




**CHRISTMAS AND  
NEW YEAR  
AT**  
*The Barn*  
**2024**



1 Lonsdale Gardens, Tunbridge Wells, TN1 1NU  
T 01892 510424 E [thebarn01@btconnect.com](mailto:thebarn01@btconnect.com)  
[www.barntunbridgewells.co.uk](http://www.barntunbridgewells.co.uk)



“

### **Welcome to the Christmas Party Season**

*As we head into the Christmas period the team and I are looking forward to welcoming you to enjoy some delicious food and drink with us.*

*We have always been known for offering exceptional value, and this Christmas will be no exception. Treat yourself to our delightful two-course Christmas lunch, priced at just £19.95 (great for getting together with friends or family) or our Christmas party menu available at both lunch and dinner with three courses from £28.*

*It's not only the delicious food and beautiful decorations we have to offer you this Christmas, we welcome back DJ Luke on selected evenings to keep you entertained.*

*As always, New Year's Eve is set to be a popular night and you will find three great options in our brochure. For those of you joining us for a BBQ and disco, our marquee will be returning in the garden so you'll have even more room to enjoy your evening, in addition to our orangery and bar.*

*Lastly, as another year flies by I would just like to extend my gratitude to everyone who visited us this year and continues to help our small independent venue succeed. In fact, it's my 32nd Christmas at The Barn and I'm thrilled to welcome you back for another period of festivities!*

*Philippe*  
General Manager

”

### **CHRISTMAS PARTY ADVANCE MENU CHOICE**

**Please use the advanced menu choice form which you can download from our website to enable you to select your menu in advance for each member of your party:**

[www.barn-pub-rest.co.uk/christmas-party-venue-tunbridge-wells](http://www.barn-pub-rest.co.uk/christmas-party-venue-tunbridge-wells)





## CHRISTMAS LUNCH

Available from mid November and throughout  
December

2 Courses £19.95 per person

3 Courses £22.95 per person

Salt and Pepper Calamari  
*served with a chilli dip*

Tomato and Sweet Pepper Soup\* (v)

Prawn Caesar Salad

Bruschetta\* (v)

*Grilled focaccia bread with olive oil, basil and garlic, topped with cherry tomatoes and buffalo mozzarella pearls*



Traditional Freshly Roasted Turkey

*with chipolata sausage, stuffing, cranberry sauce, roasted potatoes and seasonal vegetables*

Roasted Cod Fillet

*with a tomato, smoked bacon, white wine and chive sauce, served with buttered new potatoes and seasonal vegetables*

Minute Steak

*Served with grilled tomato, pan fried mushrooms, chips and creamy pepper sauce*

Roasted Butternut Squash\* (v)

*with wild mushroom stroganoff, served with rice*



Christmas Pudding\*

*with Brandy custard*

Chocolate Brownie

*with chocolate ice cream*

Selection of Salcombe Dairy Ice Creams\*

\* - can be adapted for vegan guests

## CHRISTMAS PARTY

Lunch or Dinner £34.00 per person

(Only £28.00 when you have your party  
before Nov 29th/after Jan 1st)

Smoked Scottish Salmon

Box baked Camembert (v)

*served with red onion chutney, cranberry sauce and toasted French bread*

Roasted Field Mushrooms with Goat Cheese\* (v)

*with cranberry sauce*

Chicken Liver and Brandy Pâté

*with French bread*

Salt and Pepper Calamari

*served with a chilli dip*



Traditional Freshly Roasted Turkey

*with chipolata sausage, stuffing, cranberry sauce, roasted potatoes and seasonal vegetables*

Grilled British Sirloin Steak (£3.00 supplement)

*with a creamy pepper sauce, chips and seasonal vegetables*

Roasted Lamb Rump

*served with a redcurrant gravy, seasonal vegetables and new potatoes lightly roasted with rosemary and olive oil*

Grilled Chicken

*with a white wine sauce, sun dried tomatoes, bacon and a hint of garlic, served with seasonal vegetables and chips*

Oven Baked Fillet of Sea Bass

*with a coriander, spring onion and chilli butter, served with seasonal vegetables and new potatoes*

Mediterranean Vegetable and Roasted Cherry Tomato

Tart Topped with Goats Cheese\* (v)

*served with seasonal vegetables and new potatoes*

Brie, Mushroom, and Cranberry Wellington (v)

*served with seasonal vegetables and new potatoes*



Christmas Pudding\*

*with Brandy custard*

Sticky Toffee Pudding

*with vanilla ice cream*

Warmed waffle

*with vanilla ice cream and chocolate sauce*

Liqueur Ice Cream\*

*Salcombe Dairy vanilla ice cream smothered with Baileys liqueur*

Chocolate Brownie

*with chocolate ice cream*

Cheese Plate with Mini Port



Coffee

*with mints*

\* - can be adapted for vegan guests







## PARTY PLATTERS

Delicious nibbles served in the bar and orangery,  
available all day from 6th Nov to the 4th Jan, Monday  
to Thursday

**Platters for 5 (or more) - £39.50 per platter**

### Hot Platters

Cajun chicken skewers  
Deep fried whitebait with homemade tartare sauce  
Half a dozen mini burger sliders  
Breaded mushrooms with garlic mayonnaise  
Salt and pepper chicken wings  
Nachos with melted cheese with jalapenos  
Mac 'n' cheese bites  
Cheese garlic bread  
served with dips



### Continental Cold Meats and Cheese

Parma ham  
Milano salami  
Napoli salami  
Stilton  
Extra mature Cheddar  
Goat cheese  
Brie  
Provençal olives and chutney  
served with bread

Please call us to pre order your platter - 01892 510424

## EVENING ENTERTAINMENT

### DJ and Disco

Our DJ will be providing his selection of music  
and take your requests for you to "dine and  
dance" to great sounds.

