



THE BARNNS

AT REDCOATS

WEDDINGS & EVENTS





Weddings

The Farmhouse at Redcoats is a family owned 2AA rosette restaurant and 4AA star hotel with a focus on farm-to-fork food and friendly service.

Our 15th century farmhouse has some stories to tell, with quirky details, historic features and warm hospitality, making for a memorable stay.

We're a home from home, a stone's throw from London but you can easily get lost in the beautiful landscaped gardens and Hertfordshire countryside that surrounds us.





The Barns

Across the courtyard from our Farmhouse, built in 1771, our enchanting Grade II listed, 18th century barns are original farm buildings of The Farmhouse at Redcoats Green.

Refurbished in 2017, The Barns can now host up to 120 guests for a civil indoor or outdoor ceremony and wedding breakfast. Boasting all the quirky, historic features intertwined with stylish design and latest technology – purpose built with weddings in mind.

The lovingly restored barns create a unique space for your dream wedding day.





Tash Busta Photography

The Need to Know

Ceremony & Reception Capacity

120 guests seated, up to 200 for your evening reception

Civil Ceremonies

The Barns, outdoor at The Grain Store & The Farmhouse

Sleep

26 bedrooms including luxury Honeymoon Suite, and a getting ready room available the night prior

Food

Delicious seasonal dishes using quality local produce

Bar

The Cowshed - curated wine list, premium spirits and cocktail menu

Parking

Yes

Wedding Co-ordinator

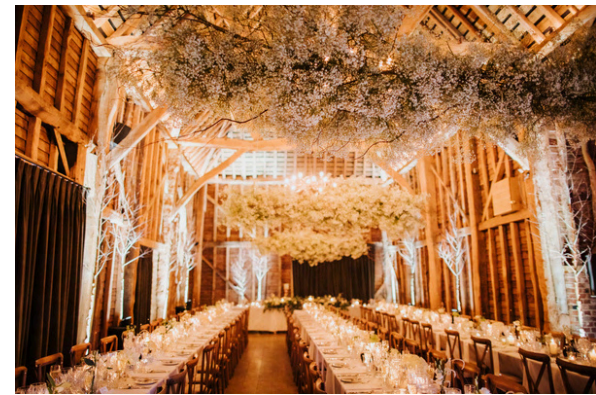
Yes, experienced events team to help you create your dream day

Location

Based in north Hertfordshire countryside just 25 miles from London



The Wardette Studio



Binky Nixon Photography



Binky Nixon Photography



Binky Nixon Photography



As featured in



**ROCK MY
WEDDING**



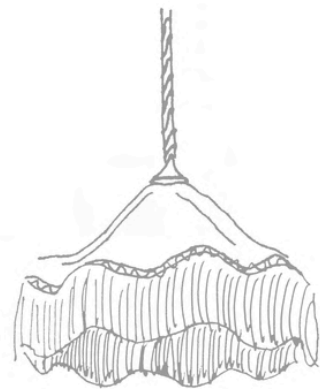
Countryside

Situated in the hamlet of Redcoats Green, experience our stunning views across the rolling Hertfordshire countryside.

Choose to wed under our historic beams, or host your outdoor ceremony on the lawn, under our Grain Store - the perfect option for sunnier months.



Bubear Photography



The Cowshed

Housed in the old cowshed, our bar and lounge is stylish, quirky and fun, making it the perfect place to celebrate on your big day.

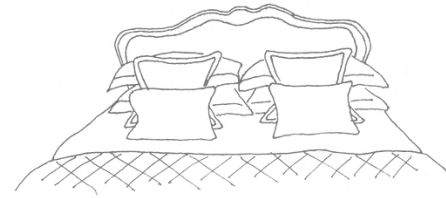
Whatever your tippie, our skilful bar team will shake your favourite cocktail and recommend the best whisky and gin.

