



Napier

At Barns & Yard
www.barnsandyard.co.uk

www.napiercatering.co.uk

Napier Catering

A Family run business with a huge passion for high end events, food and service.

Directors and owners, Phil and Claire met at hotel and catering school, their passion for food and service is contagious.

The Napier team share this passion and commitment to producing results and memorable occasions.

Based In Usk, Monmouthshire - Napier now boasts a Delicatessen, restaurant, exclusivity for weddings and events at several venues as well as contract catering projects and a local Chutney manufacturing business



Image captured at Barns & Yard
by Kristina & For the Love of Wedding from



The day

Every Wedding and Event is unique and we strive to deliver all the finest details important to you on the day!

Drinks

The in house team at Barns and Yard works with you the client and us the caterer ensuring drinks compliment food and service

Management

We offer a fully trained and qualified wedding manager on the day and lead up, to ensure all the details are executed as you planned.

Menus

With award winning chefs and talented kitchen teams we have never run the same menu twice - from formal to relaxed we can offer a menu to suit your day.



Formal Menu

Formal wedding menus traditionally include canapes with a welcome drink on arrival followed by a 3 course menu and perhaps coffee station.

We supply all crockery, cutlery and linen where required.



Canapes

Meat

Crispy Pulled Pork & Morcilla Barrel, coated in Panko Breadcrumbs, Apple Puree
Skewer of Korean Fried Chicken, Glazed Gochujang & Sesame
Pork & Nduja Quail Scotch Egg, Saffron Aioli
Sliced Duck, Teriyaki Rice Cracker, Hoi Sin Ketchup & Spring Onion
'Steak & Chip' – Jenga Style Chip, Sirloin Steak, Blue Cheese & Truffle Mayo, Pickled Mushroom
Curried Shepherds Pie, Chive Mash

Fish

Spoon of Smoked Salmon Tartare, Crème Fraiche, Pickled Shallot
Crab Fritter, Parsley & Seaweed Aioli
Homemade Fish Pie, Lemon Puree
Tandoori King Prawn Skewer, Coriander & Lime Yogurt
Tuna Tartare, Tapioca Cracker, Wasabi Mayo

Vegetarian/Vegan

Bang Bang Cauliflower, Siracha
Pea, Mint, Courgette & Lemon Arancini
Moroccan Hummus, Olive Toast, Pomegranate Molasses, Hazelnut Dukka (Ve)
Spiced Aubergine & Harissa Tart, Toasted Seeds
Whipped Goats Curd Cup, Beetroot, Walnut Praline



We recommend a choice of four canapes, serving on average two of each choice per guest



Starters

Meat

Sticky Asian Inspired Belly Pork, Vietnamese Salad, Toasted Peanuts
Ham Hock Terrine, Apricot Puree, Rarebit Toasts, Beer Pickled Onions, Watercress
Duo of Duck; Breast & Bon Bon, Cherry Jam, Celeriac & Hazelnut Puree, Jus
Shin of Veal, Saffron Risotto, Gremolata

Fish

Roasted Scallops, Tandoori Spiced Yogurt, Cauliflower Rice, Pickled Cucumber, Roasted Cauliflower Florets
Pastrami Cured Salmon, Crème Fraiche, Lemon Puree, Cornichons & Mustard Seeds, Rye Sourdough Crisps
Lobster, Crab & Prawn Large Ravioli, Lobster Tail, Sage Butter
Lobster & King Prawn Cocktail with Bloody Mary Sauce, Cucumber Ribbons

Vegetarian/Vegan

Goats Cheese Croquette, Beetroot & Apple Salad, Walnut Ketchup, Truffle Honey
Cajun Polenta, Avocado, Black Bean & Tomato Salsa, Coriander Mayo (Ve)
Cauliflower Cheese Risotto, Black Truffle & Chive Oil, Cauliflower Beignet
Heritage Tomato & Burrata Salad, Lovage Pesto, Mini Cup of Spiced Gazpacho



Mains

Meat

Guinea Fowl Breast, Potato & Black Pudding Terrine, Braised Little Gem, Bacon Crumb, Jus

Local Chicken Supreme, Garlic & Thyme Rosti, Butternut Squash Puree, Roast Leeks, Hazelnut & Shallot Sauce

Harissa Marinated Lamb Rump, Carrot & Cumin Puree, Saffron Potatoes, Chard, Hispi Cabbage, Spiced Jus

Fillet of Beef, Beef Fat Fondant Potato, Madagascan Peppercorn & Brandy Sauce, Roasted Vine Tomatoes, Watercress Salad