### November

(Tuesday) 26th Nov  
(Wednesdays) 27th Nov  
(Thursday) 28th Nov

### December

(Tuesdays) 3rd, 10th and 17th Dec  
(Wednesdays) 4th, 11th and 18th Dec  
(Thursdays) 5th, 12th and 19th Dec

**For only £4.00 pp supplement on the  
Christmas Party dinner price**







## CHRISTMAS DAY

6 courses including Champagne

£89.00 pp      £45.00 pp      £20.00 pp  
Adults      Children 5 to 13 yrs      Children under 5 yrs

Glass of Champagne



Cocktail Appetisers



Duck and Port Pâté

*smooth pâté served with a red onion chutney and French bread*

Smoked Salmon

*with a horseradish crème fraîche dressing and brown bread*

Breaded Mushrooms (v)

*stuffed with spinach and cream cheese, served with garlic mayonnaise*



Mango Sorbet



Traditional Roast Turkey

*with chipolata sausage, stuffing, cranberry sauce, roasted potatoes and seasonal vegetables*

Rack of Lamb

*on a bed of butternut squash mash, served with red currant gravy and seasonal vegetables*

Fillets of Sea Bass 'Meunière'

*with a lemon and butter sauce and served with seasonal vegetables and buttered new potatoes*

Fillet Steak Béarnaise

*1/2lb grilled to your liking, served with Béarnaise sauce, chips and seasonal vegetables*

Brie, Mushroom, and Cranberry Wellington (v)

*served with seasonal vegetables and new potatoes  
(Alternative vegetarian dishes available on request)*



Christmas Pudding

*with Brandy custard*

Chocolate Brownie

*with chocolate ice cream*

Raspberry Pavlova

Cheese Plate with Mini Port

*Stilton, Cheddar and Brie served with crunchy celery, biscuits and butter*



Coffee

*with mints*

(Vegan choices available on request)



## SPECIAL OFFERS

### Save £6.00 per guest

Have your Christmas party with us before 29th November and enjoy a saving of £6 per person or, if you are too busy to party before Christmas, you can enjoy a late Christmas party any day from the 2nd January, again with a saving of £6 per person.

This saving is based on choosing the Christmas Party Menu.



### Dinner for Two "on the house"

As a thank you gift to party organisers (min of 14 people) who select our Christmas Party Menu, we are offering a complimentary lunch or dinner for 2 persons anytime during January or February 2025 up to the value of £25.00 each (excludes Valentine's Day) in our restaurant. Your invitation letter will be emailed to you.



### Half Price Dining Offer

In addition, all of your fellow party guests will be given a voucher for use during January/February (excluding Valentine's Day and Sundays) which will entitle them to 50% off our restaurant À la Carte menu any day, lunch or dinner.





## NEW YEARS EVE CELEBRATIONS

Choose from 3 attractive options:

### Dinner and Dancing

5 course dinner, music and dancing with a disco plus a glass of Champagne at midnight to welcome in 2025

**£72.00 per person**

### Early Dinner

If you plan to welcome in the New Year elsewhere you can still enjoy our New Year's Eve menu (excluding Champagne and coffee) if you dine with us and kindly vacate your table by 8:30pm

**£40.00 per person**

### Barbecue and Disco

Revel in the unique atmosphere of The Barn, enjoy a barbecue in our heated and illuminated garden plus dancing to our disco (indoors) with our DJ Luke Swift. There will be a marquee in the garden to keep you warm and dry whilst you take a breather from the dancing inside.

**£10.00 per person**

price includes entry, bbq & disco

(Tickets available via our website)

## NEW YEARS EVE

5 Course dinner including Champagne at midnight

**£40.00 pp** (before 8:30pm, excludes Champagne & Coffee)

**£72.00 pp** (after 8:30pm, full menu and Champagne)

### Grilled Large Prawns

*wrapped in bacon and served with garlic butter*

### Chicken Liver and Whisky Pâté

*with French bread*

### Scottish Smoked Salmon

### Deep Fried Brie (v)

*with a cranberry & Port sauce*

### Tomato and Sweet Pepper Soup\* (v)

*with French bread and butter*

### Mango Sorbet

### Grilled Lobster

*served with a prawn & cherry tomato butter and a salad of rocket and mixed leaves*

### Grilled Fillet Steak

*with a creamy peppercorn sauce, seasonal vegetables and chips*

### Roasted Boneless Duck Breast

*served with orange and Cointreau sauce, seasonal vegetables and buttered new potatoes*

### Rack of Lamb

*served with seasonal vegetables and new potatoes lightly roasted with rosemary and olive oil*

### Filletts of Sea Bass

*with a Champagne sauce, seasonal vegetables and buttered new potatoes*

### Roasted Vegetable Tortilla\* (v)

*vegetables roasted in tomato sauce, wrapped in a flour tortilla and topped with a cheese sauce. Served with new potatoes and seasonal vegetables*

### White Chocolate Mousse

*layered with raspberries*

### Cheese and Mini Port

*Stilton, Cheddar and Brie served with crisp biscuits and a mini port*

### Chocolate Madness

*rich chocolate sponge topped with chocolate ice cream, whipped cream, chocolate sauce and a chocolate flake*

### Hogmanay Ice Cream\*

*Salcombe Dairy vanilla ice cream drowned in Drambuie*

### Cherries Jubilee\*

*Vanilla ice cream with hot black cherries flavoured with Kirsch liqueur*

### Coffee

*with mints*

\* - can be adapted for vegan guests