

'Tis the season to say 'I do'

November & December 2026

Step into the magic of late 2026 with a celebration full of warmth and elegance. Our exclusive package is perfect for couples who love the cosy glow of winter evenings and the timeless charm of the festive season. Thoughtfully curated to include everything you need for a seamless and stylish wedding, it's the perfect way to end the year in unforgettable style and begin your next chapter together.

£8,995

Venue

- ~ Exclusive use of Southend Barns on your chosen date
- ~ Licensed ceremony space - indoors in our Dairy Barn
- ~ Milking parlour suite & Mama Lou shepherd's hut (accommodation for up to 4x adults)
- ~ Continental breakfast 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 or nosecco for non drinkers
- ~ Homemade focaccia with flavoured butter & rosemary oil and balsamic - upgrade £1.50 per person
- ~ Three course seasonal menu
- ~ Half bottle of Lubin wine per person with the meal and complimentary still & sparkling water
- ~ Coffee & Tea with homemade chocolate truffles - upgrade £2.50 per person
- ~ Glass of prosecco per person for speeches and nosecco for non-drinkers
- ~ Evening snacks based on 2x street food items, upgrade to woodfired pizza for £500

Styling

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

50 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 remaining dates in November & December 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





~ SET MENU ~

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

BREAD

Homemade focaccia with flavoured butter & rosemary oil and balsamic - upgrade £1.50 per person

STARTERS

Sussex wild mushroom & parmesan arancini, celeriac puree, roasted garlic aioli

Oven-baked camembert topped with hot honey, roasted garlic, rosemary & bacon bits

Ham hock terrine, Roots piccalilli, apple sauce

Sussex smoked salmon, roasted allotment beetroot, tahini dressing

Chicken skewer marinated in Roots curry sauce, Kachumber salad, coconut gel, coriander oil

Slow-cooked brisket of beef croquette, mustard & gherkin mayo, sweet onion puree

Roots bruschetta, tomato chutney, Labneh cream cheese, oven-burst tomatoes, pine nut salsa

MAINS

Overnight BBQ sauce glazed pork belly, smoky paprika & garlic mash, charred corn salsa, Roots slaw

Overnight slow-cooked blade of beef, horseradish mash, honey-glazed parsnip, buttered peas & bacon, braising juices

Roots "proper" steak, mushroom & ale pie, rosemary & celeriac mash, roasted allotment vegetables, beef & ale gravy

Roasted breast of chicken rubbed with Roots seasoning, chorizo & tomato ragu, tenderstem, gochujang wedges

Roots Kitchen garden vegetable & herb pie, rosemary & celeriac mash, tenderstem, rosemary jus (PB, GF, DF)

Beetroot, hazelnut and horseradish risotto, orange, green bean and herb salad, salsa verde, crispy kale (PB, GF, DF)

The Roast Chicken Feast – to share for the entire table

Roast breast of chicken with thyme and lemon, honeyed pigs in blankets, Roots stuffing
Served with jugs of chicken gravy, bowls of sea salt & rosemary roast potatoes, cauliflower Sussex cheese, and roasted carrots

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



PB: plant based | GF: gluten free | DF: dairy free





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DESSERTS

Sticky toffee pudding, salted toffee sauce, vanilla ice cream, honeycomb crunch

Warm chocolate melting pudding, salted caramel ice cream, toffee sauce

White chocolate & vanilla crème brulee, raspberry sorbet, mint meringue

Triple chocolate brownie, chocolate goo, passionfruit curd, raspberry yoghurt

From oven to table - Baked and served to the table for everyone to enjoy!

Willie's chunky Bramley apple crumble, jugs of vanilla custard & cream

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

COFFEE & TEA

Local Cast Iron Coffee & Tea with homemade chocolate truffles - upgrade £2.50 per person

EVENING STREET FOOD

Loaded chilli wedges

Our slow cooked chilli beef served on house wedges, with chive sour cream, cheese and gherkin

Pork carnitas

Shredded marinated slow cooked pork with salsa verde and Roots guacamole

Smoked & cheesy wedges

Smoked bacon, Sussex charmer cheddar, applewood smoked cheddar, spring onion & chilli, Sriracha and chive sour cream

Nduja sausage & Southend honey

House wedges tossed with sea salt and paprika, nduja sausage chunks, kimchi, Southend hot honey, Roots BBQ mayo

Pollo frito

Strips of chicken rubbed in a mix of paprika, oregano & sumac, roasted peppers, lime & chipotle yoghurt

Not pulled pork

Fries tossed in sumac and sea salt, topped with our lentil and carrot ragout, BBQ sauce, vegan smoked cheddar, crispy onions

Please select two items from the above to be served as your evening food

Additional items - £6 per person

Add a cone of fries for £2.50 per person

Upgrade to our woodfired pizza oven based on 60x pizzas for your evening food for an additional £500

