

# The Loft

Hire our Private Function Room

Berryfields Farm | Meriden | CV77LB

[thebarnatberryfields.co.uk](http://thebarnatberryfields.co.uk)



The Loft is situated within our multi-award-winning A La Carte restaurant enjoying stunning views over rolling hills, set in an idyllic rural setting with excellent network links and ample private parking.

Whether you wish to host a formal or informal celebration, we have menus available to cater for your every need. Our fully air conditioned private function room, The Loft, comes with dedicated staffing and is perfect for up to 60 standing guests for drinks and buffet style dining, or up to 45 guests seated for a two or three course dining experience, with other bespoke options available including Wedding packages.

The Loft private events room has been designed to make you and your guests feel a part of the restaurant with large glass folding doors that also provide the intimacy of your own private room. Our feature fireplace, timber beams and luxurious seating create a stylish and sophisticated environment for you to relax or party in.

The room enjoys an independent Sonos sound system able to play any of your Spotify or Apple music playlists, as well as a projector to share those photo or video moments. There is also a decorative wall that allows you to pin posters, banners and photos up.

Our events team are here to guide you through the planning, preparation and delivery of your event. Please enquire through the enquiry form on our website.



**We believe meetings and private events work so much better in a great venue and a great location.**

We are only 10 minutes away from the NEC, Birmingham International Airport (BHX) and Birmingham International Train Station.

Set in the idyllic Warwickshire countryside with excellent network links, The Loft at The Barn offers the perfect setting.

**Room Design:**

Multiple table layouts available from U-shape, boardroom to theatre style

**Capacity:**

45 seated, 60 standing

**Facilities:**

Free fibre WiFi, overhead LCD projector, independent sound system, A/C, acoustic sound-proof doors & privacy blinds, fully catered, fully accessible with lift to first floor, toilets and free on-site parking

**Catering:**

The Loft is situated within our award-winning A La Carte Restaurant. We have several catering options available, including a 3-course set menu, buffet menu, wedding menu and Afternoon Tea menu.

All of our dishes celebrate home-reared, handmade and locally-grown ingredients, with much of our menu being sourced from our farm, butchery, kitchen garden and bakery which ensures provenance, seasonality and freshness throughout our menus.

**Exclusive Hire Pricing:**

This is for exclusive private hire of the room, all facilities aforementioned, dedicated waitress and filtered still & sparkling water (all additional catering is not included).

Time slots available: 9am-11am, 12:00-5:00pm or 6:00-11:30pm.

**Monday-Thursday: £125**

**Friday: £200**

**Saturday: £250**

Not available on Sundays

**For business hire enquires, please contact us for delegate package pricing.**



## **Self-sufficiency at The Barn At Berryfields**

Every single one of our dishes contains ingredients that have been grown, reared and handmade here on our farm. Fresh and sustainable food from our farm straight to your table.

### **Our Farm & Butchery**

As an independent, family business we have farmed at Berryfields for 4 generations. Our small herd of RSPCA Assured Berryfields Suffolk Red pigs and Pedigree grass-fed Hereford cattle are reared right here on our farm – you may be able to spot some of them out of the window! All our home-reared produce, as well as lamb and poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

### **Our Bakery**

Every day our Master Bakers freshly produce and bake by hand our bread, pastries and sweets in our artisan bakery downstairs. From savoury favourites such as speciality breads and ever popular brioche burger buns, through to producing our entire desserts menu!

### **Our Kitchen Garden**

As the seasons allow, we grow fruit, vegetables and salad items in our 2-acre Berryfields Kitchen Garden and 1800sqft polytunnel. Think multiple varieties of herbs and edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies and every root vegetable imaginable. Some also end up garnishing our cocktails!





## **Set Menu**

2 Courses - 35.95 (Lunch Only) 3 Courses – 44.95

### **Starter**

Celeriac & Thyme Soup | Curry Oil | Barn Bakery Bread (GFO) (V)

Buffalo Burratina | Barn Bakery Tapenade Focaccia | Sunblushed Tomato | Pesto | Cold Press Olive Oil | Aged Balsamic (N) (GFO) (V) (VEO)

Severn Wye Smoked Salmon Rillettes | Pickled Vegetables | Dill Yogurt | Sourdough Crostini (GFO)

Chicken Liver Parfait | Celeriac Remoulade | Barn Bakery Brioche | Red Onion Marmalade (GF)

### **Main**

Berryfields Sweet Soy Braised Pork Belly | Crushed Sweet Potato | Sesame Glazed Tenderstem | Braised Fennel | Roasted Pear (GF)

Jerusalem Artichoke Risotto | King Oyster Mushroom | Sparkenhoe Unpasteurised Shropshire Blue | Crisp Artichoke | Toasted Pine Nuts | Watercress (N) (V) (VEO)

Grilled Fillets of Sole | Coconut & Lemongrass Sauce | Bok Choi | Charred Courgette | Toasted Macadamia Nuts (N) (GF)

