



Tower Hill Barns

LUXURY WEDDING VENUE

Evening Food Menu

SAMPLE MENUS 2021/2022

Evening Food

Beer battered fish, triple cooked chips, homemade tartare sauce, mushy peas, breads

Fish goujon ciabatta, tartare sauce, gem lettuce, tomato ketchup

Cajun chicken skewers, crunchy coleslaw, salad, sauces, flatbreads

Selection of gourmet burgers – choice of: beef, lamb, buttermilk chicken, pork & chorizo, falafel (v)

Handmade fajitas: chicken, beef or halloumi, sauteed peppers & onions, salsa, guacamole, sour cream & grated cheddar

[choose from French fries or sweet potato fries & coleslaw]

NOODLES

Egg noodles, stir fried vegetables, garlic & soy, prawn crackers with a choice of:

Crispy beef or sesame chicken

Hoi sin, teriyaki or sweet chilli

BOWL FOOD

Choice of beef or 5 bean chilli (v), nachos & rice

Thai green curry, jasmine rice, poppadoms, chutney

Tikka curry: choice of lamb or chicken served with rice or chips & naans



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VEGGIE & VEGAN

Falafel balls, pitta bread, hummous

Spiced black bean burger; pickles, paprika & shallot yoghurt

Mushroom & halloumi burger

Spiced sweet potato & harissa burger

All served with tomato, lettuce, smashed avocado & sweet chilli

£15.00 PER HEAD



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Evening Buffet

TRADITIONAL

Honey-glazed Welsh gammon

Homemade sausage rolls

Selection of chicken skewers: choose from: Thai, cajun, BBQ, garlic & lemon

Halloumi & roasted vegetable skewers

Selection of homemade quiche

Mixed house salad

Hand cut chips

Crunchy coleslaw

MEDITERRANEAN

Prosciutto & charcuterie

Marinated feta, olives & sundried tomatoes

Baked camembert

Hummous, tapenade

Antipasti

Breads

Breadsticks

Oils & vinegar

£20.00 PER HEAD

Signature Grazing Platters

Choose 6 from:

MEAT

Honey & wholegrain mustard chipolatas

BBQ chicken wings

Cajun chicken skewers

Buttermilk chicken bites

Duck samosa

Quail scotch egg

VEGETARIAN

Sesame & polenta halloumi bites

Crispy mozzarella

Vegetable pakoras

Tempura vegetables

Tomato & parmesan arancini

Goats' cheese & red onion tart

Served with warm breads, oils & balsamic, fire roasted pepper & red onion compote,
homemade hummous

£20.00 PER HEAD