Rafe Abrook Photography



The Wardette Studio

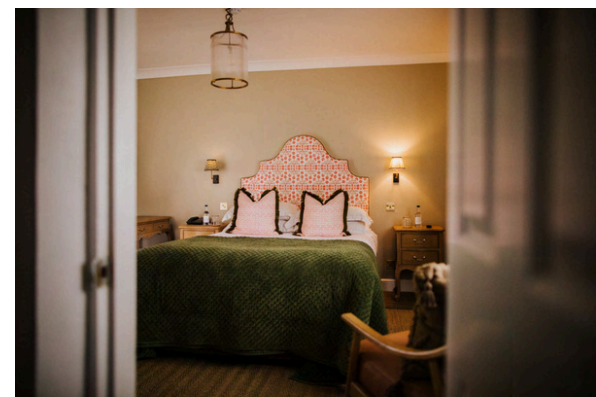
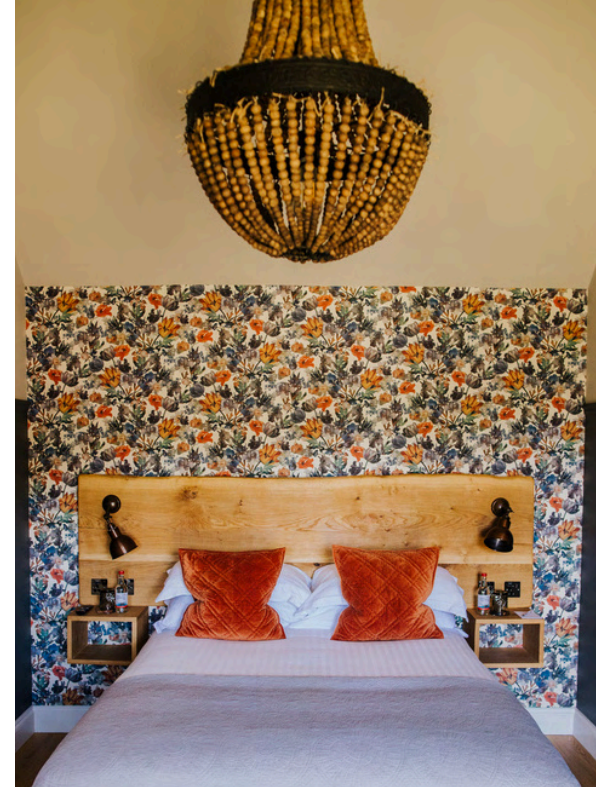




Sleep

Each of our 26 bedrooms has a personality of its own, whether you are staying in the characterful, charming farmhouse, our stylish renovated barn bedrooms, our getting ready room (available the night prior) or opulent honeymoon suite.

You will be treated to comfy beds, with all the little touches to ensure you'll wake up refreshed and ready for a hearty farmhouse breakfast.





Farm-to-Fork

Come together at our table to enjoy an unforgettable culinary experience.

All our dishes are prepared with the finest quality ingredients sourced from nearby farmers and the freshest seafood from North Norfolk fishermen - all under the watchful eye of Sherwin Jacobs, Executive Chef.

Our canapés, banquets, fine dining and hog roasts will strike the imagination, tickle your taste buds and wow your guests.



Binky Nixon Photography





Pricing 2024-2025

We offer wedding exclusivity in our Grade II listed barns including barns gardens, 23 stylish bedrooms with stunning honeymoon suite and getting ready room, bookable the day prior. Additionally, a dedicated events coordinator for the lead up to your big day and experienced events team to make sure your day runs perfectly.

Venue Pricing

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Midweek	£2800	£2800	£4250	£5100	£5200	£5400	£5400	£5400	£5400	£4800	£4250	£4850
Friday	£3200	£3200	£5100	£6850	£6850	£6950	£7200	£7200	£7200	£6850	£5100	£5250
Saturday	£4250	£4250	£5500	£6950	£6950	£7200	£7500	£7500	£7500	£6950	£5500	£5250
Sunday	£2200	£2200	£2950	£4250	£4250	£3200	£4250	£4250	£4250	£4250	£2950	£4250

Plus all 21 barns & stables bedrooms, along with our complimentary honeymoon suite and getting ready room the night prior:

Bedroom hire breakdowns:

Fri/Sat £165 bed & breakfast for two guests

Sun-Thurs £155 bed & breakfast for two guests

Please note:

All 21 barns & stable bedrooms are required to be booked by your guests, any un-booked rooms will remain on your wedding billing

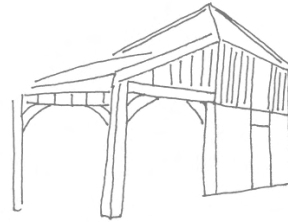
Venue hire prices are based on a minimum of 80 adults, and only applicable when booked in conjunction with a wedding breakfast at the Barns at Redcoats

Bank holiday Sundays will be charged at Saturday rates

Good Friday will be charged at Saturday rate

All prices are subject to change

Pricing 2024 - 2025



Ceremony hire: £550

The Barns at Redcoats are covered by the Stevenage Registry Office. Before confirming your wedding with us, please contact the registrars directly. The above venue hire is separate to the registrar charges.

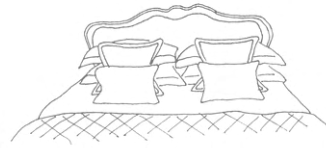
Stevenage Register Office
Danesgate House
Danesgate
Stevenage
SG1 1WW

Tel.: 0300 123 4045

Email: stevenage.registrars@hertfordshire.gov.uk

All prices are subject to change

Accommodation



The Barns

Included in your package is the following:

15 Barns bedrooms including complimentary Luxury Honeymoon suite

7 Stables bedrooms

plus one Farmhouse Signature 'getting ready room' for the night before your wedding.

2 barns bedrooms can be adapted to suit families which consist of a double bed and double sofa bed (supplement cost applies)

Your guests will be able to settle the cost of their own bedroom directly with us subsequently being removed from your final payment.

The Farmhouse

The Farmhouse across the courtyard has a further 4 charming bedrooms:

2 Farmhouse signature rooms

2 Farmhouse classic rooms

Please speak to the events team for additional accommodation rates and information.



The night before...

We have created an impressive getting ready room for the night before your wedding, with a big comfy bed and deep bath to unwind in as well as plenty of mirrors and natural light for wedding preparations. Why not book a pre-wedding dinner with us in one of our charming private rooms, or at one of our local award winning sister venues? Hermitage Rd. Bar & Restaurant (minutes away in Hitchin and perfect for some cocktails with friends), The Fox at Willian (2 villages over and voted by The Sunday Times as one of the best “restaurants with rooms”). Equally, these venues would be ideal settings for ushers breakfast the morning of the big day.

Additional accommodation...

In addition to our 26 bedrooms at The Farmhouse and The Barns, we have a further 8 country-smart guest bedrooms at The Fox. Only a 5 minute drive away overlooking the village green and Willian Church. The Fox’s large, light garden rooms with private terraces make for a great location for wedding preparations if you have a very large party.

Make a weekend of it...

Stretch out the celebrations across a weekend so you can take time to catch up with friends and family. If you are looking for an exclusive weekend hire (Friday - Sunday), please speak to our events team as this can be accommodated. We love to create special meals and memorable activities for the wedding party on the days either side.



Additional rooms available at The Fox



Private dining at The Farmhouse



The Hermitage Bar & Restaurant



Farm-to-fork dining experiences



The Hermitage Oyster Bar



Getting ready rooms available the night prior

Sample Menu

Canapés

£14.5 per person

for a choice of 5 of the below

Please contact us for allergen information



Meat

Coriander & chilli chicken skewer, smoked chilli jam
Smoked duck, compressed watermelon, lemongrass & lime syrup
Honey & mustard glazed pork sausages
Crispy pork belly, mango, coriander
Confit chicken thigh cup, crispy pancetta, truffle aioli
Ham hock, quails egg, Dijon mustard aioli



Fish

Smoked haddock arancini, dill mayo
Cod & prawn fish cake, chilli jam
Smoked salmon tartare tartlet, caviar, crème fraiche, chives
Crab, chilli & lime croustade, pickled onion
Trout rilette blini, Keta caviar, cucumber



