



THE WALTHAM BARNs
AT LITTLE CHANNELS

Pratts Farm Lane West, Little Waltham, Chelmsford, Essex CM3 3PR
Telephone: 01245 362210

Welcome to Little Channels

Little Channels is situated on the West of the Channels Estate, just North of Chelmsford and on the outskirts of the picturesque village of Little Waltham.

This superbly restored mid-19th Century working farm complex is host to two of the finest intimate function venues in Essex.

The stunning Waltham Barn with its beautiful private flagstone courtyard offers a truly idyllic setting for any special occasion. The Waltham Barn can cater for up to 90 seated guests for a lunch or dinner or up to 150 guests for an informal party with a buffet.

The delightful Waltham Bistro, which is situated in a charming converted barn with a private quaint country feel courtyard, is perfect for any intimate gathering. It allows for up to 40 seated guests for a lunch or dinner and up to 60 guests for an informal party with a buffet.

Our professional team of function co-ordinators pride themselves on offering you first class hospitality, dedicated to giving you complete commitment at every stage of your event. We are here to make sure that every moment, from enquiring with us at Little Channels to the end of your event, is absolutely perfect and completely stress free.

Little Channels is the sister company of Channels which is located on the East of the Channels Estate. Within the grounds at Channels is the luxurious Channels Lodge. It is home to 27 beautiful en-suite bedrooms. To get in contact with Channels Lodge, please call them directly on 01245 441547.

Little Channels Function Prices

Waltham Bistro - Venue Hire

	Lunch	Dinner
Monday - Thursday	£150	£200
Friday	£150	£250
Saturday	£200	£300
Sunday	£200	£200

Waltham Barn - Venue Hire

	Lunch	Dinner
Monday - Thursday	£200	£300
Friday	£200	£400
Saturday	£300	£500
Sunday	£300	£300

Catering Prices

	Lunch	Dinner
2 Course Adult	£21.00	£25.00
2 Course Child	£10.50	£12.50
3 Course Adult	£26.00	£30.00
3 Course Child	£13.00	£15.00

The room hire will be required as a deposit with a completed booking form to secure the booking. All prices include VAT.

Reception Drinks

Please pick two alcoholic options and a non-alcoholic option to offer your guests.

House White Wine	£4.50 per glass
House Red Wine	£4.50 per glass
House Rose Wine	£4.50 per glass
Sparkling wine	£4.50 per glass
Bucks Fizz	£4.50 per glass
Pimms And Lemonade	£4.50 per glass
Kir Royal	£5.00 per glass
Prosecco	£5.50 per glass
Lager	£2.50 per glass
Orange Juice	£2.00 per glass
Lemonade	£2.00 per glass
Coke	£2.00 per glass

Canapes

Please choose 3, 4 or 5 items for your guests to enjoy.

- Mini Yorkshire Pudding With Sliced Beef
- Mini Chilli Pork Belly Bite
- Chicken Liver Pate And Onion Chutney Crostini
- Piri Piri Chicken Skewer
- Pigs In Blankets
- Mini Oak Smoked Salmon And Pea Turnovers
- Tempura King Prawn Roll
- Smoked Salmon And Cream Cheese Blini
- Roasted New Potato Filled With Cheese And Chive
- Warm Brie And Cranberry Fillo
- Strawberry And Cream Shortbread
- Melon And Strawberry Skewer

3 items £5.50 per person

4 items £6.50 per person

5 items £7.50 per person

Function Menu

Our experienced chefs at Little Channels are flexible and accommodating to your individual requirements.

Please select 3 starters, 2 main courses (you can choose an additional main course as a vegetarian option if needed) and 3 desserts. We will require a pre-order of your guests' choices and kindly ask for name cards with choices written on for each guest to aid the efficient service. Please note we must be made aware of any selections for guests with dietary requirements to ensure their food is made safely.

Starters

Homemade Soup Of Your Choice (Gluten Free)

Crab, Prawn And Salmon Tian With A Mild Horseradish Mayonnaise
(£1.50 Supplement) (Gluten Free)

Individual Camembert's, Stuffed With Garlic & Rosemary
And Served With Crusty Bread (£1.50 Supplement)
(Gluten Free With Bread Substitute)

Duck & Fig Terrine With Red Onion Marmalade And Crusty Bread
(Gluten Free With Bread Substitute)

Parma Ham & Melon With Rocket And Balsamic Glaze (Gluten Free)

Mixed Tomato Bruschetta Topped With A Barrata
(Gluten Free With Bread Substitute)

Warm Artichoke, Blood Orange And Feta Salad (Gluten Free)

