

Menu Choices - Classic Plated

Please select one option for each course for all of your guests. we are more than happy for you to mix and match across menus, just contact the team for bespoke pricing.

STARTERS

Seasonal Soup
Beetroot Tartare.
Whipped Goats Cheese, Pear Crisp, Rocket, Balsamic
Ham Hock Terrine,
Piccalilli, Pickled Vegetables, Sour Dough Crisp
The Post Barn Salad
Chicken, Pancetta, Parmesan Dressing with Olive Oil Croutons

MAINS

Braised Beef Shin
Puree Potato, Mushrooms and Pancetta, Confit Carrot, Carrot Puree and Beef Jus
Pork Belly
Bubble & Squeak Cake, Roasted Root Vegetables, Cider Jus
Chicken Breast
Potato Fondant, Tenderstem Broccoli, Carrot Puree and Pan Jus, Roasted Root Vegetable Crisps
Pan Fried Cod
Wilted Spinach Crushed Baby Potatoes, Hollandaise Sauce Parsley Oil

DESSERTS

Lemon Slice
Popping Candy and Raspberry Sorbet
Individual Seasonal Fruit Crumble Tart
Fresh Custard
Apple Tart Tatin
Vanilla Ice Cream
Chocolate Brownie Cake
Caramel, Mini Profiteroles



Menu Choices - Deluxe Plated

STARTERS

Smoked Duck Breast Salad
Pomegranate, Orange Marinated Fennel, Radicchio

Chicken Liver Parfait
Caramelised Onion Chutney, Brioche Toast

Burrata
Sticky Roasted Tomato, Basil, Aged Balsamic, Foccacia

Post Gin Cured Salmon Gravalax,
Horseradish Cream, Apple Gel

MAINS

Cornfed Chicken
Dauphinoise Potatoes, Roasted Root Vegetables, Baby Spinach, Parsnip Puree, Beetroot Crisps, Pan Jus

Posh Fish & Chips
Roasted Cod Loin, Crushed Peas, Game Chips, Hot Tartare Sauce, Salt and Vinegar Battered Bits

Confit Duck Leg
Potato Rosti Green Beans, Carrot Pure, Juniper Berry Orange zest, Cranberry Jus

Traditional 'Roast'
Yorkshire Puddings, Honey Roasted Parsnips, Rainbow Heritage Carrots,
Tenderstem Broccoli, served Family Style.
Choose: Sirloin of Beef OR Loin of Pork OR Roast Chicken

Add Cauliflower Cheese

DESSERTS

Chocolate Praline Bomb
Hazelnut Praline Mousse with a Caramel Surprise

Mango and Lime Deconstructed Cheese Cake
Blood Orange Sorbet

Sticky Toffee Pudding
Madagascan Vanilla Ice Cream



Feasting Menus

All feasting menus are served family style on platters in the centre of the tables for your guests to share.

Feasting Starters Sharing Boards

Grazing Starter Selection

Your choice of 3 items from our grazing starter selection all served with Flatbread, Hummus, Olives, Oil and Balsamic:

Cured Meats

Selection of Artisan Cheeses

Potted Chicken Liver Parfait

Homemade Scotch Eggs

Baked Camembert

Smoked Salmon

Marinated Vegetables and
Sundried Tomatoes

Lebanese Falafel

Spinach & Feta Parcels

Feta Stuffed Peppers

Olive Tapenade Bruschetta

Buffalo Cauliflower Florets



Feasting Mains

Main courses are served with your choice of one potato dish and two vegetable dishes OR salad dishes.

If you prefer a plated starter and/or dessert please choose from the plated menu choices.

Yogurt Marinated Spiced Spit Roast Chicken served with a choice of Rubs, select one:

BBQ

Lemon & Thyme

Peri Peri

Jerk

Garlic & Rosemary

Overnight Braised Jacobs Ladder,
Creamed Horseradish and Leek Sauce

Hog Roast Trio

Pulled Shoulder, Pork Belly, Pork Loin served to share with Homemade Stuffing,
Crackling, Homemade Apple Sauce and Soft White Rolls

POTATO DISHES

Roast Potatoes

Creamed Mashed Potatoes

Roasted New Potatoes with Garlic
and Fresh Thyme

Roast Sweet Potato with Chilli
and Mint

Dauphinoise Potatoes

Fondant Potatoes

VEGETABLE DISHES

Roast Root Vegetables

Heritage Rainbow Carrots

Tenderstem Broccoli

Carrot and Swede Mash

Trio of Cabbage with a Cream
and Bacon Sauce

Seasonal Garden Greens
with Lemon Butter

SALAD DISHES

Rocket, Parmesan and
Balsamic Salad

Naked Slaw, Chilli, Coriander
and Thai Basil

OR Classic Creamy Coleslaw

Fine Green Beans, Edamame, Red
Onion and Honey Mustard Dressing

Harissa Roasted Vegetables,
Couscous and Wild Herbs

Warm Saffron Infused Orzo Salad,
Sundried Tomatoes, Herb Verdi

Caprese Salad, Tomatoes,
Bocconcini, Basil and Balsamic

Caesar Salad, Baby Gem, Parmesan,
Olive Oil Croutons



Feasting Sharing Desserts

Please choose one for all your guests, served family style to the table for your guests to share.

