



The
Northorpe
Barn

Weddings



The Northorpe Barn is the perfect venue for your wedding celebration. The barn is a historic, beautiful and natural space, to which you can add your own personal touch.

We have outdoor space and the perfect setting for photographs. We hold a wedding licence so you can also hold your ceremony here should you choose.



Northorpe Hall Child & Family Trust

What makes us a really special place to hold your special day is that The Northorpe Barn is part of Northorpe Hall Child and Family Trust.

All proceeds from weddings and events we host in the barn go directly to our charity which supports children's mental health and wellbeing. Let us help you have an amazing day and support an amazing cause



Looking for more information or ideas.....

The barn offers a beautiful blank canvas for your special day, for you to decorate as you choose. Vintage, themed, simple or intricate. Why not go online and have a look at some of the weddings and celebrations that have taken place at The Northorpe Barn.



TheNorthorpeBarn



Instagram



Recent Feedback from our Guests.....

"We got married at Northorpe Barn in July 2021 and we had the most amazing day! The venue itself is stunning, bright, romantic and warm, and we were able to dress the venue for the day exactly as we wanted. Lisa, Caroline and the team are fantastic, always available, super friendly, personable and was thankfully able to offer advice and suggestions. They make the process feel so easy and has every tiny detail under control. The team were seamless on the day and made sure everything ran smoothly. The food was delicious and the drinks were constantly flowing. We couldn't have had a better day or picked a more perfect venue, and we're so thankful we chose Northorpe Hall! Thank you from the bottom of our hearts x x x"

"We got married at The Northorpe barn in July 2021 and everything was just amazing from start to finish! Lisa & Caroline were absolutely brilliant and answered all of our silly and annoying questions! They were also there on the day, along with the rest of the fabulous team, and it couldn't have gone more perfectly! The food was also gorgeous, the pie and peas in the evening went down an absolute treat! Thank you so much to Lisa & Caroline and the rest of the Northorpe Hall team for an unforgettable day!"

"What an amazing venue! My son & his beautiful new wife got married here on Saturday. The venue is absolutely beautiful and Lisa, Caroline and their team are so helpful and accommodating. It was the perfect choice for such a special occasion. If you're looking for an intimate barn wedding, look no further. Thanks everyone for helping to make Liam & Stacey's day so special."

"Would just like to say a huge thank you to The Northorpe Barn for hosting our wedding in August 2021. Lisa, Caroline and all the staff were fantastic and made our day go smoothly. The barn was amazing, the food fantastic and the staff very friendly and approachable. Everyone commented on what a wonderful day we had and how much of a lovely venue it was.

Would highly recommend having your wedding here! "

Food Glorious Food.....

We are particularly proud of our food and refreshments at The Northorpe Barn. Our Yorkshire born chef learnt his trade in a Michelin starred restaurant and then went on to run a very successful local restaurant for over two decades.

Our menus are reviewed each season to ensure we offer the best locally sourced produce and provide delicious options.

From three course sit down, to buffets, afternoon tea or evening munchies, or our amazing Northorpe Hog roast! - we offer a great choice

Dietary requirements are not a problem for us! and we can work with you to create a wonderful menu, including vegetarian, vegan, gluten free or other allergies and intolerances.

We also take our drinks and bar provision seriously. Offering draft beers and popular spirits for your special day. Our wine and fizz list offers quality wines hand selected by us.

If you have any special drinks requirements, we can help with that, including reception and toast drinks, cocktails and punches or Pimms and gins!





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The Northorpe Barn is the perfect venue for your wedding celebration. The barn is a historic, beautiful and natural space, to which you can add your own personal touch. Delicious homemade, locally sourced food provided to your requirements and budget. All profits go directly to our charity to help the emotional well-being of local vulnerable children.

We are licensed to hold Wedding and Civil Partnership ceremonies. Northorpe Hall is the perfect location to get married due to its peaceful surroundings and idyllic setting. We can accommodate up to 110 people in The Barn for a ceremony and a sit down meal. We can accommodate up to 130 guests for evening receptions.

How to book your Wedding at Northorpe Hall

- Firstly check that your preferred date is available with us (don't worry if you haven't yet got a date in mind, we can help you with this) – you can check quickly by visiting our website.
- Complete an online enquiry form and we will be in touch to arrange a viewing with our experienced Wedding Co-ordinator.
- Following your visit and meeting; we will reserve the agreed date for you for a short period of time to allow you to consider your options and arrange a Registrar if you are wanting to hold your ceremony with us.
- At the end of this period you will then be asked to complete a booking form, the appropriate paperwork will be completed, and an invoice will be created to allow you to pay the initial deposit.

