



Notley Tythe Barn

Notley Farm, Chearsley Road, Long Crendon, Nr. Aylesbury, Bucks, HP18 9ER,

Tel & Fax: 01844 201226

Thank you for your enquiry regarding our beautiful twelfth century Tythe Barn as a possible venue for your wedding reception or party. At Notley we take pride in being able to tailor our parties to your specific requirements and offer an individual and relaxed but highly professional service. All our food is home cooked by our Chef Petr, using only free range eggs and where ever possible, locally sourced produce. Details below are guide prices and examples of possible menus.

Exclusive Hire of Barn, Gardens and Marquee 30' by 40' £2000

Additional charge for use of Barn for wedding / naming ceremony £ 250

We are happy to give a £1000 discount on bookings during January, February and March as well as Monday to Thursday throughout the year.

The Barn itself can seat up to 140 guests comfortably at round tables of 10, using the enclosed Marquee for receiving your guests, dancing and the bar. We can accommodate up to 200 guests using the Marquee for seating.

Drinks Sparkling Wine @ £14 per bottle

Champagne starting at £25 per bottle.

House Wine - Red, Rose, White, Medium Dry and Dry starting at £11.50 per bottle.

Corkage on your own Wine or Champagne at £8 per 75cl

Corkage on Additional Spirits and Fortified Wines £40 per 75cl Miniatures at £2 per bottle

We have a fully licensed bar, until midnight, charging pub prices and can operate any type of tab or drinks cap which you may require. In addition reception drinks eg. Pimms, Bucks Fizz etc (@ £2.50 per glass) can be provided, with waitress service, on the lawn weather permitting.

Our chef and banquet kitchens can provide any type of catering required and enjoy producing specifically tailored menus. Detailed below are popular examples:

Starters

Various Soups. All our soups are prepared with fresh ingredients using traditional recipes:

Cream of Tomato with Garlic Croutons

Farmhouse Vegetable with parsnip crisps

Cream of Leek and Potato

Carrot and Coriander

Pea and Ham

Cream of Asparagus

Cream of Celery, Stilton and Port Soup

Tomato and Feta Cheese Salad with Olives with Basil Vinaigrette

Seasonal fanned melon with;

Strawberry and Ginger Coulis

Peach and Passion Fruit Coulis

Mango and Prawn Salad

Seasonal Fruit and Berries

Sliced Parma Ham

Salmon Pate with Prawns and Creamy Seafood Sauce

Smoked Mackerel Pate with Prawns and Lemon Mayonnaise

Traditional Prawn Cocktail with Seafood Dressing

Smoked Salmon and Prawn Salad

Smoked Salmon and Gravdax Platter served with Dill Dressing

Savoury Choux Pastry Swan Filled with Smoked Salmon and Prawn Mousse

Sweet Chilli Chicken and Bacon Salad on a bed of Mixed Lettuce Leaves

Smoked Chicken Breast served on bed of Rocket Lettuce with Apple Chutney

Farmhouse Pate with Onion Chutney and Melba Toast

Greenland Prawn Cocktail served with Crevettes *

Warm Goat Cheese Salad topped with Pine nuts and Roasted Peppers *

Chicken Caesar Salad *

Or

Selection of canapés to be served with reception drinks

Canapes

A Selection of:- Assorted King Prawns
Assorted Quiches
Blinis with Smoked Salmon Cream Cheese
Ritz Crackers with Brie and Grapes
Assorted Vol-Au-Vents
Mini Chicken Skewers
Fruit Skewers marinated in Brandy
Toasted Red Onion and Goats Cheese Crustini
Smoked Salmon Pinwheels
Sausages in Wholegrain Mustard and Honey or Honey and Sesame Seed
Strawberries dipped in Chocolate
Mini Yorkshire Puddings with Beef and Horseradish Sauce
Cherry Tomato and Mozzarella Spheres Balls
Mini Fresh Fruit Pavlova
Mediterranean Bruchetta
Cherry Tomato filled with Ham Mousse
Mini Cheddar Crackers with Cheddar and Pineapple
Dim sun Selection:- Dim sum, Shaomai, Wonton, Samosa
Avocado Puree and Prawn on Toast
Ham and Olive Slice

