

# COACH & HORSES

*Barnes*

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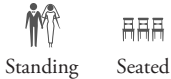
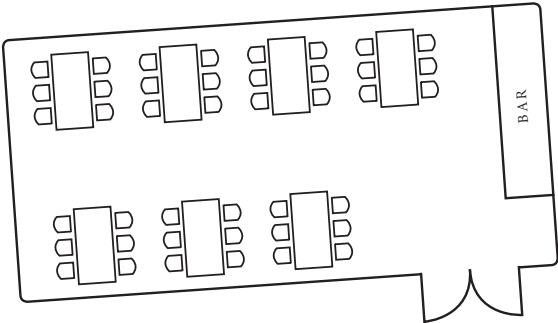
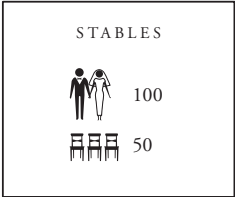
A garden wedding with the Coach and Horses team means a day to remember for the rest of your life. We bring together a traditional pub feel with a stunning garden and ornate dining space within the most idyllic private hire venue in southwest London.

Whether you are looking to plan something formal or informal, we offer an extensive, well-crafted wine list along with tantalizing menus ranging from delectable canapés to exquisite fine dining.



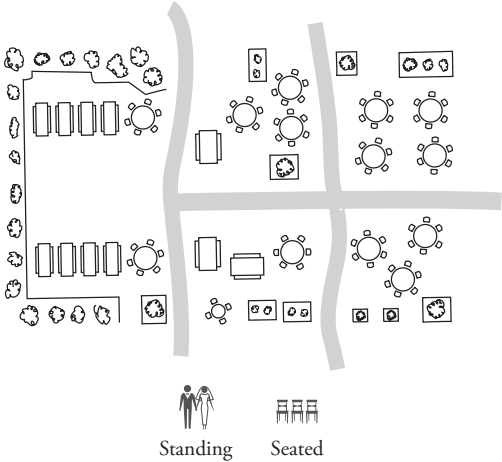
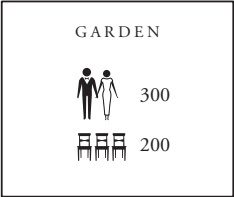
# CAPACITIES AND FLOOR PLAN

*With easy access to the garden, and its own private bar, the brand new stables are a completely private space which can be used as either a function room or a dining space suitable for both formal and informal celebrations.*



# CAPACITIES AND FLOOR PLAN

*A warm evening, with the lights shining bright around our tremendous garden makes for a stunning location to celebrate, whilst also being an amazing backdrop for some beautiful photographs to be taken!*





# WEDDING MENU

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*4 courses £60 per head*

## *Starters*

Seared foie gras, roasted peaches, brioche

Lobster thermidor

Rosemary and garlic butternut squash, Rosary Ash goats cheese, Nutbourne tomato salsa

## *Mains*

*(All mains served with bowls of seasonal vegetables)*

Fillet steak Rossini, truffle mash, port jus

Grilled Dover sole, roasted pink fir, samphire, Champagne sauce

Wild mushroom, spinach and stilton wellington, cashew cream sauce

## *Desserts*

Cambridge burnt cream

Strawberry and raspberries set in rose Champagne jelly, lemon posset shortbread

Chocolate and hazelnut fondant, pistachio ice cream

## *After your meal*

Tea/Coffee and petit fours

## *Add to your meal*

Cheese for the table (£10 per head)

# TO SHARE

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*£35 per person*

## *Starters*

Chicken liver and duck parfait, apple and saffron chutney, toasted brioche

Nutbourne tomato, beetroot and hazelnut salad (V)

English charcuterie, toasted sourdough, pickle

Southcoast Fruit de Mer (£5 surcharge)

## *Main*

Spinach, pea, pine nut and Yorkshire fettle pie, charred corn & olive salad (V)

Seasonal fish pie topped with lobster mash, peas and spring onion

Roast 28-day dry-aged sirloin of beef, béarnaise sauce, triple cooked chips, watercress

Beef wellington, grilled asparagus, pan-cooked pink, truffle jus (£10 surcharge)

## *Dessert*

Sticky toffee pudding, vanilla ice cream, Drambuie sauce

Triple chocolate brownie, salted caramel ice cream

Coachman's seasonal boozy trifle

Coachman's cheese board, chutney, crackers, fruit (£5 surcharge)

