

Spring Romance

Celebrate the magic of spring with this exclusive April package, designed for those who love the charm of the season. With longer days and gardens filled with tulips and daffodils, it's the perfect time to say "I do." This inclusive offer brings together everything you need for a beautiful and seamless celebration—at a brilliant price.

£13,995

Venue

- ~ Exclusive use of Southend Barns on your chosen date
- ~ Choice of licensed ceremony spaces - outside in the Secret Garden or indoors in our Dairy Barn
- ~ Milking parlour suite, Mama Lou shepherd's hut & six luxury bell tents in our wildflower meadow (accommodation for up to 16x adults)
- ~ Continental breakfast bags for all accommodation for the morning after the wedding
- ~ Dedicated venue and catering managers to assist throughout your planning and on your wedding day

Food & Drink

- ~ Reception drinks to include two glasses of prosecco per person and complimentary elderflower spritz for non drinkers
- ~ Homemade focaccia with flavoured butter & rosemary oil and balsamic
- ~ Choice between a plated three course menu or rustic grazing feast
- ~ Half bottle of Lubin wine per person with the meal and complimentary elderflower spritz
- ~ Coffee & Tea with homemade chocolate truffles
- ~ Glass of prosecco per person for speeches and nosecco for non-drinkers
- ~ Evening snacks based on 2x street food items or wood fired pizza oven

Styling

- ~ White table linens for dining including napkins (upgrades available)
- ~ All tableware based on silver cutlery, clear glassware and neutral crockery (upgrades available)

75 adult day guests

Additional guests can be added, the price is detailed below.

Day guests' price: £95 per person

Evening guests' price: £12.50 per person

Added Extras

The offer is available on all dates in April 2026

Terms and conditions apply
All prices include VAT

Concierge services, please ask and we can arrange additional items for your day:

- House DJ
- Flowers by Lucy
- Styling by Southend
- Captured by Southend



SOUTHEND
BARNES





3 COURSE MENU

Select your chosen menu from our delicious seasonal three-course menu below, featuring timeless classics and innovative new combinations.

STARTERS

Oven-baked camembert, topped with Southend honey and granola crumble, served with allotment beetroot chutney & ketchup, and Roots toasted focaccia

King prawn cocktail, oven burst local tomatoes, cucumber and gem salad, charred lemon, roots Marie rose mayo

Caprese arancini (mozzarella, sun-blush tomato, pesto) , roasted tomato bravas sauce, olive salsa, basil yoghurt

Roasted halloumi, green slaw, tahini and soy dressing, tomato and pomegranate salsa

MAINS

BBQ glazed chicken breast with cheddar and smoked bacon croquette, Roots BBQ sauce, sweetcorn salsa

Pan-fried breast of chicken, pesto mash, roast peppers, aubergine, courgette and tomatoes, sun blush tomato and wild basil

Roots honey-glazed tenderloin of pork, cauliflower cheese and chive mash, chorizo, corn and apple salsa, allotment vegetables

Slow-cooked blade of beef, horseradish, spring onion & garlic mash, honeyed parsnip & pancetta, braising juices

Beetroot, hazelnut and horseradish risotto, orange, green bean and watercress salsa (plant based)

DESSERTS

Deconstructed summer berry pavlova, elderflower & vanilla cream, raspberry gel, Roots meringues, elderflower jelly, raspberry sorbet

Zingy lemon & passionfruit posset, passionfruit jelly, lemon curd, fresh raspberries

Vanilla and tonka bean crème brulee, black pepper & basil strawberries, strawberries & cream ice cream

Warm chocolate & raspberry gooey pudding, salted caramel sauce, vanilla ice cream

For each course, please select one dish for all guests. Any pre-advised dietary requirements will be catered to accordingly





RUSTIC GRAZING FEAST

The menu below features all starter and main dishes, served family-style for guests to share. This menu is designed to bring people together, creating a warm and joyful dining experience.

TO START - ON THE TABLE TO SHARE

Roots crispy tortillas topped with zesty guacamole, vine tomato & sumac salsa, harissa yoghurt

Warm pitta with beetroot houmous, rosemary oil, toasted seeds

Flavoured focaccia & garlic dough balls, rosemary oil, aged balsamic and basil butter

MAINS

Chicken skewer, marinated in gremolata, charred and served with Greek salad tabbouleh

Boards loaded with Parma ham, Coppa, chorizo, pickles & caper berries

Coronation chickpea salad, shredded carrot, coronation mayonnaise, sultanas, toasted almonds

Spring salad, allotment greens: asparagus, beans, spinach and peas, toasted sesame and nigella seeds, lemon and olive oil

Roasted potato with a harissa rub, tahini dressing and toasted seeds

DESSERTS

Giant summer berry pavlova served to the table for all to share, loaded with local berries, raspberry gel, fresh passionfruit, elderflower and vanilla cream

Or

Warm chocolate & raspberry gooey pudding, served to the table for all to share, salted caramel sauce, Biscoff crunchie, vanilla ice cream, fresh raspberries

Any pre-advised dietary requirements will be catered to accordingly

