



*The Barn Hotel
Christmas
Brochure*



Welcome to Christmas at The Barn Hotel

We would love to invite you to celebrate the magic of Christmas at The Barn Hotel. From the moment you sweep up the drive you will be treated as a treasured guest and feel completely at home. With fizz, fun and festivities, your Christmas starts here! We provide exceptional service, exquisite food and wine to guarantee you a Christmas to remember. So whether you are looking to celebrate with colleagues, friends or family we have the ideal offerings to ensure a festive experience like no other. Best wishes for the festive season.

The Barn Hotel Team

Booking Instructions & Conditions

Once you have decided on which Christmas or New Year function you would like to attend, please call our Banqueting Office on:-

Tel: 01895 636057 (switchboard) Fax: 01895 638379

Reservations are only held provisionally for 7 days until the completed booking form is received by the Hotel, together with a non-refundable deposit of £10 per person.

The balance is required no later than 4 weeks prior to your function, together with pre-selection of menus if that has been requested by us, after which date, if no final balance is received, reservations will be automatically released for resale without notification.

Where credit card details are provided it is done for the purpose of Providing authorisation:

- a) To debit the card with the deposit amount immediately, and
- b) To further debit the card with the full balance outstanding no later **than 4 weeks prior to the function date**

The balance when paid will be non-returnable in the event of cancellation by the Client less than 8 weeks prior to the function date. No refunds will be made for cancellation or decrease in the number of guests and no lost monies can be credited against an account.

The Client will advise the Hotel of the number of persons attending the function at the time of booking. Final numbers are required at least 21 days prior to the function. Where booking includes bedroom accommodation, the full rooming list is required not later than 7 days prior to the date of arrival.

In the unlikely event that the Hotel is obliged to cancel a function due to insufficient numbers, all monies will be refunded or alternative dates offered. This will be the limit of the Hotel's liability.

The Hotel reserves the right, entirely at the discretion of the management, to combine parties into one room, or to move tables to another room

THE BARN HOTEL

West End Road, Ruislip Middlesex HA4 6JB

Tel: 01895 636 057 Fax: 01895 638 379

Email: banqueting@thebarnhotel.co.uk

www.thebarnhotel.co.uk





Booking Form

Name:

Company:

Date of the Booking:

Address:

.....

.....

Telephone number

Date of Function.....lunch/party

No. Of Adults.....

No. Of Children.....

Total deposit enclosed.....

Payment

Cheque No: (Payable to The Barn Hotel)

Credit/Switch Card Type:.....

Card Number:.....

Expiry Date:/...../..... Security Number.....

Card Holder's Name:



Accommodation Offer

Why worry about taxis or having one too many, stay the night and really enjoy the party. A special overnight rate is available for those attending a party night including Full English Breakfast.

*£65.00 for a Single Room
£85.00 for a Double or Twin room
(Subject to Availability)*

Gift Vouchers available

For Further Details Please Contact Reservations on

Tel: 01895 636057







The Barn Hotel

Festive Afternoon Tea

What could be nicer than sharing a festive afternoon tea with family and friends? Putting a slight twist on the traditional afternoon tea, our Chefs have created a wonderful festive delight filled with delicious treats to warm even the coldest of days.

Afternoon Tea Menu

Homemade Finger Sandwiches

Smoked Salmon, Pickle Cucumber, Dill Crème Fraiche on Brown Bread

Roast Turkey & Cranberry Sauce on White Bread

Egg & Cress on White Bread

Cucumber Minted Cream Cheese on Brown Bread

Freshly Baked Fruit and Plain Scones

Served with Clotted Cream and Strawberry Preserves

Chef's Choice Mini Cake Selection

With a Choice of Tea or Coffee

The Barn Festive Afternoon tea @ £19.95 per person

The Barn Tea including a glass of Champagne @ £26.95 per person

Served Daily from 12:00-17:00 pm

The Barn Gentleman's Afternoon Tea @ £25.00

If you concerned about food allergies, Please speak to a member of staff





Pre Christmas Lunches

(Parties of 10 or more)

