

MID-WEEK OFFER

WHAT'S INCLUDED?

- Exclusive use of Southend Barns on your chosen date
- Use of the Milking Parlour and Mama Lou Shepherd's Hut for the night of the wedding (accommodation for 2 adults per location)
- Dedicated venue and catering managers to assist throughout your planning and on your wedding day
- Reception drinks to include two glasses of Lunetta prosecco per person
- Homemade focaccia with flavoured butter
- 3 course set menu (see page 2 for details)
- Coffee & tea with homemade chocolate truffles
- Half bottle of Lubin wine per person with the meal
- Glass of Lunetta prosecco per person for speeches
- Evening snacks based on bacon rolls and chips in cones
- Elegant Ivory Styling Selection to include:
 - Green and ivory silk floral wreath placed on mirror plates
 - Hurricane vase with ivory pillar candle
 - Antique tealight holders with 8 hour burn tealights
 - Glass and silver table numbers
 - Long and low silk flower arrangement for top table and registrar's table
 - All set up and clear down of the in-house styling package

- Marquee style fairy lights ceiling canopy in Threshing Barn
- White table linen and napkins
- All tableware
- Use of our selection of props including drapes, sheepskin rugs, cake stand, cake knife etc.

60 ADULT DAY GUESTS AND AN ADDITIONAL 20 ADULT EVENING GUESTS

Additional guests can be added, the price is detailed below. The offer is available during November 2022, January, February, March & November 2023 and January & February 2024. The offer is for Thursdays and Fridays within these months excluding school holidays.

ADDED EXTRAS

ADDITIONAL DAY GUEST PRICE:
£95 PER PERSON

ADDITIONAL EVENING GUEST PRICE:
£7.50 PER PERSON

TERMS AND CONDITIONS APPLY.
ALL PRICES ARE INCLUSIVE OF VAT

£7995



SOUTHEND
BARNs





ROOTS MENU

STARTERS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Individual baked camembert & Roots honey, roasted pineapple chutney, toasted focaccia, honey drizzle - Chefs notes: Vegan cheese can be used	✓	✓	✓
Roots bruschetta - Nutbourne local tomatoes, sun blushed tomato tapenade, pesto baby mozzarella, olive & basil mayonnaise - Chefs notes: We can replace the baby mozzarella with vegan cream cheese	✓		✓
Roots classic Scotch egg, three beet salad, local watercress mayo, beetroot ketchup Chefs notes: Gluten free sausage meat can be used, We make vegan/ dairy free mayo for all our sauces			✓
Halloumi fries, green slaw, torched gem lettuce, pomegranate, mint yoghurt - Chefs notes: Can be made with vegan yoghurt	✓	✓	✓

MAINS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Roots honey glazed tenderloin of pork, cauliflower cheese & chive mash, chorizo, corn and apple salsa, allotment vegetables - Chefs notes: We can use vegan cheese in the mash	✓		✓
Roots "Chicken Kiev", cream cheese, garlic and herb filling, panko breadcrumb, chorizo, pea and crushed potato salad, chicken velouté - Chefs notes: We can use plant base cream, vegan cream cheese	✓		✓
BBQ glazed chicken breast with cheddar & smoked bacon croquette, Roots BBQ sauce, sweetcorn salsa, green slaw - Chefs notes: We can use dairy free cheese in the croquette	✓		✓
Roasted allotment vegetable pie, vegetable gravy, cheese & chive mash, herb salad - Chefs notes: Dairy free/vegan cheese can be used as a replacement	✓	✓	✓

DESSERTS

	CAN BE GLUTEN FREE	CAN BE VEGAN	CAN BE DAIRY FREE
Passion fruit & vanilla posset with mango & pineapple, shortbread, coconut meringue	✓		
Sticky toffee pudding, salted caramel sauce, passion fruit, marmalade & honeycomb ice cream - Chefs notes: Ice cream can be replaced with dairy free vanilla	✓	✓	✓
Biscoff blondie brownie, lime caramel, passion fruit ice cream	✓		
Warm Bakewell tart, chocolate & cherry ice cream, amaretto custard			

