

The Old Cellar Function Room

@ The Barge Inn Battlesbridge

Our function room is air-conditioned and available for all types of social gatherings & business meets.

Please have a browse through our buffet lists, the items are a suggestion of what we have found our customers have asked for and enjoyed, items can be adjusted/alterd to suit your personal requirements.

Our minimum buffet charge is for 20-people.

Our function room is available for hire at the following rates:

12-midday to 5pm Hire charge - £250 or

6pm to 11:30pm (last order for drinks is 11pm) Hire charge - £250.

Unfortunately, we cannot allow live music being played or a DJ.

The cost of drinks in the function room are the same prices as our main bar.

Our function room is also available for business meetings, with cold drinks, coffee & Teas, please let us know your requirements for this and we can provide you with a quotation.

We are happy to accommodate personal food requirements & Menus can be designed specifically for your personal or business event.

Payment for Buffets - Payment in full is requested at least 14-days before the function date – We request that any special dietary requirements are notified to us by email at info@bargeinn.uk when making your hire charge payment.

Please notify us in writing if any guests have any food allergies or dietary requirements that you feel we should be aware of. All dishes on our menus could have been prepared around or might contain nuts.

Some dishes may contain bones

Please feel free to give us a call, or email any questions you may have to info@bargeinn.uk

Buffet Suggestions

Buffet 'A' £13.95

Crisps & salted nuts.

A selection of mini white & multi grain tin sandwiches

Cheese, onion & mayonnaise, prawn Marie rose, ham and cucumber, egg mayonnaise.

Mini-quiche selection – tomato & basil - cheese, onion & chive –
stilton and broccoli – mushroom & cheddar.

Classic coleslaw.

Cake selection – chocolate eclairs, doughnuts, Fruit scones, black forest muffins,
carrot cake, custard slice, cream slice.

Buffet 'B' £15.95

Crisps & salted nuts

A selection of mini white & multi grain tin sandwiches

Cheese, onion and mayonnaise, prawn Marie rose, ham and cucumber, egg mayonnaise.

Mini quiche selection – tomato and basil - cheese, onion and chive - stilton and broccoli – mushroom and cheddar.

Classic coleslaw

Cake selection – chocolate eclairs, doughnuts, Fruit scones, black forest muffins, carrot cake, custard slice, cream slice.

Honey roasted butchers' choice pork chipolatas.

Peri Peri battered chicken breast bites.

Buffet 'C' £17.95

Crisps & nuts

A selection of mini white & multi grain tin sandwiches.

Cheese, onion & mayonnaise, prawn Marie rose, ham & cucumber, egg mayonnaise.

Mini-quiche selection – tomato & basil - cheese, onion & chive - stilton & broccoli – mushroom & cheddar.

Classic coleslaw.

Cake selection – chocolate eclairs, doughnuts, Fruit scones, black forest muffins, carrot cake, custard slice, cream slice.

Honey roasted butchers' choice pork chipolatas.

Peri Peri battered chicken breast bites.

Hand carved Gammon Ham with diced pickles, and a trio of mustard.

Mini bread selection with Lurpak individual butter portions.

Buffet 'D' £20.95

Crisps & nuts

A selection of mini white & multi grain tin sandwiches

Cheese, onion and mayonnaise, prawn Marie rose, ham and cucumber, egg mayonnaise.

Mini quiche selection – tomato & basil - cheese, onion & chive - stilton & broccoli –
mushroom & cheddar.

Classic coleslaw.

Cake selection – chocolate eclairs, doughnuts, fruit scones, black forest muffins,
carrot cake, custard slice, cream slice.

Honey roasted butchers' choice pork chipolatas.

Peri Peri battered chicken breast bites.

Hand carved Gammon Ham with diced pickles, and trio of mustard.

Mini-bread selection with Lurpak individual butter portions.

New potato salad with spring onion & homemade crispy gammon bacon bits on the side.

Corn ribs with aioli.

Fresh Fruit Salad.