Festive Three Course meal including Crackers

Creamy Winter Vegetable Soup

Roasted Chesnuts

Gin Cured Salmon

Dill, Caper Berries

Fan of Sweet Melon

Traditional Roast Turkey

Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and red Wine Jus

Pan Seared Cod

Brussels, Pumpkin Purée, Sorrel Butter Sauce

Truffle Mushroom Ravioli

Sage Butter Sauce

Christmas Pudding & Brandy Sauce

Clementine Posset with Shortbread Biscuit

Dark Chocolate Mousse with Cherry, Baileys Sauce

Tea/Coffee with Mince Pies

£26.95 per person

(Monday-Friday Only)





The Barn Hotel

Senior Citizen Pre Xmas Lunch Menu

(Monday to Friday only excluding Saturday and Sunday)

***Creamy Winter Vegetable Soup**
Roasted Chesnuts*

***Traditional Roast Turkey**
Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,
Seasonal Vegetables and Red Wine Jus*

***Christmas Pudding**
Brandy Sauce*

Tea/Coffee with Mince Pies

***£23.00 per person**
(Set Menu, Monday—Friday Only)*









Jingle Bells Party Nights

Bring your party to ours and celebrate in style our shared Christmas party Nights. Enjoy an evening of Celebration with Christmas decorations. Whether your party is for 2 or 60, we can accommodate all sizes and create a perfect atmosphere for an amazing evening with in house DJ.

Private dining available too on request for groups between 40 and 60.



Disco Diva Party Nights

*Enjoy a three course meal with crackers, party poppers and dancing to our in-house DJ
Glass of Sparkling wine on arrival*

Creamy Winter Vegetable Soup
Roasted Chesnuts

Gin Cured Salmon
Dill, Caper Berries

Fan of Sweet Melon

Traditional Roast Turkey
*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,
Seasonal Vegetables and red Wine Jus*

Pan Seared Cod
Brussels, Pumpkin Purée, Sorrel Butter Sauce

Truffle Mushroom Ravioli
Sage Butter Sauce

Christmas Pudding & Brandy Sauce
Clementine Posset with Shortbread Biscuit
Dark Chocolate Mousse with Cherry, Baileys Sauce

Tea/Coffee with Mince Pies

£35.00 per person
(Monday, Tuesday & Wednesday Only)





Jingle Bell Party Nights

Enjoy a three course meal with crackers, party poppers and dancing to our in-house DJ

Glass of Sparkling wine on arrival

Creamy Winter Vegetable Soup

Roasted Chesnuts

Smooth Chicken Liver Parfait

Onion Jam

Fan of Sweet Melon

Atlantic Prawn Cocktail

Lettuce, Marie Rose Sauce

Traditional Roast Turkey

*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,
Seasonal Vegetables and red Wine Jus*

Slow Cooked Lamb Shoulder

Heritage Carrots, Kale & Mint Jus

Pan Seared Cod

Brussels, Pumpkin Purée, Sorrel Butter Sauce

Truffle Mushroom Ravioli

Sage Butter Sauce

Christmas Pudding & Brandy Sauce

Clementine Posset with Shortbread Biscuit

Dark Chocolate Mousse with Cherry, Baileys Sauce

Cheese & Biscuit (supplement £4.95pp)

Tea/Coffee with Mince Pies

£45.00 per person

(Friday & Saturday Only)

£42.95 per person

(Thursday & Sunday Only)







Christmas Day Lunch

“Join us for a Traditional 5 course Christmas meal, an enjoyable day for the whole family”

Leek Stilton Velouté

Truffle Mushroom Arancini

Winter Vegetable Soup

Roasted Chestnuts

Smoked Salmon Cannelloni

Avocado, Lime Coriander, Salmon Caviar

Or

Smoked Duck Salad Beetroot

Orange Segment, Walnut, Orange Dressing

Or

Pumpkin Tart

Marinated Mushroom, Blue Cheese Salad

Traditional Roast Turkey

Pork Sage & Onion Stuffing, Pigs in Blankets & Trimmings

Or

Beef Fillet

Dauphinoise Potato, Kale, Sprouting Broccoli & Mushroom Jus

Or

Crab Crusted Cod

Brussels Pumpkin Purée, Sorrel Butter Sauce

Or

Truffle Mushroom Ravioli

Sage Butter Sauce

Christmas Pudding with Brandy Sauce

Mixed Berry Cheesecake with Salted Caramel Ice Cream

Dark Chocolate Mousse, Cherry, Bailey's Sauce

Cheese & Biscuits (Supplement £4.95)

Tea or Coffee with Mince Pies

£90.00 per person

(Hawtrey's Restaurant, Cromwell Room Or Windsor Suite)

A 10% discretionary service & cover charge will be added to your final bill.





