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Welcome to Willow Barn...

Set in rural Lancashire countryside with glorious views and a relaxed and charming atmosphere, Willow Barn at Bay Horse offers the perfect reception venue for smaller weddings. You might know our cosy country pub, but hidden in the garden, Willow Barn helps to bring charming rustic wedding dreams to life.

Our beautiful stone barn comfortably holds between 30 and 60 for a seated wedding breakfast and then up to 120 with the Bay Horse as exclusive use for evening receptions and parties.

Craig and I celebrated our own wedding in Willow Barn and so know just how special it is. Having helped couples to bring their own wedding dreams to reality over the last 10 years we know just what is needed to help your day run smoothly so that you can relax and enjoy each moment with your guests.

Whether you like the idea of a DIY wedding or want professionals to help you realise your dreams, we will assist you at every opportunity.

Please take a look at the documents and images below to get an idea of what we offer.

If you would like further information, contact Nicola by email at nicolarwilkinson@outlook.com

You are welcome to visit Willow Barn by appointment on Saturday or Sunday mornings, with additional times available on request.

Nicola Wilkinson, owner & coordinator.



Catering & Bar

With Willow Barn being located so close to the award winning Bay Horse Inn and being under the same ownership it made sense for Craig Wilkinson – Chef Patron of the Bay Horse- to devise a selection of menu options and styles which we know from experience suit our venue perfectly.

The Bay Horse Team also manage and staff the bar, meaning that your entire event can be hosted 'in-house' making costings and organisation as simple and streamlined as possible.

Please note: there are no 'hidden costs' everything that you should reasonably expect such as: tables, chairs, table cloths, napkins, crockery, cutlery, glassware, staff and even a knife to cut your cake (!) are included in the catering and venue hire prices.

If you have your heart set on street style food for your evening guests: clearly branded, reputable providers are welcome to set up from the barn's rear entrance.



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Venue Hire -Willow Barn Weddings 2023/24

Exclusive use of the Bay Horse Inn, gardens and Willow Barn

Private use of the Bay Horse, Gardens and Willow Barn offering total flexibility in terms of timings and use of space. Welcome guests to the Bay Horse – your own country pub for the day- enjoy drinks, mingling and photos in the beautiful gardens and then impress with Willow Barn and its stunning countryside views for your wedding breakfast.

The Bay Horse Inn can then be used during ‘turnaround time’ for your guests to relax before kicking off the party back in the barn in the evening.

Access from 11am on the Thursday prior to your wedding date for venue dressing and decorations. Make yourselves at home!

Wedding day guest access from 12pm to 12am

Friday £3950.00

Saturday £4950.00

Willow Barn & Gardens Only

Arrive from 3pm and party until midnight – we’ll provide the bar and staff and you can choose caterers to provide ‘street style’ food from our designated outdoor area.

If you’d like reception drinks and canapés for your guests on arrival, just let us know.

Suitable for up to 90 guests.

Set up from 10am on the day and please take everything with you as you leave in the evening.

£2950.00 Friday

£3250.00 Saturday

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Canapés

Perfect partners for Prosecco, Pimms or your reception drink of choice. They are always welcomed by hungry guests! Served throughout the pub and gardens with your guests free to mingle and chat before they take their seats for your wedding breakfast/speeches.

Canapés

Hot smoked salmon, dill & lemon mayo

Warm sausage rolls

Smoked mackerel pate, horseradish cream

Hummous, sweet red pepper (V)

Duck terrine with orange

Black pudding & pork bon-bons

Rare beef, celeriac slaw, mustard

Curried chicken, coriander, apricot

Goats cheese mousse, red onion chutney (V)

King Prawn, Malt whisky cocktail sauce

Chilled pea soup, truffle oil (V)

Dairy free and gluten free options are available – please just ask

From £12.00 for 3 choices pp

The most popular option is our warm sausage rolls – if you just want to give your guests a little something to take the edge of their hunger, offer these for with a delicious vegetarian/gluten free alternative for those who require.

£6.00pp

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Buffet Wedding Breakfast – 2 courses

Ideal for maintaining that laid-back low key vibe, with something for everyone
this option means no-one stands on ceremony...

Meat, Fish & Dairy- your choice of 3

Roast Sirloin of Lancashire beef

Home-cooked ham

Lemon & dill poached salmon

Coronation chicken

Lancashire cheeseboard with chutney

Vegetable/Salad Options- your choice of 2

Fine green beans with house dressing

Mixed leaf salad with cherry tomatoes and cucumber

Roast summer vegetables (squash, courgette, peppers, aubergine)

Herby lentil salad with red onion & crumbly Lancashire

Side dishes- your choice of 3

Cous cous salad

Penne pasta with garden herb pesto & pine nuts

New potato salad (cold)

Roast rosemary potatoes (warm)

Crusty bread & butter

Pastries –your choice of 2

Hot sausage rolls

Vegetarian rolls

Pork pies

Quiche – choice available

Desserts- your choice of 2

Please see the 'Dessert List' which follows

£35.00pp

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Sharing Style Wedding Breakfast

Served on the tables, this options mean that as everyone digs in, family-style dining is inevitable.