Our Wedding package includes:

- Access to the barn to add your personal touches and decorations
- From 65 to 130 guests
- Music / dancing / bar until 11.00pm – DJ to be hired separately.
- Microphone for speeches
- Use of grounds for photographs
- In house sound system to play your own music (e.g. from iPod, CD, laptop, etc.)
- Parking for up to 20 cars
- Chair Hire for Chiavari event chairs.

Company number: 07437967

Northorpe Hall Trading Co Ltd, trading as The Northorpe Barn



2022 Wedding Price List

These prices apply to all weddings taking place in 2022

Venue Hire Charge

High Season April – Sept (Inclusive)	Saturdays	Fridays
Ceremony Only (for up to 130 guests)	unavailable	£1300
Ceremony and Afternoon Reception (7pm finish)	£2200	£1900
Afternoon and Evening Reception	£2500	£2100
Ceremony, Afternoon and Evening Reception	£3300	£3000
Evening Reception Only	unavailable	£1800
Late Wedding Ceremony (after 4pm) and Evening Reception	unavailable	£2300
Prepare & Party (Full Afternoon the day before the wedding to dress & prepare the venue) see details below.	£375 (Fri PM Prep)	£375 (Thurs PM Prep)

Low Season Oct – Mar (Inclusive)	Saturdays	Fridays
Ceremony Only (for up to 130 guests)	£1400	£1200
Ceremony and Afternoon Reception (7pm finish)	£1800	£1600
Afternoon and Evening Reception	£2200	£1900
Ceremony, Afternoon and Evening Reception	£3000	£2700
Evening Reception Only	£1800	£1500
Late Wedding Ceremony (after 4pm) and Evening Reception	£2300	£2000

Prices include allocated time for dressing the Barn (same day, Early Morning) and for collecting decorations after the wedding (subject to availability)

A deposit of 50% of the Wedding cost (as above excluding catering) is required in order to confirm your booking. An invoice will be issued for the deposit once the date is agreed and booking form processed. The final balance is due 28 days before the wedding, along with the cost of food and drink. Payment of the balance by instalments is welcome, please ask for more information.



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Additional Charges

All wedding packages must include a food option and prices are per person. Minimum: 65 people. Children (0-12yrs) portions/prices available.

Special dietary requirements can be arranged.

Bar requirements, wine and other drinks can be ordered in advance and a copy of our bar prices and wine list is available.

External food/beverages and catering is not allowed – With the exception of celebration cakes . Please make sure that you refer to the menus and prices for the correct year. Food and drink menus and prices are revised annually.

Discounts - We always aim to offer good value and a fantastic day for all our guests. All funds raised go directly to our charitable work and for this reason **we do not** offer discounts on these prices.

Bond – For all bookings there will be a cash bond payment of £200. This is to be paid before the wedding. It can be claimed back after the event provided that none of the booking terms & conditions have been broken.

Music –We have an inhouse DJ provision which can be booked at an additional cost to help your party have some real swing. Our DJ will work with you prior to your event to ensure your taste in music and any special requests are catered for. For quieter functions you can plug in your own play list into our inhouse system.



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Prepare & Party!

£375

(subject to booking availability)

The final preparation for your wedding can be very busy. Let us help you by offering a Prepare & Party afternoon.

You will have exclusive access to the barn for the full afternoon before your big day for you to dress and decorate the room, sort out your final arrangements, have your flowers and accessories delivered, and run through the plans for the next day. Our wedding team will be on hand to help with any last-minute questions and queries.

We would like to invite the wedding couple and up to 8 guests to come along, get busy with the plans and enjoy afternoon tea and a glass of fizz to get you in the celebratory mood!

You can bring the music, chat and most importantly relax.

It is a great opportunity for the wedding couple to invite the bridesmaids, groomsmen or parents along to see the venue before the big day, and to help with the plans.

It may also help reduce the nerves for the following day and give you some fabulous time with your nearest and dearest!

12pm – 5pm

Includes:

Afternoon Tea for up to 10 guests

Selection of sandwiches, cakes and deserts

Glass of prosecco or fresh juice

Fresh Tea & Coffee

(Please note the venue may be used for fully supervised appointment only viewings for future couples on the eve of your event)

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Ceremony Only

For couples who wish to use our venue for a wedding ceremony only, perhaps using a different venue for your wedding breakfast or where you choose not to host a party afterwards.

- Access on the morning of the wedding to decorate (unless booking the prepare and party day before)
- Private room to meet with Registrar
- Rowed seating for up to 130 guests including chair hire.
- Guest arrival from an hour before the ceremony
- Bottle bar after the ceremony whilst photos take place for up to an hour
- Tables available for cards and presents/some decorating Items kept safe for agreed later pick up if required.

Ceremony & Afternoon Reception (7pm finish)

This option is ideal for couples who want to be married at Northorpe and hold a wedding breakfast to celebrate, but do not want to hold an evening reception, or plan to be hold one at another venue.