Vegetarian

Mature cheddar cheese doughnuts, truffle aioli
Pea & mint hummus crostini, crumbled feta
Spiced sweet potato falafel, salted lemon yoghurt
Goats cheese tart, tomato & basil fondue
Red pepper, olive & avocado tartlet



Sample Menu

Wedding Breakfast

£70 per person

choose one starter,

one main & one dessert

Please contact us for allergen information

Starters

English Burrata

Aged balsamic, beetroot, herb Zhoug, toasted seeds, watercress

Staithe Smokehouse Salmon

Roasted & pickled beetroot, horseradish cream cheese, pumpernickel toast, dill oil, apple

Chicken Thigh Croquette

Baby gem, garlic croutons, soft boiled egg, crispy pancetta, Parmesan, Caesar dressing

Beef Bresaola

Whipped ricotta, smoked baby onions, crispy capers, rocket, lemon dressing

Bayonne Ham

Cherry tomato, fine bean & green olive salad, crumbled feta, sherry vinegar & herb dressing, watercress, croutons

Crayfish, Sea Trout & Potato Cake

Celeriac remoulade, cucumber, avocado & crème fraiche dressing

Mains

Corn Fed Chicken Supreme

Chargrilled potato fondant, wild mushroom & white wine ragout, grilled spring onion

Roast Lamb Rump

Dauphinoise potato, white onion soubise, fine bean, garlic shallot & Savoy cabbage fricassée, red wine jus

Red Wine Braised Blade of Beef

Horseradish mash, roasted carrots, bourguignon sauce

Roasted Cod

Garlic mash, puttanesca vegetables, Romesco, basil crumb, herb dressing

Homemade Potato Gnocchi V

Basil sauce, toasted pine nuts, parmesan, puttanesca vegetables

Leek, Cheddar & Portobello Mushroom Wellington V

Buttered spinach, caramelised cauliflower purée, mushroom gravy

Rolled & Stuffed Roasted Pork Belly

Sage potato rosti, apple & cider purée, bacon & white wine braised cabbage, whole grain mustard sauce, crispy onion

Filo Wrapped Goat Cheese V

Pea, broad bean & wild mushroom fricassée, rocket

Desserts

White Chocolate Cheesecake

Honeycomb, passionfruit curd, mango sorbet

Cherry Bakewell

Marinated cherries, cherry sorbet

The Farmhouse Lemon Tart

Yoghurt sorbet, raspberry compote

Chocolate Brownie Delice

Raspberry, vanilla & raspberry ripple ice cream

The Farmhouse Pavlova

Lemon curd, white chocolate cream, macerated mixed berries

Trio of Chocolate

Dark chocolate ganache, caramelised white chocolate, milk chocolate sorbet

Sample Menu

Evening Platters

Please contact us for allergen information



Farmhouse Antipasti

£18.5 per person

Marsh Pig coppa
Fennel salami & chorizo
Olives
Cornichons
Piccalilli
Tomato chutney
Quicke's Mature Cheddar
Home baked focaccia

Farmhouse Taco Station

£15 per person

Pulled BBQ pork or chicken
Vegetarian pulled pork
Chipotle chilli sauce
Sour cream
Tomato & chilli salsa
Guacamole
Pinto bean salsa
Grated mozzarella & cheddar