Options include:

Selection of Sandwiches/rolls

Roast beef & horseradish; ham & egg; chicken mayonnaise; Lancashire cheese & chutney; hummus, beetroot & spinach

Terrines, pates and salads

Best to ask...

Savoury Pastries

Warm sausage rolls, pork pies, quiche

Freshly Baked Scones

Dinky scones served with butter, jam & cream

Sweet Selection

E.g. Mini lemon possets, sponge cakes & tray bakes, fresh strawberries & cream

Gluten free options available – please let us know of any dietary requirements

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Three Course Seated Wedding Breakfast

Delicious food is something Craig and the team at the Bay Horse are well known for. Your wedding breakfast will be prepared with all of the love and dedication you would expect from a restaurant.

Example Starters

Seasonal Soup

e.g. tomato & red pepper, celery & garden lovage, butternut squash & sage

Treacle cured salmon, fennel & orange salad, beetroot mayonnaise

Red wine pear, Blackstick's blue cheese, walnut & chicory salad, house dressing

Ham hock & chicken leg terrine, truffle & gherkin

Beetroot, goats cheese & toasted hazelnuts with rapeseed oil & balsamic

Seafood salad with garden herb dressing

Venison & pistachio terrine, pear chutney

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Example Main Courses

Roast Goosnargh Chicken Breast £55.00

roasted summer vegetables, fondant potato, toasted pine nuts & kale pesto

or

celeriac puree, roast gem lettuce, puy lentils, Madeira sauce

or

fondant potato, creamy truffled leeks, cep powder & bacon

Roast Sirloin of Lancashire Beef £60.00

duck fat fondant potato, Yorkshire pudding, red wine gravy & seasonal vegetables

Roast Fillet of Beef £75.00

Celeriac puree, wild mushrooms, madeira & truffle sauce

Choose one main course for all of your guests with a vegetarian/vegan option as required.

Seasonal Risotto vegetarian/vegan*

e.g. asparagus, pea & mint or beetroot & goats cheese

Roast Butternut Squash vegetarian/vegan*

baked new potatoes, puy lentils & creamy garden herb sauce

Roast Aubergine vegetarian/vegan*

baked goats cheese, cous cous, balsamic dressing, rocket & toasted pine nuts

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Desserts

If you can't see what you're after, please ask...

Lancashire Apple Crumble Cheesecake

Chocolate Torte with fresh berries

Individual meringue with vanilla cream & seasonal fruits

Panna Cotta with poached pear and apple marigold

Lemon posset with gin soaked berries

Sticky toffee pudding and vanilla ice-cream

Cheeseboard to share

Tea & Coffee - served with homemade sweet treats

£3.00pp

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Drinks Packages

For example, priced at £32.50pp

- Fruit-filled Pimms tumbler or Prosecco reception drink (2 glasses) add bottled beers too if you wish
- Half bottle house wine per person
- Prosecco for toasts

Of course you may personalise as you wish; with bottled beers, Champagne, higher priced wine etc. If you would like a copy of our wine list do ask.

If you would like to buy a keg of beer for your guests or set up a gin bar or cocktail station – just ask.



Evening Reception Suppers

Our most popular option...

Sausage or bacon butties: Honeywell's bacon & sausages, soft floured buns & sauces to accompany – served to your guests as they party £9.00pp

Roast Sirloin of Beef Sandwiches with caramelised onions – served to your guests as they party £15.00pp

Cheeseboard buffet: with or without a cheese 'wedding cake' we will prepare a perfect cheese-lovers grazing table £10.00pp

Deli style grazing table: locally sourced cured meats, cheeses, chutneys & pickles, crusty bread & butter & crudités – something for everyone £14.50pp

If you have your eye on outside catering for the evening, we are open to suggestions and can help recommend local caterers as required.



Local Accommodation

Lancaster Barn

Lowfield B&B and Self-Catering Barn

Homewood Lodge Self Catering (5 bedrooms & hot tub!)

Cleveley Mere

Lancaster House Hotel

Lancaster Travelodge

Venue Dressing

Poppins Parties

Emma Jane Events

Razzle Dazzle

Walls in Bloom

Florists

Bluebells & Daisies

The Flower Shop Garstang

The Quirky Petal

Flowers by Nicola

Abi's Arrangements

Dalton Square Florist

Photographers

Love & Luna Photography

Stella Photography

Arusha's Images

Samantha Broadley photography