Seasonal Fruit Crumble, Fresh Custard

Cookie Dough Skillet with Vanilla Ice Cream

Waffle Board

Build your Own Hot Waffles with Chocolate Sauce, Meringue Bits, Berries and Cream

Eton Mess

Build your Own, Meringue, Berries, Fresh Cream, Fruit Coulis

Mini Croquembouche

Cheese Board

Selection of Five Artisan Cheeses, Biscuits, Chutney, Grapes

Fourth Course - Cheese Board

Selection of Three Artisan Cheeses, Biscuits, Chutney, Grapes

Allergen and Dietary Information

All of our food may contain one or more of the 14 Allergens. Please speak to the team for more information. Once you have all your guests dietary requirements we will personalise your menu choices for any dietaries and recommend dishes for you. If your menu is dietary friendly there is no need to choose an alternative.



Feasting BBQ Menu

Our BBQ feasting menu is available as a **Two Course** menu with a dessert.

CHOOSE FOUR OPTIONS

- Lamb Koftas
- Cajun Chicken Thigh
- Sticky Pork Short Rib
- Jumbo Sausage
- Halloumi and Vegetable Kebabs

Served with Roasted New Potatoes and Salad

CHOOSE THREE SALADS

- Rocket, Parmesan and Balsamic Salad
- Naked Slaw, Chilli, Coriander and Thai Basil OR Classic Creamy Coleslaw
- Fine Green Beans, Edamame, Red Onion and Honey Mustard Dressing
 - Harissa Roasted Vegetables, Couscous and Wild Herbs
- Warm Saffron Infused Orzo Salad, Sundried Tomatoes, Herb Verdi
 - Caprese Salad, Tomatoes, Bocconcini, Basil and Balsamic
 - Caesar Salad, Baby Gem, Parmesan, Olive Oil Croutons
- Green Leaf Salad with Post Dressing
 - Rocket, Parmesan and Balsamic

ADDITIONAL BBQ OPTIONS:

- Garlic Butter Prawns
- Teriyaki Salmon Fillet
- Wagyu Burgers with Brioche Buns
- Spicy Bratwurst Footlong Chorizo Sausage



Vegetarian/Plant Based Menu Choices

All of these are available for your package menu - please contact the team for prices.

All dishes can be made with Plant Based cheese and Dairy Products

STARTERS

Heritage Tomato and Ricotta Salad, Olive Soil, Basil Oil
Roasted Butternut Squash Soup with Pumpkin Seeds
Gnocchi, Roasted Squash, Sage, Goats Cheese Bon Bon
Beetroot Tartare, Whipped Goats Cheese, Pear Crisp, Rocket, Balsamic (Ve)
The Post Barn Salad
Roasted Peppers, Sundried Tomatoes, Parmesan Dressing, Olive Oil Croutons
Wild Mushrooms and Tarragon on Brioche, Wild Rocket, Split Tarragon (Ve)
Fresh Tomato, Bocconcini, Aged Balsamic, Basil, Crostini

MAINS

Wild Mushroom and Portobello Lattice Mushroom Ketchup
Pea and Parmesan Risotto with Wild Herbs (Ve)
Wild Mushroom Risotto Sautéed Chestnut Mushrooms topped with Porcini Powder (Ve)
Baby Onion and Marmalade Tart Tatin Goats Ash Cheese, Crushed Peas, New Potato
Mediterranean Wellington, Courgette Ribbons, Tomato and Olive Fused New Potato (Ve)
Cauliflower Steak Chickpea and Onion Dhal, Onion Bhaji
Butternut Squash En Croute, Spinach, Mushroom, Fondant Potato, Confit Carrot, Thyme and Mushroom Jus

DESSERTS

Strawberry and White Chocolate Mousse Strawberry Coulis (Ve)
Dark Chocolate Praline Mousse Roasted Hazelnuts (Ve)
Lemon Tart, Popping Candy and Raspberry Sorbet
Chocolate Brownie with Vanilla Ice Cream (Ve) (GF)
Sticky Toffee Pudding (Ve)
Raspberry and White Chocolate Blondie with Vanilla Ice cream (Ve) (GF)
Salted Caramel Brownie With Vanilla Ice Cream (Ve) (GF)
Selection of Ice Creams or Sorbets (Ve)



Canapé Choices

MEAT/FISH/SEAFOOD

Mini Yorkshire Pudding, Roast Beef,
Horseradish
Duck Gyoza, Chilli Dipping Sauce
Tempura Bubble King Prawns,
Chilli Sauce
Lamb Kofta, Mint Yogurt