Main Courses

Roast Notley Lamb
Roast Notley Lamb stuffed with Apricot and Mint
Herb coated Rack of Lamb with Blueberry and Port sauce or Rosemary and Mint Jus *
Leg of Lamb Steak (bone in) served with Mint and Rosemary Gravy
Lamb Shank with Mashed Potato and Gravy
Roast Beef with chef's Yorkshire pudding
Beef Stroganoff served with Duo of Rice
Roast Loin of Pork with Apple and Thyme Sauce
Pork Fillet dressed with a Honey and Mustard Glaze *
Supreme of Chicken Stuffed with Herb Butter wrapped in Smoked Streaky Bacon
Supreme of Chicken wrapped in Bacon served on a cushion of Savoy Cabbage
Supreme of Chicken stuffed with Sundried Tomato and Mozzarella wrapped in Streaky Bacon
Supreme of Chicken with;
Chasseur sauce. (White wine, tomatoes, mushroom and tarragon)
Spanish style sauce. (Chopped tomatoes, paprika, peppers, olives and chorizo Sausage)
Wild Mushroom Sauce
Roast Breast of Chicken, sliced, with all the trimmings
Poached Chicken Breast in hot Pesto Dressing served with crushed Potato Cake and Grilled Cherry Tomatoes
Traditional Roast Turkey with Sage & Onion Stuffing, Chipolatas wrapped in Streaky Bacon and a Red Wine Jus
Duck Breast served with Port Sauce *
Roast Leg of Duck with Orange Sauce *
Sunday Roast Selection – 1 slice each of Beef, Lamb, and Turkey served with Yorkshire Pudding, Sausage, Bacon and Stuffing. *
Various Vegetarian alternatives: Eg.
Wild Mushroom and Spinach Cannelloni
Choux Pastry Envelope Stuffed with Roast Vegetables and topped with Cheese
Beef Tomato and Aubergine Tower served on a White Wine Sauce or Rich Tomato Sauce
Spinach & Ricotta Filo Parcel
Creamy Wild Mushroom Risotto
Butternut Squash Risotto
Mushroom Stroganoff served on a bed of Wild Rice
Half Aubergine stuffed with Pan-fried Vegetables topped with Feta Cheese
Mexican Pancakes – layers of Tortillas, Vegetarian Chilli and Cheese

Roast Supreme of Salmon with Lemon Yorkshire Pudding and Hollandaise sauce
Supreme of Salmon with Seafood and Dill Sauce

Supreme of Salmon with Spring Onion Lemon and Cream Sauce
Salmon En Croute with Cream and Tarragon Sauce
Seared Tuna Steak on Hot Nicoise Salad *
Crispy Seabass Fillet served with Arrabiatta Sauce
Individual Haddock and Spinach Roulade
Seafood Skewers – Salmon, Smoked Haddock, King Prawns, Peppers, Red Onions, and Tuna served on Neapolitan Sauce
Whole Canoe Rainbow Trout filled with Pine nuts, Mushrooms and Spinach*
Smoked Haddock Fillet in Creamy Sauce served on a bed of Spinach and Grilled Cherry Tomatoes