# CANAPÉS

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*Minimum order of 20 pieces per individual canapé type*

## *Blinis*

Crème fraîche, roast beef, cornichons (£2)

Oxspring ham, artichoke, parmesan (£2)

Smoked salmon, lime and dill crème fraîche, keta caviar (£2)

Brixham crab, avocado, lemon and black pepper mayonnaise (£2)

Rosary Ash goats cheese, sun-dried tomato, basil (V) (£2)

Chickpea blini with hummus and wild mushroom (vegan) (GF) (£2)

## *Oysters*

Seasonal oysters - Served with shallot vinegar, Tabasco and lemon (£2.75)

Or try them baked for a twist!

Baked oyster with parmesan and black truffle (£3.25)

Baked oyster Rockefeller with spinach and parma ham (£3.25)

## *Skewers*

Seared scallops with roasted cauliflower sauce (£3)

Halloumi with parsley and lemon salsa (V) (£3)

Chicken and chorizo with Jack Daniels Honey BBQ sauce (£3)

## *Sweets*

Mini pistachio and chocolate macaroons (£2)

Mini blackberry bakewell tart (£2)

Rhubarb and ginger syllabub (£2)



# FINGER FOOD BUFFET

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*£15 per person. Minimum order of 20 portions*

Smoked haddock macaroni and cheese scotch eggs

Pork and maple sausage rolls

Spinach and Beauvale Blue cheese tarts with crushed hazelnuts (V)

Brixham crab-cakes with lemon and dill crème fraiche

Mini British beef burgers with cheese

Seasonal quiches (V)

Mini London Hotdogs, crispy shallots and French mustard

Lamb koftas

Ginger falafel with wasabi cream

# DRINKS

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Prosecco welcome reception

£5 per head

Champagne welcome reception

£10 per head

Port for with your deserts

£31.50 per bottle

# WEDDING PACKAGE

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Welcome canapés

3 course set menu

Welcome Champagne

A cheese board

Champagne for toasting the newlyweds

£100pp



# OTHER INFO

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## *Opening times*

Monday - Wednesday 11am - 11pm

Thursday - Saturday 11am - 12pm

Sunday 12pm - 11pm

Please note, we have no parking facilities at our pub

# T'S AND C'S

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## *Securing your booking*

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

## *Confirmation, Deposit & Pre-Payment*

-Your booking is provisional until we receive a signed booking form and a deposit payment of £X / % of the agreed minimum spend. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

## *Cancellation Policy*

- In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

## *Amendments*

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event. No charge will be made for any reduction in guest numbers as long as they do not fall below 6 guests in total, and the venue receives notice of the reduction at least 7 working days prior to your event.

## *Equipment & Extra Furniture*

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

## *Service Charge*

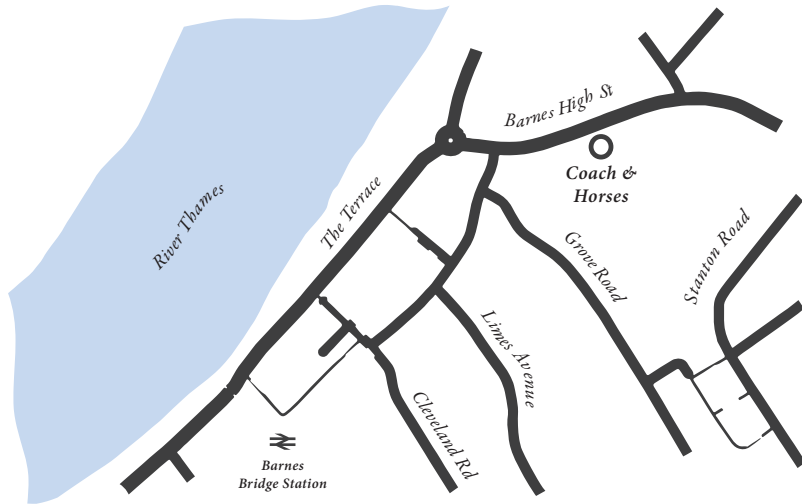
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## *The extra mile*

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you. Please don't hesitate to contact us if we can help clarify any of The Boring Stuff

# FIND US

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## COACH & HORSES

*Barnes*

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