Barn Butchery 28 Day Aged 100z Hereford Sirloin | Chunky Chips | Portobello Mushrooms | Roasted Vine Tomatoes | Peppercorn Sauce (GF) (7.50 supplement)  
Served: Pink or well-done - please inform us at the time of pre-order

### **Dessert**

Sticky Toffee Pudding | Vanilla Ice Cream | Butterscotch Sauce (GFO) (V)

Honey & White Chocolate Cheesecake | Kiwi | Lime | Spice of Angels (V)

Bitter Dark Chocolate Gateaux | Pear | Coconut Sorbet | Pistachio Crumb (N) (VE)

Mövenpick Ice Cream | Vanilla | Strawberry | Chocolate | (GF) (V) (One scoop of each)

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) . (V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)







**Buffet Menu**  
**£23.95 per person**

(Minimum 30 guests - Maximum 60)

Chicken Caesar wrap

Greek olive wrap (V)

Mediterranean veg & halloumi skewers (V) (VEO)

Lemon Pepper Marinated Chicken Skewers (GF)

Roast vegetable orzo salad with tomato & basil oil (V) (VEO)

Minted lamb koftas Tzatziki (GF) (V)

Berryfields honey & mustard chipolatas

Crispy tempura fish with Gotcha mayo

Crispy hot wings

Cheesy garlic focaccia (VE)

Smooth hummus (GF) (V)

Sweet potato fries (GF) (VE)

**Dessert extras - 2.95 per person**

***Choose one of the following:***

Brownie pieces (V) **or** Fruit platter

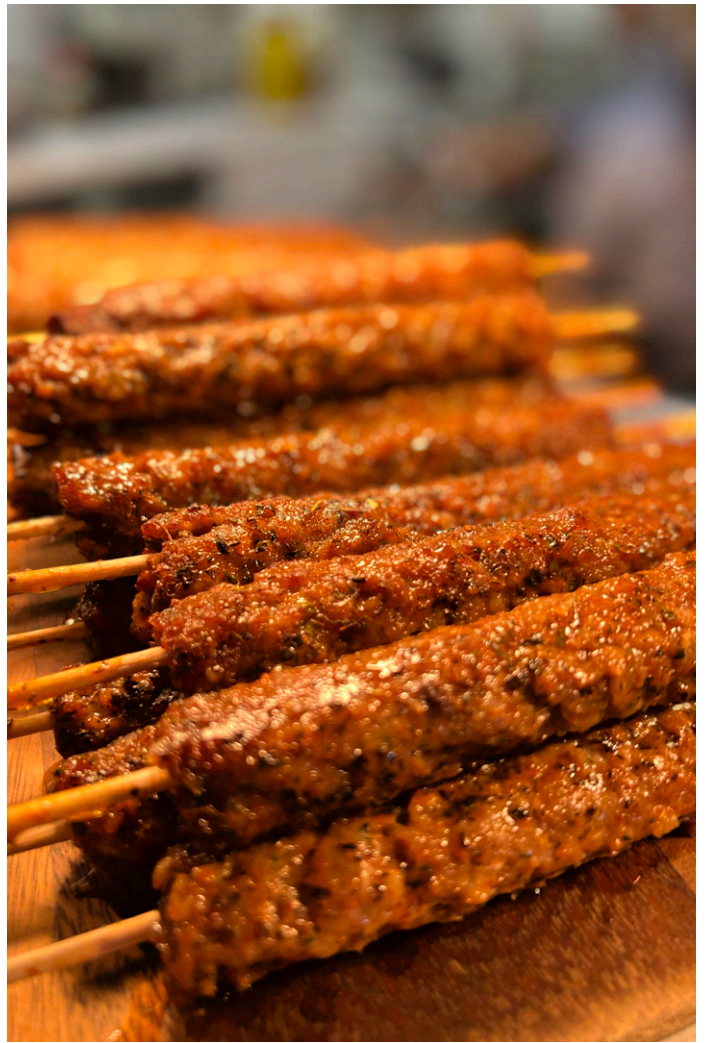
*Barn Bakery cakes POA (minimum 2 week notice)*

**Drinks**

Still & Sparkling water included  
Americano or Pot of tea (2.95 per person)

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) . (V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)







# Good To Know

We have a fantastic wine and cocktail bar on the ground floor of The Barn building called The Barn Social.

It serves handmade cocktails, mocktails, wine, spirits, draught lager & cider, bottled beer & ale, hot drinks and soft drinks.

Head there before or after your function!





# How To Enquire

Please head to our website to fill in our enquiry form  
[thebarnatberryfields.co.uk](http://thebarnatberryfields.co.uk)

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Otherwise, please email [events@thebarnatberryfields.co.uk](mailto:events@thebarnatberryfields.co.uk) with the following information:

- Full name
- Email
- Phone Number
- Type of event
- Preferred Date
- Choose your desired menu (Set menu, Buffet menu, Afternoon Tea or Wedding menu)
- Preferred time (morning, afternoon, evening or all day)
- Any additional information

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