Free Range Porchetta, Potato Puree, Roasted Carrots, Crispy Kale, Calvados & Pork Jus

Fish

Pan Fried Salmon Fillet, Brown Shrimp Chowder, Potato & Leeks, Herb Oil

Roasted Monkfish with a Herb Crust, Chorizo & Haricot Bean Ragu, Salsa Verde

Cod & Spinach Wellington, Crushed Potatoes with Lemon & Capers, White Wine Sauce

Vegetarian/Vegan

Mediterranean Vegetable & Goats Cheese Strudel, Tomato & Smoked Paprika Compote, Buttered Spinach

Masala Paneer, Braised Yellow Lentils, Sweet Potato Bhaji

Spicy Butterbean & Tomato Pie, Olive Oil Mash, Tender stem Broccoli, Roasted Tomato & Red Pepper Sauce (Ve)



Desserts

Dark Chocolate Delice, Banoffee Ice Cream, Salted Peanut Brittle, Banana Chips

Individual White Chocolate & Raspberry Cheesecake, Pistachio Crumb, Raspberry Compote, Chantilly Cream

Caramelised Apple Tart Tartin, Cinnamon Syrup, Apple & Cider Sorbet

Espresso Martini Pannacotta, Chocolate Popcorn, Biscotti

Sticky Toffee & Date Pudding, Halen Mon Salted Caramel Sauce, Vanilla Ice Cream

Caramelised Lemon Tart, Meringue Kisses, Lemon Meringue Ice Cream, Blueberry Compote

Chocolate & Raspberry Tart, Raspberry Sorbet (Ve) (Gf)

Informal Menu

Grill Stations
Grazing Carts
Bowl Food
BBQ's
Buffets
Cake Tables
Food Truck



Your wedding and event is about YOU and we believe that the food and day should reflect this!

Informal Dining

A multiple course formal dining experience doesn't suit some occasions, environments or clients

A more relaxed ambience can begin with the style in which the food is served and what type of food is offered

Sharing platters, food stations or a variety of street food stalls can allow guests to mingle and move



Our Product

We work with a local butcher to obtain quality and consistency
We source fish and shellfish from a Cornish supplier

The aim is to implement a plan for each event through our full time event managers and chefs, which ensures quality throughout.

The correct equipment, the right environment and enough resources to execute the level of service we demand of ourselves - means we won't compromise behind the scenes or with partners



Our Process



Step One

Book a consultation

An experienced event manager will spend time to gain your requirements and ideas



Step Two

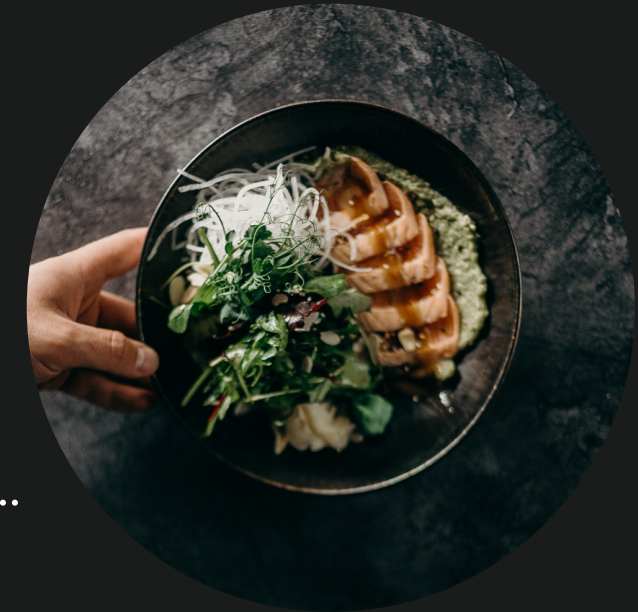
Receive a written detailed quotation

This document will become a working 'live' document, constantly updated towards the event



Step Three

Commit a deposit and completed booking form and terms to ensure the date is reserved



Final Step

Book a private tasting if required, held at our restaurant in Usk, Monmouthshire

Our executive event Chef will prepare your proposed menu options accompanied by the guidance of an event manager



Food Lookbook



Pricing

Canapes

three course

coffee

from **£55** plus vat

Evening food

from **£14.95** plus vat

Drinks packages

from **£38.95** plus vat

(not applicable at Barns & Yard)

Additional costs

Service staff

Crockery and cutlery hire

Kitchen equipment if required

Table Linen



Thank You



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57bridgestreet
chevy_foodtruck