3 items from our grazing starter selection served with flatbread, hummus and olives:

Cured meats,

Mediterranean cheeses,

Marinated vegetables and sundried tomatoes,

Mixed leaves with a choice of dressing,

Pate in a pot,

Homemade scotch eggs,

Shell on king prawns,

Bruschetta,

Baked Camembert,

Spicy chicken wings,

Cured and smoked fish.

Feasting main courses

Classic Feasting Menu	Deluxe Feasting Menu	Luxury Feasting Menu
Spit roast chickens jointed to serve at the table with homemade stuffing, bread sauce, game chips and pan juices Herb stuffed Pork Loin and Belly, carved and served to share with crackling, homemade apple sauce, Overnight braised Jacobs ladder, creamed horseradish and leek sauce	Overnight slow roast sirloin of beef served at the table with Yorkshire puddings, horseradish, mustards Boned and rolled herb crusted leg of lamb with mint sauce and redcurrant jelly Spiced spit roast chicken served with a choice of rubs and marinades and yoghurt dressing	Rib of beef on the bone with watercress, bearnaise sauce or peppercorn cream Garlic and rosemary crown of lamb with homemade mint and redcurrant jelly Dry aged tomahawk of Berkshire Pork, honey roast Bramley, homemade stuffing Fish platters (choose 3) served with a mini bouillabaisse Whole bream, seabass, mackerel, moules, crevettes, red mullet, snapper, loch duart salmon, Shellfish Devon Lobster, Crab and other shellfish available at supplement

Vegetable dishes and accompaniments

Potatoes (choose 1)

Roast potatoes, creamed mash potatoes, mini roasted new potatoes with garlic and fresh thyme, roasted sweet potato with chilli and mint, gratin potatoes, hassle back potatoes or fondant potatoes

Vegetables or Salads (choose 3)

Roasted root vegetables, seasonal greens, heritage carrots, sprouting broccoli, piccolo parsnips, mashed carrot and swede mixed salads, roasted beets, trio of cabbage with a cream and bacon sauce, creamed leeks, summer garden greens lemon butter.

Roasted watermelon feta and rocket; naked slaw, chilli, coriander and thai basil; fine beans, hens egg, red onion and honey mustard dressing; harissa peppers, couscous and sorrel leaf; charred courgette, sun dried tomato, fresh oregano, broad beans.

Feasting sharing desserts

Please choose one for all your guests, again served family style to the table for your guests to share. Old school puddings are served in cast iron skillets with ice cream or jug of cream or custard

Your choice of fruit crumble

Tart Tatin

Hot apple pie

Cookie dough skillet

Whole strudels - choice of flavours,

Mini Croquembouche

The Donnington Tiramisu

Waffle board - build your own hot waffles with chocolate sauce, meringue bits, berries and cream

Rich Chocolate fondue, served with a selection of berries, fruits, brownies and marshmallows

Eton Mess, build your own, meringue, berries, fresh cream, fruit coulis

Pizza Choices

Pizza Menu

Tomato, mozzarella, basil

Caramelized onion, goats' cheese, garlic butter, tomato, mozzarella, rocket

Parma ham, mushrooms, tomato, mozzarella, basil, balsamic

Chicken, chestnut mushroom, garlic butter, cherry tomato, tomato, mozzarella, thyme

Feta, sun dried tomato, marinated olives rocket, tomato, mozzarella, basil

Salami's, smoked bacon, red onion, tomato, mozzarella

Sweet roasted cherry tomato, balsamic, pesto, tomato, mozzarella

Courgette, goats' cheese, red chilli, rocket, tomato, mozzarella basil oil

Smoked salmon, dill oil, spring onion, rocket, tomato, mozzarella

Tuna, sweetcorn, red onion. Tomato, mozzarella

We can also offer a selection of classic pizzas to suit your dining choice

Canapé Choices

Hot

Mini Yorkshire pudding, roast beef, horseradish

Duck or vegetable spring roll with chilli dipping sauce

Smoked salmon and dill tart

Crispy halloumi, harissa mayo

Tempura bubble king prawns

Vegetable samosa, curried mayo

Baked cauliflower and feta tart, tomato chutney

Cod goujon, tar tare sauce

Thai fish cake, lemon, lemon grass pickle

Lamb kofta, mint yogurt

Welsh rarebit

Mini sausage roll, mustard. Onion seed

Cold

Whipped goats' cheese, roquito pepper

Gin cured salmon, pickled cucumber

Parma ham, sun blushed tomato, basil, olive

Water melon, balsamic glaze

Mini prawn cocktail on gem

Pate on croute, sweet onion jam

Crab, avocado, mango tart coriander and chilli salsa

Smoked duck, orange, crispy noodle

Bruschetta

Roasted pepper and basil pin wheel

Mini BLT

Sweetie Cart Options

Sweetie cart options

Milk bottles	Wine gums
Shrimps	Jelly hearts
Jelly beans	Dolly Mixture
Chocolate coated cinder toffee	White chocolate mice
Candy canes	Jelly babies
Cherry sours	Marshmallows
Foam bananas	Flying saucers
Pink chocolate hearts	Foam strawberries
Cola bottles	Fun gum pigs
Jelly snakes	Strawberry pencils

Please select 10 from the options above.



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