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# THE BARNS

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AT REDCOATS

WEDDINGS & EVENTS









## Weddings

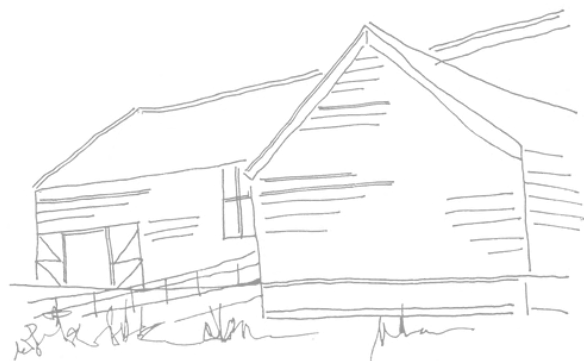
The Farmhouse at Redcoats is a family owned 2AA rosette restaurant and 4AA star hotel with a focus on farm-to-fork food and friendly service.

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.







## 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

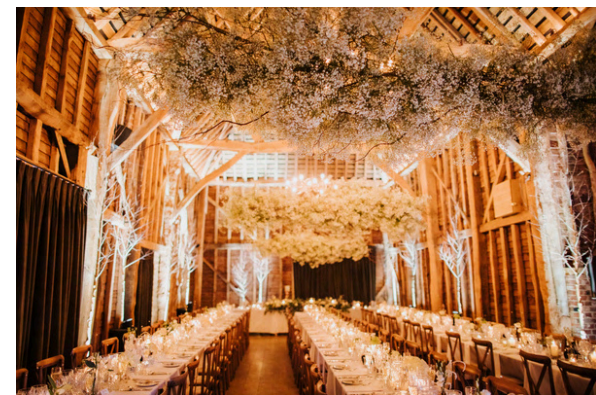
Yes

### 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







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.



Binky Nixon Photography



Binky Nixon Photography

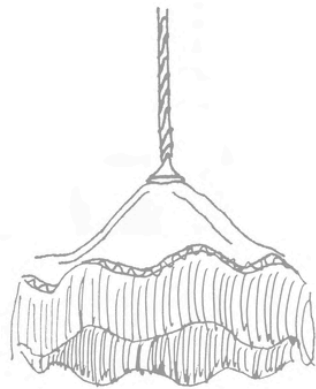


Sally Forder Photography



Two D Photography





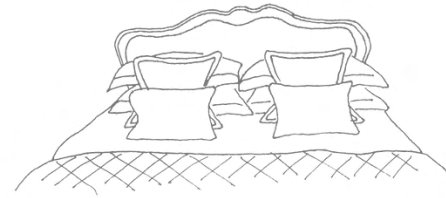
## The Cowshed

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



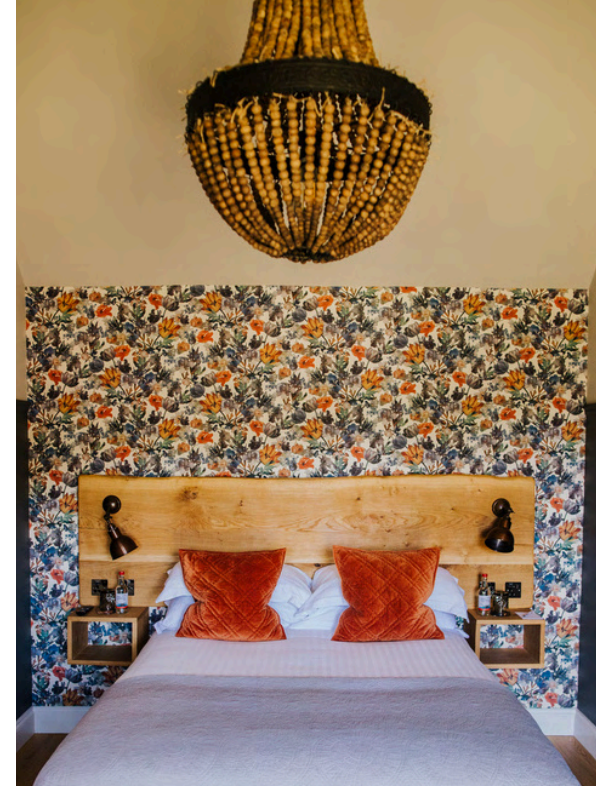




## Sleep

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.









