

The Barn

A unique barn venue with rustic charm and character. Sitting in the grounds of the Sweeney Country House Hotel but with its own identity. The Barn is ideal for any event where a more unusual and relaxed atmosphere is required. Ideal for a wedding, a great party, photoshoots, product launch or even an art exhibition.

The Barn has its own garden area so guests can spill out, sit and relax and generally enjoy the day.

Whatever the occasion I am sure we have the perfect menu from canapés and nibbles to a veritable feast. You may want to book the hotel for your day time wedding reception and The Barn to party the night away. Why not enquire about adding a tipi to the barn to give you just that little bit extra space while adding to the overall experience?

The barn is located to the rear of The Sweeney, next to our very own victorian walled garden. Our new Garden Room is also proving to be a popular location for all of the above including weddings. Why not couple The Barn for your ceremony with the Garden Room for your reception and wedding breakfast. It even comes with its own entrance and car park.

The Barn Food Options

MENU 1 - BBQ

£18.50 per person

- Jerk marinated chicken
- Welsh black burger with cheddar and tomato relish
- Jamie Ward pork sausages
- Jacket potatoes with sour cream and chives
- Iceberg, pancetta and blue cheese salad
- Cherry tomato and basil salad
- Deli coleslaw

MENU 2 - VEGGIE BBQ

£18.50 per person

- Halloumi and vegetable kebabs
- Beetroot, apple and fennel burgers
- Veggie sausages
- Jacket potatoes with sour cream and chives
- Iceberg, roasted shallot and blue cheese salad
- Cherry tomato and basil salad
- Deli coleslaw

MENU 3 - WOOD FIRED PIZZA

£14.00 per person

- Tomato, basil and mozzarella
- Pepperoni, chorizo, tomato and mozzarella
- Tomato, mozzarella and basil
- Portobello mushroom, olives, goats cheese and rosemary

All served with creamy coleslaw, mixed leaves salad, pasta salad, tomato and red onion

MENU 4 - HOMEMADE CURRY

£10.95 per person

- Chicken tikka masala
- Vegetarian curry

Served with spiced rice, naan bread, poppadoms, cucumber raita, chopped red onion, chopped tomatoes, fresh chilli and coriander

MENU 5 - CHARCUTERIE AND CHEESE BOARDS

£20 per person

- Selection of Italian meats and British cheeses
- Spicy chicken wings
- King prawns with Bloody Mary sauce
- Marinated olives and stuffed peppers
- Mushroom and herb pâté
- Crusty bread selection
- Rocket and parmesan salad
- Cherry tomato and basil salad

MENU 6 - ROAST JOINT OF MEAT

£25 per person

- **Sharing board for the table to start:**
Marinated olives, stuffed peppers,
smoked salmon and Italian meats
with cornichons and crusty bread

Choose 1 of the following meats:

This will be presented for your table
host to carve at the table.

- Honey-baked ham joint
- Roast sirloin of beef
- Stuffed turkey crown

(All served with seasonal vegetables
and potatoes for the table.)

MENU 7 - SLOW-COOKED MEAT AND BREADS

£15.00 per person

Choose 1 of the following:

- Slow-cooked harissa lamb shoulder
with pitta bread, minted yoghurt
and cucumber dressing
- Slow-cooked local pork
with crackling, apple sauce
and stuffing served in soft rolls
- 8-Hour beef brisket
with a BBQ marinade and pretzel rolls

- Stuffed skins with sour cream,
cheese and scallions

OR

- Spiced crispy potatoes
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- Deli coleslaw
 - Tabbouleh salad
 - Mixed leaves with house dressing

MENU 8 - CANAPÉS AND NIBBLES

£9.95 per person

A selection of 5 canapés per guest with some nibbles for the tables. This is ideal for a drinks party where you are only here for a couple of hours and wish to offer your guests some hospitality. This could also be offered during the early part of a wedding before the main event to keep everyone happy during the photographs.

MENU 9 - BACON ROLLS

£5.95 per person

Bacon rolls or a veggie portobello mushroom and halloumi. (An ideal end to any evening or party)

MENU 10 - NIBBLE BOARDS

£8.95 per person

A sharing board with stuffed peppers, marinated olives, hummus, cold meat charcuterie and cornichons with crusty bread

MENU 11 - PUDDINGS

£6 per person

What better way to finish any event than with something sweet?

Choose 1 of the following:

- Fresh fruit pavlova with berries, mango and passion fruit
- Whole apple and blackberry pies with jugs of double cream
- Profiteroles with jugs of chocolate sauce and cream
- Summer pudding with crème fraîche
- Baked chocolate and orange cheesecake with vanilla cream
- Lemon and lime meringue pie

MENU 12 - CHEESE TABLE

£8.95 per person

A good choice of English and Welsh cheeses with celery, fruit, homemade chutney and biscuits laid out so you can help yourself when you're ready.

HOT DRINK STATION

£2.00 per person

We can set up a table with pots of tea and coffee to help yourselves when you have had just enough wine.