Scampi Bites, Tartare Sauce
Mini Sausage Roll, Mustard,
Onion Seed
Crispy Pork Belly, Apple Sauce
Posh Prawn Toast

Honey and Mustard Sausages
Parma Ham, Melon and Balsamic
Chicken Liver Parfait,
Sweet Onion Jam
Smoked Salmon Bellini

VEGETARIAN

Crispy Halloumi, Harissa Mayo
Welsh Rarebit
Baked Cauliflower and Feta Tart,
Tomato Chutney

Baked Brie and Cranberry Bites
Arancini, Sundried Tomato
Spinach and Feta Parcels

Cheese and Marmite Straws
Caprese Salad Skewer
Buffalo Cauliflower Bites, Blue
Cheese Sauce

PLANT BASED

Falafel, Harissa Hummus
Beetroot Tartare Bellini
Lemon, Mint, Pea Crostini
Tatziki, Cucumber, Olive

Plant Based Goyza,
Chilli Dipping Sauce
Plant Based Sausage Roll,
Onion Seed

Olive Bruschetta
Roasted Pepper, Cheese and Basil
Pin Wheel
Wild Mushroom, Aioli Tart



Children's Menu Choices

Please select ONE option for each course for all of your younger guests.

STARTERS

Tomato Soup with Cheesy Toast
Selection of Vegetable Sticks, Flat Bread, Hummus
Mozzarella Sticks, Tomato Dip
Bacon and Parmesan Bread Sticks
Cheesy Garlic Bread

MAINS

Macaroni Cheese, Flat Bread
Mini Pizza, Fries
Chicken Nuggets, Fries
Sausage and Mash with Vegetables
Fish Goujons and Chips
(All of the above can be served with, Beans, Fresh Vegetables, Peas)

DESSERTS

Selection of Ice Cream
Chocolate Brownie
Fresh Fruit Platter
Popcorn, Fruit, Marshmallows with Chocolate Dipping Sauce
Banana Split, Vanilla Ice Cream, Chocolate Sauce
*Children can also have the same
desserts as your adult guests.*



Evening Dining

Street Food: Served until 9.30pm	Wood Fired Pizza Served until 9.30pm
<p>Hot Dogs with Fries</p> <p>Mini Fish and Chip Cones</p> <p>Slider Burgers with Cones of Chips</p> <p>Cones of Dirty Fries – BBQ Bacon and Cheese / Five Bean Chilli and Jalapenos / Chilli Nacho Cheese</p> <p>Spit Roasted Shoulder of Pork with Crackling, Stuffing, Buns and Apple sauce*</p> <p>American BBQ* – Cajun Chicken Thigh, Beef Burgers, Hotdogs with Crispy Onion, Corn on the Cob, Coleslaw</p> <p>Chicken Gyros* – Mezzaluna Bread, Coleslaw, Chilli Sauce, garlic Mayo</p> <p><i>*Minimum 60 guests</i></p>	<p>Your Choice of 3 Pizzas Toppings</p> <p>Tomato, Mozzarella, Basil V</p> <p>Caramelized Onion, Goats' Cheese, Garlic Butter, Tomato, Mozzarella, Rocket V</p> <p>The Meaty One – Pepperoni, Salami, Smoked Bacon</p> <p>The Veggie One – Mushrooms, Sweetcorn, Peppers and Onion</p> <p>The Hawaiian One – Ham and Pineapple</p> <p>Chicken, Chestnut Mushroom, Garlic Butter, Cherry Tomato, Tomato, Mozzarella, Thyme</p> <p>Parma Ham, Mushrooms, Tomato, Mozzarella, Basil, Balsamic</p> <p>(We can also offer a variety of these toppings to suit your dining choice or Dietary Requirements)</p> <p><i>*Minimum 100 guests if served from the Outdoor Kitchen, for smaller numbers this will be served from inside The Post Barn. Please note we will not be able to use the Outdoor Kitchen in wet or cold weather.</i></p>
Late night options: Served until 10.30pm	Grazing Boards: Served until 11pm
<p>Oak Smoked Bacon Baps</p> <p>Donnington Valley Chipolata Baps</p> <p>Chargrilled Halloumi Baps with Sundried Tomato Ketchup (V)</p> <p>Falafel and Hummus Baps</p>	<p>Cheeseboard – Selection of Three Artisan Cheeses, Biscuits, Chutney, Grapes</p> <p>Charcuterie Boards, Pickles, Selection of Breads</p> <p><i>*Minimum 60 guests</i></p>
Sweet Option: Served until 11pm	
<p>S'mores Station – Selection of Chocolate, Marshmallows and Biscuits to Toast over an Open Flame</p> <p>Ice Cream Cart – Your choice of three flavours of Ice Cream, Sprinkles and a selection of Sauces</p> <p>Chocolate Fountain* – Milk Chocolate with Marshmallows and Fresh Fruit</p> <p>Doughnut Stand – Selection of Glazed Doughnuts</p> <p><i>*Minimum 80 guests</i></p>	