## Pricing 2025-2026

We offer wedding exclusivity across our Grade II listed barns, elegantly landscaped barns gardens and 16 beautifully designed bedrooms including our complimentary honeymoon suite and getting ready room, bookable the day prior. You'll also have a dedicated events coordinator in the lead up to your big day and an experienced events team on hand to ensure everything runs smoothly

### Venue Pricing

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Friday	£3000	£3000	£4050	£4250	£6250	£6250	£6500	£6500	£6500	£4250	£4050	£4950
Saturday	£3250	£3250	£4500	£4950	£6950	£6950	£6950	£6950	£6950	£4950	£4500	£5250
Thursday & Sunday	£2800	£2800	£3750	£3950	£3950	£3950	£3950	£4250	£4250	£3950	£3750	£4250

### Bedroom Hire Breakdown:

Friday & Saturday: £165 per room, including breakfast for two guests

Sunday - Thursday: £155 per room, including breakfast for two guests

Thinking of a midweek celebration Monday–Wednesday? We're always open to bespoke options, just get in touch to discuss.

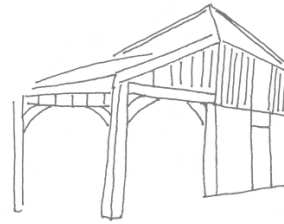
Please note:

- All 16 rooms (14 payable Barns bedrooms, plus Honeymoon Suite and Getting Ready Room) 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 adult guests and apply when booked in conjunction with a wedding breakfast at The Barns at Redcoats
- Bank Holiday Sundays and Good Friday are charged at Saturday rates
- All prices are subject to change

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The Farmhouse at Redcoats, Redcoats Green, Nr. Hitchin, Hertfordshire SG4 7JR  
T: 01438 729 500 E: [events@farmhouseatredcoats.co.uk](mailto:events@farmhouseatredcoats.co.uk) W: [www.farmhouseatredcoats.co.uk](http://www.farmhouseatredcoats.co.uk)





### 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.

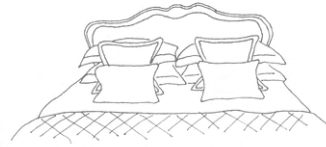
Stevenage Register Office  
Danesgate House  
Danesgate  
Stevenage  
SG1 1WW

Tel.: 0300 123 4045

Email: [stevenage.registrars@hertfordshire.gov.uk](mailto:stevenage.registrars@hertfordshire.gov.uk)

All prices are subject to change





### The Barns

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Included in your package is the following:

15 Barns bedrooms including complimentary Luxury Honeymoon suite  
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

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The Farmhouse across the courtyard has a further 11 charming bedrooms:

3 Farmhouse signature rooms  
3 Farmhouse classic rooms  
5 rooms in the adjoining stable yard

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



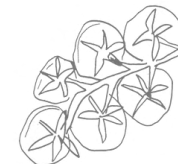
### Meat

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 rillette 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

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### 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

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### 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

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### 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

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## 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

