



ZACKS BARN HILLTOP FARM HIRE – BUSINESS EVENT

VENUE HIRE

Rustic barn with a max capacity of 200, available to rent between May-end September.

Hire charge £200 for the afternoon.

Rustic seating included to seat 50 inside and some picnic tables outside. Outdoor space at the front of the barn and parking behind.

The area is available from 12pm-5pm with a minimum of 25 guests.

All food & drinks must be provided by Hilltop Farm

Heater (optional) £250

£100 deposit is required at time of booking to secure your date.

Final numbers and dietary requirements need to be confirmed 1 week before party commences. We request payment for food at this time.

WELCOME TEA & COFFEE

Tea selection

Americano coffee

Pastry selection to include pain au chocolate, croissant & sweet pastries and fruit.

£6.50/head

AFTERNOON TEA BUFFET

A selection of the below sandwiches:

Mature cheddar & vine ripe tomato

Dry cure ham & real ale chutney

Roast beef & horseradish

Roasted Mediterranean veg & hummus

Together with:

Hilltop Farm sausage roll or spicy Mexican bean roll



Raspberry & blueberry shortbread crumble bite

Tiffin brownie bite

Tea or coffee

£17/head

TEA BREAK

Tea selection

Americano coffee

Hilltop Farm favourite cake selection

£6/head

ZACKS FAMOUS WOOD FIRED PIZZA BUFFET

Wood fired pizza's made freshly and served direct to your guests as a pizza buffet.

Margherita

Mozzarella, mature cheddar, Zacks special tomato sauce, basil

The Italian Job

Mediterranean roasted vegetables, mozzarella, mature cheddar & Zacks pesto base

Pepperoni pile on

Pepperoni, mozzarella, mature cheddar, Zacks special tomato sauce

Black & Blue

Black pudding, chorizo & blue cheese

Pig & Fig

Prosciutto, ricotta & fig chutney

Choose 3 toppings to be served

Just pizza £12/head

Add 2 salads £16.95/head

Add 2 salads & 1 dessert £21.95/head

CLASSIC BUFFET

A choice of rare roast Hilltop Farm beef & poached salmon with watercress mayonnaise. Served with vine ripened tomato & fresh basil, mixed green leaf salad with warm new potatoes in a fresh herb dressing and freshly baked rolls.

or

Moroccan vegetable tagine with cous cous, served with vine ripened tomato & fresh basil, mixed green leaf salad and freshly baked rolls.



A choice of the following:

Citron tart, Eton mess cheesecake, chocolate salted caramel tart, raspberry & almond frangipane all served with pouring cream

Or

Chocolate tart (vegan option)

Guests to walk up to the table where the Hilltop Team will serve them the food

£26.50/head

There is also the option of using our licenced bar as well, if you feel like adding some drinks into the plan!

HOG ROAST

Locally sourced hog, served with ripe tomato & fresh basil salad, mixed green leaf salad and crunchy coleslaw

With a choice of brown or white rolls, stuffing and apple sauce

Or homemade sweet potato falafel, served in pitta with hummus and salad as above (veggie & vegan option)

A choice of any one of the following:

Citron tart, Eton mess cheesecake, chocolate salted caramel tart, raspberry & almond frangipane all served with pouring cream

Or

Chocolate tart (vegan option)

£20.50/head