Chicken Croquettes With Romaine Lettuce And Parmesan

Mains

Roast Breast Of Chicken Served With All The Trimmings And Roast Potatoes
(Gluten Free)

Breast Of Chicken Stuffed With Cream Cheese And Sun Blushed Tomatoes
With Roast Potatoes (Gluten Free)

Honey Roasted Pork Belly With Mustard Mash And Sage Jus (Gluten Free)

Roast Sirloin Of Beef With A Yorkshire Pudding And Roast Potatoes
(Gluten Free)

Braised Blade Of Beef Bourguignon, Cheddar Dumplings
And Roasted New Potatoes

Rack Of Lamb With Crushed New Potato And Rosemary Jus (£2.50 Supplement)
(Gluten Free)

Braised Lamb Shank With Mash And A Red Wine Sauce (£2.50 Supplement)
(Gluten Free)

Steak, Brown Ale And Mushroom Pie With Minted New Potatoes

Duck Breast With Chicory, Dauphinoise And Red Wine Jus (Gluten Free)

Basil Wrapped Salmon In Filo Pastry With Crushed New Potatoes
& White Wine Sauce

Baked Supreme Of Cod On A Bacon, Pea And Bean Ragu And Roasted New
Potatoes

Pan Fried Haddock Supreme, Crushed New Potatoes And A Dill And Prawn
Sauce (Gluten Free)

Mediterranean Vegetable Tart With A Tomato And Basil Sauce
With Crushed New Potatoes

Root Vegetable Casserole, Herb Dumplings And Crushed New Potatoes

Homemade Vegetable Lasagne

Mushroom And Brie Wellington With New Potatoes

Desserts

Warm Chocolate Cookie Dough With Vanilla Custard & Chocolate Sauce.

Blueberry Cheesecake With Chantilly Cream

Plum And Almond Crumble With Custard

Red Wine Poached Pears With Chantilly Cream
(Gluten Free, Vegan With Ice-Cream Substitute)

Chocolate Brownie With Vanilla Ice Cream (Vegan & Gluten Free)

Apple, Sultana And Cinnamon Pie With Custard

Sticky Toffee Pudding, Toffee Sauce And Crème Chantilly

Baileys Crème Brulee With Homemade Shortbread (Gluten Free)

Vanilla Panacotta With A Raspberry Compote (Gluten Free)

Chocolate & Coffee Opera With Espresso Martini Ice Cream

Chocolate Torte With Coconut Ice-Cream (Vegan & Gluten Free)

Tea, Coffee And Chocolate Mints

Vegan Menu

Onion Bhajis
Beetroot Falafel

Individual Cottage Pie
Cauliflower Roulade With Pomegranate Couscous
Apricot And Cashew Tart With Crushed New Potatoes

Chocolate Tart And Coconut Ice Cream
Mixed Berry Cheesecake With Vanilla Ice Cream

Children's Menu

Tomato Soup
Melon And Strawberries
Cheesy Garlic Bread

Homemade Fish Or Chicken Goujons With Chips And Peas
Sausage, Mash And Peas
Cheese And Tomato Pizza

Jelly And Fresh Fruit
Mixed Ice Cream
Mini Chocolate Brownie And Vanilla Ice Cream

Wine List

White Wine

SALENTO BIANCO, ALTANA DI VICO Italy	£17.50
Crisp, fresh and aromatic easy drinking white, from the heel of Italy.	
CHARDONNAY, COORONG ESTATE Australia	£19.50
A fresh, very appealing and lighter style of Chardonnay, with hints of tropical fruits and a zesty finish.	
SAUVIGNON BLANC, COLO COLO Chile	£20.00
Crisp and aromatic with flavours of fresh lemon zest and citrus fruit	
PINOT GRIGIO, COL DI SOTTO Italy	£20.00
Easy drinking, dry, crisp and well balanced, with strong apple characteristics. Very appealing and well rounded in style.	
SAUVIGNON BLANC, WEKA, MARLBOROUGH New Zealand	£28.00
Vibrant and zesty with pronounced aromas and flavours of passion fruit and citrus.	

Rose Wine

SALENTO ROSATO, ALTANA DI VICO Italy	£17.50
A pale, just off dry, blush rosé made from Zinfandel and Negroamaro grapes, with hints of red berry fruit.	
ZINFANDEL, DISCOVERY BEACH CALIFORNIA USA	£20.00
Off dry with succulent strawberry fruit flavours and aromas of summer berries.	