### Salads & Vegetables

- 
- |   |   |
|---|---|
| - Pork, sage & new potato kebabs  | - Classic coleslaw  |
| - The Farmhouse homemade beef burgers & red onion jam                     | - New potato & spring onion salad   |
| - Garlic, chilli & rosemary boneless chicken thighs                       | - Roasted courgette, sun blush tomato & olive, crumbled feta  |
| - Lime & Ras Al Hanout spiced salmon steaks                               | - Ras Al Hanout giant cous cous with feta, mint & pomegranate   |
| - Lemongrass & ginger king prawn skewers                                  | - Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato                            |
| - Farmhouse sausages  | - Tomato, olive & mozzarella salad, balsamic dressing   |
| - Cajun spiced chicken breast   | - Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goats cheese                              |
| - Butterflied leg of lamb, rubbed with garlic, rosemary & preserved lemon | - Farfalle salad, artichoke, orange rocket & pine nuts  |
| - Vegetarian sausages   | - Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing             |
| - Halloumi & Portobello mushroom skewers                                  | - Spelt, lentil, pea & aubergine salad, Boccocini, radicchio, harissa yoghurt                             |
| - BBQ Miso glazed cauliflower, sesame & chilli dressing                   | - Mixed baby leaf   |
| - Pork belly ribs, homemade smoked chilli BBQ sauce                       | - Baby gem, garlic & parmesan croutons, soft boiled egg, shaved parmesan, crème fraiche & garlic dressing |
| - Lamb Kofta, tzatziki  |   |
| - Pulled pork shoulder, cola BBQ sauce                                    |   |

Brioche rolls/Hot dogs rolls

Sauces & condiments

Only available for weddings taking place April - October



## 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

## 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 fraîche & garlic dressing



## 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

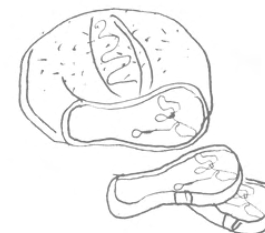
Vegetarian antipasti platter with homemade sourdough bread

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







Binky Nixon Photography



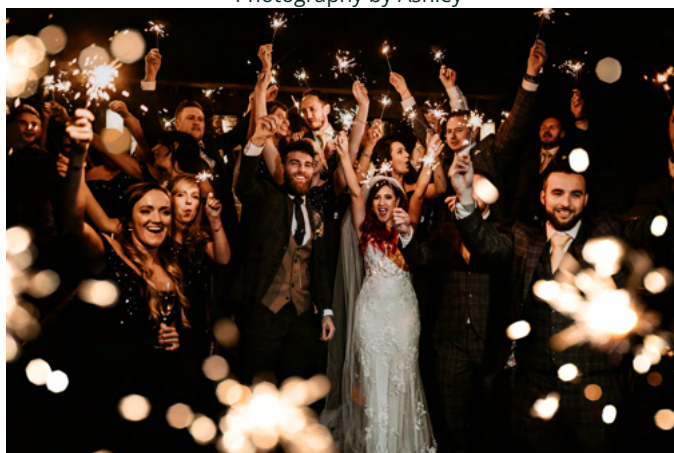
Photography by Ashley



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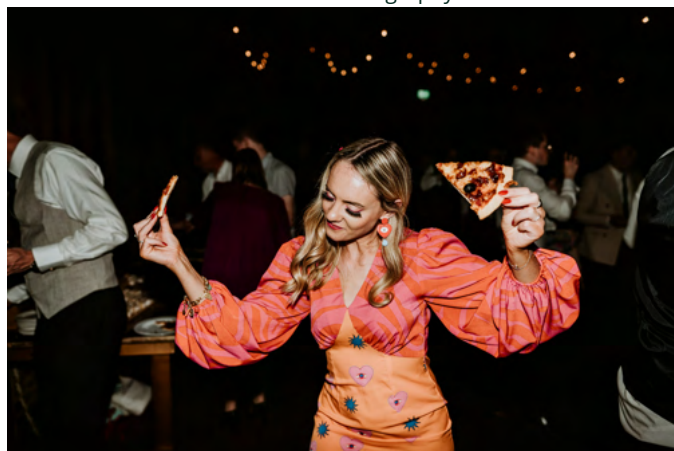
Bubear Photography



The Wardette Studio



Binky Nixon Photography



Bubear Photography



The Wardette Studio





## Contact

The Farmhouse at Redcoats

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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.