

KINGSCOTE BARN



FUNERALS

at Kingscote Barn



SAYING GOODBYE

We understand that saying goodbye is one of the most difficult things that we must do, but doing it in the right way is something that can really help.

We believe that every funeral should be as individual and remarkable as the life it celebrates.

We are able to offer you time to say goodbye at your own pace with exclusive use of the Kingscote Barn.

We can liaise with your Celebrant and Funeral Director directly, and recommend local professionals to assist you and your family.



THE VENUE

Kingscote Barn offers a unique setting for a private memorial service and celebration of life.

The barn with its high vaulted ceiling, plenty of natural light and well maintained gardens offer peaceful views.

Ample free parking and easy wheelchair access throughout.

Catering and bar facilities are available if required.



FOOD AND DRINK

Our professional and understanding team will contact you directly to discuss your exact requirements and any dietary needs.

Bespoke menus are also available.

MUSIC & AUDIO

We are able to play your chosen music throughout the barn or we can liaise with musicians directly.

Our 42" TV can run a slideshow of photos and we can provide an easel, lectern and microphone if required.



TARIFF AND CAPACITIES

Seating for up to 150 guests with capacity of 200 for a reception.

Kingscote Barn can accommodate large numbers as well as smaller, more intimate goodbyes.

Exclusive use of the venue for up to 4 hours.

£450.00 inc vat.

Longer periods of hire can be arranged to suit your needs.

Overnight accommodation is available by prior arrangement.



SAMPLE MENUS

FINGER BUFFETS

Ash

£14.35pp

A selection of filled sandwiches, wraps, baguettes

Gourmet sausage & onion jam rolls

Organic blue cheese & leek tartlets

Mini Victoria sandwich

Elm

£20.35pp

Rare roasted loin of beef

horseradish butter on sourdough with watercress

Smoked salmon herb crème fraiche, rocket bagel

Local brie style cheese, spinach & cranberry mayo wraps

Free range chicken & asparagus tart

Sun dried tomato & basil arancini with pesto mayo

Gin & tonic drizzle cake

Oak

£26.34pp

Fillet of beef wellington roulade

Coronation chicken on a sough dough crostini

Homemade organic pork & leek scotch eggs

Lentil & mushroom scotch eggs

Spiced lamb & fresh mint skewers, cucumber crème fraiche

Smoked mackerel & beetroot pesto crostini's

Homemade bread

Olives

Cured meats & local cheese

Sherry trifle shots



AFTERNOON TEA

£21.55pp

A selection of freshly cut sandwiches, homemade pork & leek scotch eggs

Chefs freshly baked scones, clotted cream, local jams

Gin & tonic drizzle cake

Goopy chocolate brownie, sherry trifle shots

Homemade orange, rosemary & ginger lemonade

DRINKS

Fresh organic coffee & tea pigs £2.50pp

Prosecco by the glass £5.50

House red/House white by the glass £3.50/£5.50

Mulled cider station £4.50pp

Hot chocolate station £3.00pp

Soft drinks from £2.20pp

Still/sparkling water (750ml) £2.95

Freshly squeezed juices (per litre) £3.25

Bar available on request



KINGSCOTE BARN



For further information and to discuss your exact requirements

email

info@kingscotebarn.co.uk

or call

01453 861161

