



TEWIN BURY FARM HOTEL

Funeral Reception Information 2022

VENUE HIRE PRICES

THE TYTHE BARN

Room Hire - £550 plus menu costs

Minimum Number – 70 guests

Maximum number – 250 guests

Candles Policy – Due to the wooden structure and to preserve the character of this authentic venue we cannot allow candles

THE MILLSTREAM SUITE

Room Hire - £350 plus menu costs

Minimum Number – 35 guests

Maximum number – 100 guests

RECEPTION DRINK OPTIONS FOR 2022

(Subject to change from April 2020)

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| Classic Pimms & Winter Pimms | £8.00 per glass |
| Bellini (Peach, Raspberry or Strawberry) | £8.00 per glass |
| Bucks Fizz or Mulled Wine | £6.50 per glass |
| Tewin Bury Farm Pure Spring Water | |
| Still or Sparkling | £4.70 per bottle |
| Jug of Orange Squash | £5.50 per jug |
| Jug of Orange Juice | £9.00 per jug |
| Jug of Apple Juice | £9.00 per jug |
| House Wine | £24.00 per bottle |
| Prosecco | £30.00 per bottle |
| House Champagne | £50.00 per bottle |

SUGGESTED MENUS

FINGER BUFFET 1 AT £21 PER PERSON

Chefs Selection of Sandwiches
Cajun Style Chicken Wings
Mini Burgers, Brioche Bun, Red Onion Chutney
Parmesan Polenta & Chive Chips, Truffle Mayo (V)
Leek & Stilton Tarts (V)
Tomato, Mix Herbs & Mature Cheddar Pizza (V)

FINGER BUFFET 2 AT £23.50 PER PERSON

Chefs Selection of Sandwiches
Popcorn Chicken, Cajun Mayo
Beetroot Cured Salmon Bagel, Cream Cheese & Chive
Tortilla Chips, Tomato Salsa, Sour Cream & Chive (V)
Caramelised Red Onion Chutney & Goats Cheese Tartlet (V)
Assorted Miniature Desserts

CHARCUTERIE & CHEESE AT £22.00 PER PERSON

Board of Cured Meats, Marinated Olives & Pickles, British
Cheeses, Rustic Bread, Fruit Chutney, Grapes

AFTERNOON TEA MENU AT £22.50 PER PERSON

Chef's Selection of Finger Sandwiches
Including: Smoked Salmon, Egg Mayonnaise & Cress,
Cream Cheese & Cucumber
Freshly Baked Scones, Fruit & Plain served with Clotted
Cream & Tiptree Jam
Assortment of Farmhouse Cakes
Unlimited Pots of Tea & Coffee