Cheese Board

£18.5 per person

Chef's selection of cheeses
Homemade biscuits
Fig chutney

Farmhouse Pizzas

£16.5 per person

A selection of sourdough pizzas
Served with potato wedges

Beef & Vegetarian Burgers

£15 per person

Served with potato wedges

Sample Menu

Finger Buffet

£24 per person

for a choice of 6 items

additional items £3 per item

Meat

Selection of fresh sandwiches on white & wholemeal bread

Sausage rolls

Lamb kofta, mint yoghurt, pickled cucumber

Maple & mustard glazed pork chipolatas

Bang Bang chicken skewers, satay dipping sauce

Duck spring rolls



Vegetarian

Indian vegetable samosa

Vegetable spring rolls

Vegetarian mini quiche

Potato wedges, sour cream & chive dip

Vegetarian antipasti platter with homemade sourdough bread

Butternut, basil & Parmesan frittata

Coronation crayfish & gem lettuce cocktail, brown bread

Plaice goujons, caper & parsley mayonnaise

Tempura tiger prawns, sesame, soy & chilli dip



Dessert*

Triple chocolate brownies

Dark chocolate cup, espresso mousse

Mini lemon meringue pies

Mixed macaron

White, milk & dark chocolate dipped strawberries

Mini raspberry & white chocolate tarts

Treacle tarts, topped with lemon mascarpone



Sample Menu

Wedding Breakfast BBQ Buffet

£70 per person

Choose 4 main options

Choose 4 salad & vegetables

Choose 3 dessert options*

Starter of Farmhouse Charcuterie/Vegetarian Antipasti boards, crudites, olives,
homemade breads and chutney

Mains

- Pork, sage & new potato kebabs
- The Farmhouse homemade beef burgers & red onion jam
- Garlic, chilli & rosemary boneless chicken thighs
 - Lime & Ras Al Hanout spiced salmon steaks
 - Lemongrass & ginger king prawn skewers
 - Farmhouse sausages
 - Cajun spiced chicken breast
- Butterflied leg of lamb, rubbed with garlic, rosemary & preserved lemon
 - Vegetarian sausages
- Halloumi & Portobello mushroom skewers
 - BBQ Miso glazed cauliflower, sesame & chilli dressing
- Pork belly ribs, homemade smoked chilli BBQ sauce
 - Lamb Kofta, tzatziki
- Pulled pork shoulder, cola BBQ sauce

Salads & Vegetables

- Classic coleslaw
- New potato & spring onion salad
- Roasted courgette, sun blush tomato & olive, crumbled feta
- Ras Al Hanout giant cous cous with feta, mint & pomegranate
- Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato
- Tomato, olive & mozzarella salad, balsamic dressing
- Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goats cheese
- Farfalle salad, artichoke, orange rocket & pine nuts
- Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing
- Spelt, lentil, pea & aubergine salad, Boccocini, radicchio, harissa yoghurt
 - Mixed baby leaf
- Baby gem, garlic & parmesan croutons, soft boiled egg, shaved parmesan, crème fraiche & garlic dressing

Brioche rolls/Hot dogs rolls

Sauces & condiments

Only available for weddings taking place April - October

Sample Menu

Evening Hog Roast

£32 per person

Minimum numbers of 100 guests

Please contact us for allergen information

Priors Hall Farm Hog Roast

Homemade brioche buns

Homemade apple sauce

Crackling

Hot new potatoes

Salads & Vegetables

Please choose 4 options

Classic coleslaw

New potato & spring onion salad

Roasted courgette, sun blush tomato & olive, crumbled feta

Ras Al Hanout giant cous cous with feta, mint & pomegranate

Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato

Tomato, olive & mozzarella salad, balsamic dressing

Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goat cheese

Farfalle salad, artichoke, orange, rocket & pine nuts

Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing

Spelt, lentil, pea & aubergine salad, bocconcini, radicchio, harissa yoghurt

Mixed baby leaf

Baby gem, garlic & Parmesan croutons, soft boiled egg, shaved Parmesan, crème fraiche & garlic dressing



Binky Nixon Photography



Photography by Ashley



Photography by Ashley



Photography by Ashley



Bubear Photography



The Wardette Studio



Binky Nixon Photography



Bubear Photography



The Wardette Studio



Contact

The Farmhouse at Redcoats

Redcoats Green

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events@farmhouseatredcoats.co.uk

Huge thank you to the all the incredible photographers for the images taken at The Barns. Please check out their work!
Binky Nixon Photography, The Wardette Studio, Bubear Weddings, Olegs Samsonovs, Ayelle Photography, Two-D Photography,
Faye Wilde Photography, Sonderlust Photography, Tash Busta Photography, Rafe Abrook Photography, AD Photography,
Simon Atkins Photography, Photography by Ashley, Jonny Barratt Photography, BKS Photography.