All main courses to include potatoes and a selection of market vegetables

Traditional Wedding Buffet comprising of a selection of some of the following

Notley Whole Roast Lamb
Whole Poached Dressed Salmon
Honey Roast Ham
Chicken Pesto or Chicken Coronation
Roast Beef
Vegetarian Pies or Quiches
Roast Pepper stuffed with Cous Cous
Selection of Accompanying Salads
Eg. Rocket Tomato and Sugar Snap Peas
Duck, Lentil and Red Cabbage
Pasta Salad with Herbs, Garlic and Rocket Leaves
Green Salad with Honey and Mustard Dressing
Mange Tout and Red Pepper Salad
Cous Cous and Roast Vegetable Salad
Courgette, Tomato and Olive Salad
Tomato and Basil Salad
Cucumber and Mint Salad
Coleslaw
Various Rice and Pasta Salads
Prawn and Tomato Salad
Greek Salad
Hot minted New Potatoes
Crusty Bread

Puddings

Lemon Sorbet
Fresh Fruit Pavlova
Profiteroles with Hot Chocolate Sauce
Various Cheesecakes
Freshly baked Choux Swan filled with Chantilly Cream on a pool of Fruit Coulis
Cinnamon Baked Apple served with Vanilla Ice Cream
Fresh Fruit Salad laced with Cointreau in a Chocolate Wafer Basket with Cornish Ice Cream
Treacle Tart with Crème Anglaise
Chocolate Roulade with Berry Cream Sauce
Bramley Apple Pie or Crumble with Custard
Duo of Chocolate Crème Fraiche Tart
Pineapple and Coconut Slice
Chocolate Heaven - sponge base topped with Chocolate Cream, Bananas, Strawberries and
Chocolate Mint Crisp *
Hot Apple Strudel with Vanilla Ice Cream
Gateaux - Chocolate
Strawberry
Black Cherry and White Chocolate
Mandarin and Coconut
Individual Trifles
Poached Pear with Chocolate Ice Cream and Raspberry Sauce
Chocolate Fondant served hot
Eton Mess - Blueberry and Raspberry
Individual chocolate Brownies served with Hot Chocolate Sauce
Chocolate Cups filled with Chocolate Mousse topped with fresh Berries
Cheeseboard *
Brioche Bread and Butter Pudding

Crème Brulee

Coffee and mints

*Denotes more expensive option.

The above menus are priced at **£32 to £40** per head for a minimum of 50 guests (minimum of 75 guests on Saturdays during May, June, July, August, September and Fridays and Saturdays during December). Smaller numbers can be catered for at a revised price. Our prices include all tables and chairs, linen, cutlery, waitress service, and vat.

Evening Food: We are happy to discuss various light supper options eg:

Light Buffet : A Selection of Sandwiches, Quiches, Pizza, Chicken Pieces, and Sausages etc.

Pig or Lamb Roast with Apple or Mint Sauce, Stuffing and Green Salad in a Bap.

Cheeseboard and Fruit Basket

£8 per head

Ceremonies and Receptions can be arranged at any time from 2pm onwards on any day of your choice. Your guests can be seated at round tables of up to 10 on each table with either a round or long top table. The tables will have plain white cloths and white linen napkins.

Our House Disco and DJ is £300, payable directly to the DJ on the night and finishes at 12.30am. Unfortunately we cannot accommodate amplified Live Bands or private Discos. String Quartets, Barn Dances or other non amplified music most welcome. We reserve the right to control music decibel levels.

Our payment terms are £500 deposit (non-returnable) to secure your date with 100% of the estimated cost payable two weeks in advance of the reception and the balance payable one week after. Cash or Cheques payable to '**Notley Tythe Barn**' please. Sorry no Credit Cards. Final numbers are required one week before the date with a rough table plan. If final numbers drop from the numbers initially quoted for, by more than 10%, then the cost per head quoted will increase by an equivalent percentage. Sorry no agencies or outside caterers.

Notley Tythe Barn is clearly signposted half way along the road between Long Crendon and Chearsley. Continue along the farm drive for approximately half a mile until you reach a relatively new stone farmhouse where the office is situated. Visits by prior appointment please. **Please ensure that guests are aware that there is no access from the Thame to Aylesbury road.**

We hope the above is of interest to you but if you have any queries please do not hesitate to contact Denise or Alison. We look forward to discussing your occasion further.