



FUNERAL GUIDE



VENUE

We offer a private, secluded space for families to hold a wake. The venue is exclusive for the entire day, food and drink can be served, and there is enough room that anyone can take a quiet moment to themselves and reflect in the stunning gardens that surround the Barn.



WHAT'S INCLUDED

- Exclusive use of The Manor Barn for 5 hours of your choice
- A dedicated member of Manor Barn staff to assist with planning your day and to offer discreet management on the day plus catering staff
- Tables and chairs
- Glassware
- Oak wine barrels to showcase flowers and other decorations
- Vintage architect easel to display photographs
- Underfloor heating
- Outside space with tables, chairs and sofas

EXTRAS

- Accommodation – there are three en-suite rooms available with exclusive use drawing room
- Transfer to local hotels - we are happy to arrange this
- Alcohol - Wine/bubbles list or corkage @£10/bottle. We can also open the bar on request
- Decorations - we are happy to arrange this

PRICES

VENUE HIRE

5 HRS

(30 - 250 people)

£500 inc VAT

SANDWICH LUNCH

(30 - 250 people)

£14 per person

Homemade sandwich selection of:

- Free Range Egg & Cress
- Cucumber & Cream Cheese
- Ham, Lettuce and Tomato
- Smoked Salmon & Cream Cheese
- Chicken goujons and/or Sausages
- Homemade cake selection

COLD LUNCH

(30 - 80 delegates)

£20 per person

(Choose 2 options)

- Glazed farm ham, hand carved
- Traditional poached salmon, dressed
- Lightly spiced chicken salad with red peppers, mango and coriander with a curried aioli and yoghurt sauce and garnished with toasted coconut
- Cheese and Rocket Tart with parmesan pastry
- Garden Vegetable vegan quiche

To include:

- Mixed green salad with avocado, cherry tomato and black olives
- Fine green beans, sugar snap and fresh peas with pine kernels and wild rice tossed in shallot vinaigrette
- Seasonal new potatoes

Followed by: (choose 2 options)

- Build your own pavlova – hand made meringue vacherins with seasonal fruits and Chantilly
- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys

HOT LUNCH

(30 - 80 delegates)

£25 per person

(Choose 2 options)

- Moroccan Lamb Tagine: Marinated lamb shoulder in a saffron, mint and orange sauce served with roasted vegetable cous cous
- 'Bangers & Mash': Greenfields farm sausages with a delicious caramelised shallot and thyme mash topped with crispy onion rings
- Roasted Vegetable Curry {v}: Chunky vegetables roasted in freshly milled spices and a creamy coconut sauce served with steamed jasmine rice
- Chilli Con Carne: braised brisket with spices and beans served with steamed rice and corn tortillas
- Braised chicken thighs with saffron, chorizo, olives and artichokes, in a rustic Provençale sauce
- Beef casserole with seasonal potatoes and vegetables
- Baked Penne with bacon and mushrooms

Followed by: (choose 2 options)

- Build your own pavlova – hand made meringue nests with seasonal fruits and cream
- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys



PLUS



ACCOMMODATION

Elegantly furnished with white linens and country house style furnishings, The Manor House is the heart of this beautiful venue.

Our three super comfy bedrooms are all en-suite and offer you a luxurious place to spend the night.

As part of the Manor House accommodation the traditional drawing room offers space to relax and enjoy breakfast after your stay.

For breakfast all together the next morning there will be something for everyone, with a tempting range of pastries, breads, cereals, charcuterie, cheese, teas, coffee and fruit juices.