Boxing Day Lunch

Cauliflower Black Truffle Velouté

Or

Ham Hock Roulade

Pistachio, Broad Beans & Apple Gel

Or

Gin Cured Salmon

Pickle Cucumber & Horseradish Cream

Roast Rump of Lamb

Root Vegetables, Kale, Confit Garlic & Minted Jus

Or

Salmon On Croute

Spinach, & Hollandaise Sauce

Or

Truffle Mushroom Ravioli

Sage Butter Sauce

Apple Pie with Cinnamon Ice Cream

Chocolate Mousse, Cherry with Baileys Cream

Crème Brulée

Tea or Coffee with petit Fours

£42.95 per person

A 10% discretionary service & cover charge will be added to your final bill.





Brunch Menu

*Available from the 27th of December till
30th of December*

Waffles Served with Maple syrup—build up your own topping	£8.00
Banana Slice 50p, Mixed Berries £1.00, Confit Bacon £3.00, Vanilla Ice Cream £3.00 Choco Sauce 30p	
Hazelnut Bircher, Muesli with Raspberry	£6.00
Homemade Granola with Yoghurts and Chia Seeds	£9.00
Citrus Fruit Salad with Coconut Yoghurt & Crushed Hazelnut	£9.00
Full English Breakfast, (Fried, Poached or Scramble Egg)	£12.00
Steak & Fried Eggs Served with Rosemary Toast & Onion	£15.00
Leek & Sweet Potato Galette with Spinach, Red Peppers Hollandaise	£7.00
Omelette Arnold Bennet & Smoked Haddock	£12.00
Chilli Avocado served with Sourdough Toast & Poached Eggs	£10.00
Smoked Salmon Bagel with Scrambled Egg	£12.00
Ham Benedict with Pesto & Green Herb	£8.00

Sides - £5.00 each

**Slab Bacon / Sausage / Avocado & Chilli / House Slaw / Smoked Salmon
Starters**

Gin Cured Salmon, Horseradish Cream	£10.00
Prawns, Mango & Coriander Chilli	£12.00
Chargrilled Squid, Pardon Peppers & Chorizo	£9.00
Burrata, Baby Tomatoes, Basil & Olives	£9.00

Salads + Sandwiches

Chicken Caesar salad, Baby Gem & Parmesan	£14.00
Black Pudding, Confit Bacon & Crispy Egg	£12.00
Pulled Lamb Burger, Mint Anchovy Hollandaise	£14.95
Aged Beef Burger, Cheddar, Gherkin & Fries	£13.95





New Year's Eve Dinner & Dance

*Chef's Choice Selection of Canapés served with a glass of House
Champagne on arrival*

***Cauliflower Black Truffle Velouté**
Roasted Hazelnuts*

***Smoked Duck Foie Gras Terrine**
Orange Gel, Sour Dough Croutons*

Lobster Thermidor

Watercress

Or

Beef Fillet

Forest Mushroom & Jus

*(Main Course Served with Sprouting Broccoli, Root Vegetables and
Triple Cooked Chips)*

Or

***Truffle Mushroom Cannelloni**
Tomato Fondue & Parmesan Shaving*

Orange Chocolate Fondant

Pistachio Ice Cream

Or

***Clementine Posset**
Shortbread Biscuit*

Tea or Coffee with Petit Fours

£95.00 per person

(Hawtreys Restaurant & Cromwell Room)

A 10% discretionary service & cover charge will be added to your final bill.

New Year's Day Lunch

Soup of the Day

Or

Smooth Chicken Liver Parfait

Onion Jam

Or

Smoked Salmon Cannelloni

Avocado, Lime Coriander & Salmon Caviar

Roast Beef

Roast Potatoes, Root Vegetables, Kale, Confit Garlic

Red Wine Jus

Or

Pan Seared Chicken

Provencal Polenta Thyme Jus

Or

Pan Seared Seabass

Crush Potato Confit, Tomato & Beurre Blanc

Or

Mushroom Risotto

Truffle Oil & Parmesan Shaving

Apple Pie with Cinnamon Ice Cream

Mixed Berry Cheese Cake

Crème Brulée

Tea or Coffee with petit Fours

£34.95 per person

A 10% discretionary service & cover charge will be added to your final bill.