Red Wine

SALENTO ROSSO, ALTANA DI VICO Italy	£17.50
A smooth, soft red with a hint of spice, from the sun drenched area of Puglia on the heel of Italy.	
SHIRAZ, COORONG ESTATE Australia	£19.50
A gently oak aged, soft spicy Shiraz, with dark brambly fruits in a very easy drinking style.	
MERLOT, COLO COLO Chile	£20.00
Smooth, juicy and softly oak-aged. Medium-bodied in style, with dark berry fruit flavours and hints of vanilla.	
PINOT NOIR, COMTE PAUL ANTONIN France	£26.00
A soft, supple Pinot Noir with raspberry fruit flavours, from a family estate in Beziers.	
MALBEC, RALEO, MENDOZA Argentina	£28.00
Rich yet smooth Malbec, lightly oaked and brimming with dark juicy brambly fruit flavours.	

Sparkling Wine And Champagne

PROSECCO, BAROCCO Italy	£25.00
A premium quality Prosecco made from the Glera grape, this stylish Italian sparkler has light apple fruit flavours.	
BEAUMONT DES CRAYÈRES GRANDE RÉSERVE BRUT France	£40.00
An award winning Champagne. Elegant and fruit driven, rich and rounded on the palate with a delicate toasty character.	
LAURENT-PERRIER CUVÉE ROSÉ CHAMPAGNE France	£90.00
An iconic rosé with lifted red fruit flavours, made exclusively from Pinot Noir grapes.	

Little Channels Booking Form

Pratts Farm Lane West, Little Waltham, Chelmsford, Essex, CM3 3PR.

Telephone: 01245 362210 www.littlechannelswaltham.co.uk

Email: events@littlechannels.co.uk

Date of function _____

Type of function _____

Room required: Waltham Barn Waltham Bistro

Name of Client(s) _____

Address for correspondence _____

_____ Post Code _____

Contact Number: Home _____ Mobile _____

E-mail _____

Arrival time at venue _____

Approximate number of guests _____

Venue Hire _____

Deposit required _____ Date paid _____

(Please make cheques payable to Channels Estate Ltd)

Name of co-ordinator who took the booking _____

Additional Information _____

Please read the Terms and Conditions overleaf, familiarise yourself with them and sign the declaration.

Signature _____ Date _____

Terms And Conditions Company Copy

1. A provisional booking can be held for a period not exceeding 14 days. A booking cannot be confirmed until the required non-refundable deposit has been paid and the booking form completed.
2. It is regretted that no refunds of pre-payments can be made in the event of a cancellation.
3. Approximately four weeks prior to your function, we will contact you to arrange a consultation to discuss your requirements in full detail.
4. After this consultation, you will receive a final letter displaying all of your details as well as your invoice for all catering costs. Payment must be received at least 7 days prior to your function.
5. The venue accepts the booking on the basis that food must be supplied by the venue and no food or drink can be supplied by an outside caterer with the exception of a celebration cake or corkage where it applies.
6. All allergens and dietary requirements must be discussed at your final consultation.
7. Table plans must be submitted at least three days prior to the function.
8. Management reserves the right to amend its published prices by giving a 3 months notice period.
9. The management also reserves the right to increase its published prices for VAT and Duty increase imposed on them by the Government, without prior notice.
10. The venue cannot accept responsibility for the loss of gifts, property or possessions however caused. Any property left by the guests at the venue, are left at the owners risk.
11. Damage to the building, plants, equipment, etc. (other than wear and tear) caused by the booking person or their guests will be charged at cost to the person booking the function as an extra. If, as a result of over indulgence of alcohol, your guest vomit within the building, there will be a £50 cleaning fee added to your final invoice.
12. All persons booking a function at Little Channels are responsible for their guests; it is therefore required that all events have an appointed person to act as a steward.
Name of steward _____
13. All noise, in particular music, must be kept to a reasonable level and comply with both statutory and local regulations, inside and outside the function room.
14. For their own safety, children under 12 years of age must be supervised by an adult at all times during the function. Under no circumstances must children be allowed to wander unaccompanied through the building or its surrounding areas.
15. All guests are required to stay in the confines of the particular function area for their own safety, to avoid triggering alarms and to avoid unnecessary annoyance to other functions taking place, that in turn, you function may enjoy its own privacy.
16. The management reserves the right to cancel any function due to unforeseen circumstances beyond our control, or for any matter deemed necessary by the management and accept no resultant responsibility, financial or otherwise.
17. The finish time for lunch functions is 5pm and for dinner functions is midnight. All alcohol must be consumed within 30 minutes from last orders which is called with 30 minutes left on your booking time. Please advise any suppliers that they must vacate the premises 30 minutes after the function ends.

Terms And Conditions Customer Copy

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