Prices

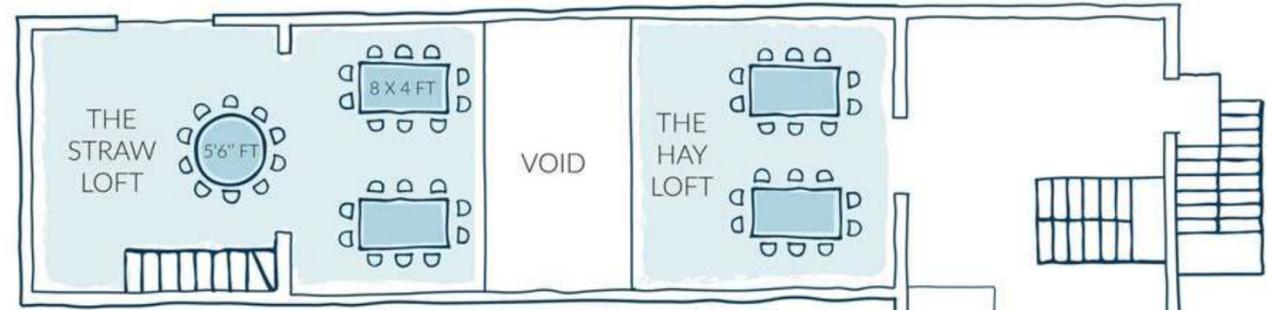
The Alexander Suite super king	£160/night
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The Furness Room twin/super king	£150/night
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The Turner Room king	£150/night
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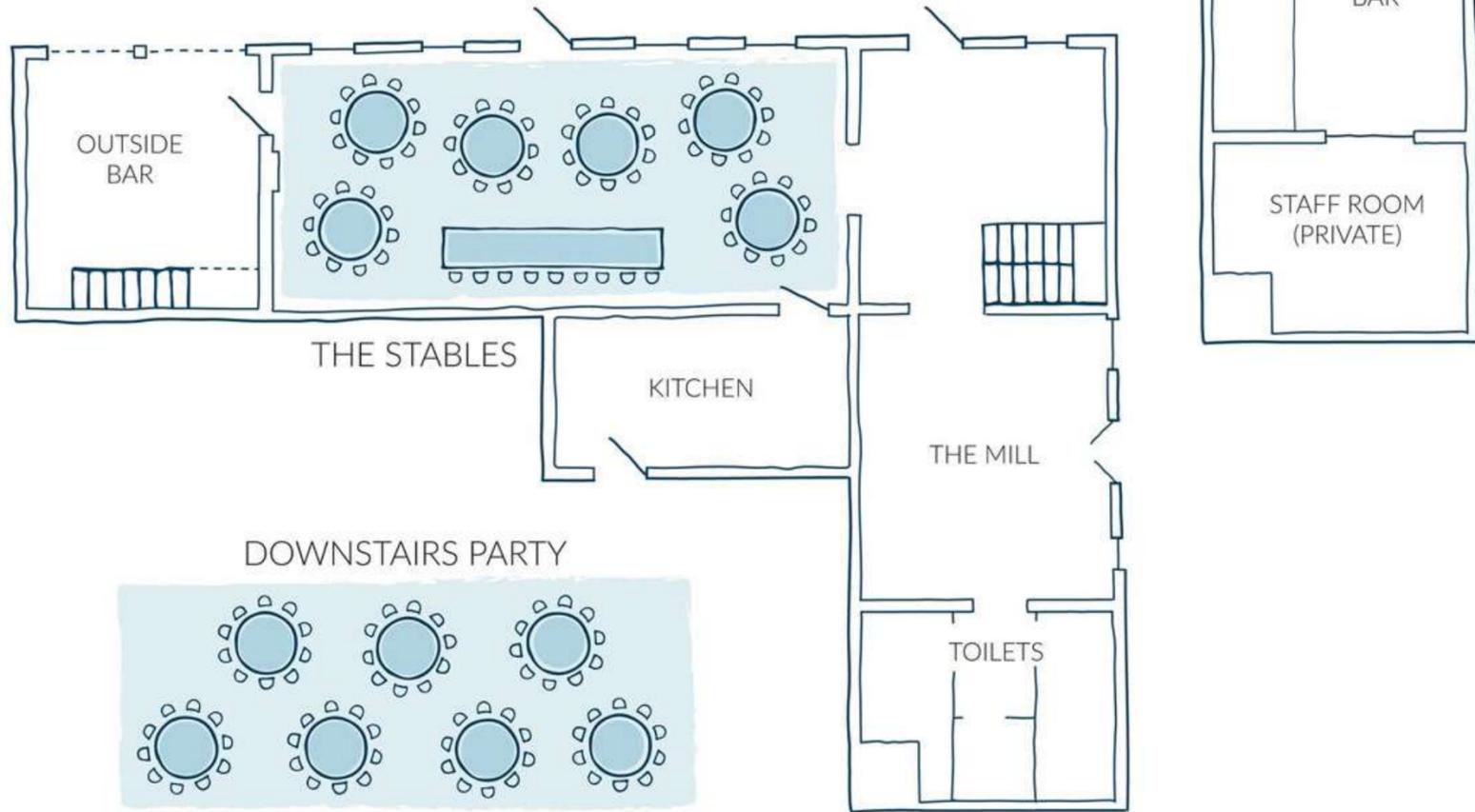
ALL PRICES ARE INCLUSIVE OF VAT

FIRST FLOOR PLAN



THE MEZZANINES

GROUND FLOOR PLAN



FLOOR PLANS

The Barn has seated capacity for 120 people or standing reception capacity for 250 people. However, you may wish to only use a few tables and chairs the floor plan left shows full capacity.

Refreshments may be served in The Mill or in The Stables depending on numbers.

As each wake is different we like to work with you to create the event you want.



CONTACT

Pippa would love to show you around, but kindly make an appointment so we can prepare for your visit.

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