- Access on the morning of the wedding to decorate (unless booking the prepare and party day before)
- Private room to meet with Registrar
- Space to seat up to 110 guests with tables around the edge of the room (10 rounds and a long top available)
- Arrival from an hour before the ceremony giving time to greet guests and meet with registrars
- Staffing to change the room round after the ceremony
- fully licenced bar available.
- Tables available for cards and presents/some decorating
- Items kept safe for agreed later pick up if required.



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Afternoon and Evening Reception

For couples who plan to marry elsewhere and then hold their wedding breakfast and evening reception at the Northorpe Barn.

- Access on the morning of the wedding to decorate (unless booking the prepare and party day before)
- Space to seat up to 110 guests using round tables. (10 rounds and a long top available) Table laid up for the chosen meal (either a 3 course or buffet menu)
- Arrival after the church/registry office ceremony
- Staffing to change the room around from the afternoon to the evening leaving casual seating and giving a dancefloor
- Capacity for 130 in the evening.
- Tables available for cards and presents/some decorating
- Items kept safe for agreed later pick up if required.

Ceremony, Afternoon and Evening Reception

As above but includes a full wedding ceremony

- Access on the morning of the wedding to decorate (unless booking the prepare and party day before)
- Private room to meet with Registrar
- Space to seat up to 110 guests with tables around the edge of the room (10 rounds and a long top available)
- Tables laid up after the ceremony for the chosen meal (either a 3 course or buffet menu)
- Staffing to change the room around from the afternoon to the evening leaving casual seating and giving a dancefloor
- Capacity for 130 in the evening.
- Tables available for cards and presents/some decorating
- Items kept safe for agreed later pick up if required.



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Evening Reception

For couples who have married elsewhere and wish to host an evening only reception. Perfect for couples who marry at a later in the day, may have married at an earlier date or perhaps married abroad.

- Access on the morning of the wedding to decorate (unless booking the prep and party day before)
- Capacity for 130 in the evening.
- Casual seating round the edge of the barn with 5 round tables
- Fully licenced bar available until close
- Tables available for cards and presents/some decorating
- Items kept safe for agreed later pick up if required.

Late Wedding Ceremony and Evening Reception

An ideal choice for couples who wish to marry later in the day. A perfect choice for those who want a more relaxed day and move from ceremony to celebration without the traditional formality.

- Access on the morning of the wedding to decorate (unless booking the prep and party day before)
- Private room to meet with Registrar
- Wedding ceremony booked with the registrars for no earlier than 4pm, access from 3pm for guests' arrival
- Space to seat up to 110 guests with 5 tables around the edge of the
- Capacity for 130 in the evening.
- Staffing to change the room around from the ceremony to the evening leaving casual seating and giving a dancefloor
- Tables available for cards and presents/some decorating Items kept safe for agreed later pick up if required.



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Wedding Booking Form

Names of Couple	
Address Email Telephone	
Date of Wedding	
Booking Type	<input type="checkbox"/> Wedding Ceremony only <input type="checkbox"/> Prepare & Party <input type="checkbox"/> Wedding Ceremony and Afternoon Reception <input type="checkbox"/> Wedding Ceremony, Afternoon and Evening Reception <input type="checkbox"/> Afternoon and Evening Reception <input type="checkbox"/> Evening Reception Only <input type="checkbox"/> Late Afternoon Wedding Ceremony and Evening Reception
Venue Hire Charge	
Time of arrival	
Number of guests <small>(Estimate – numbers can be altered up to 1 month before the wedding)</small>	Day - [] Evening - []
Do you require a bar?	Yes <input type="checkbox"/> No <input type="checkbox"/>

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Basic Catering requirements (Please estimate - exact numbers and menu options can be altered up to 1 month before the wedding. Catering must be for at least 60 people)	
Deposit Amount (50% of the venue hire charge)	£

By signing this form I confirm that I have read and agree to the terms and conditions attached. Your booking is not confirmed/finalised until deposit has been invoiced and received.

Signature 1 _____

Signature 2 _____

Date: _____

Date: _____

(At least one signature is required)

Please return this form to 'The Northorpe Barn', Northorpe Hall, 53 Northorpe Lane, Mirfield WF14 0QL.

Or email to **events-team@northorpehall.co.uk**

You will then be invoiced for the deposit when your date is provisionally booked.



Terms and Conditions of Booking

This is the legal stuff and small print to do with booking a wedding at The Northorpe Barn. We hold weddings in The Barn to raise funds for Northorpe Hall Child and Family Trust, and these terms aim to ensure we generate reasonable returns from the site. All the terms in this document apply to all wedding bookings. We want you to enjoy your visit to Northorpe Hall, therefore if there is anything that is not satisfactory, please let us know.

Definitions:

'We', 'Us', 'Northorpe' and 'Northorpe Hall' means the property(ies) for which a contract is agreed. The property is owned by Northorpe Hall Child and Family Trust (Registered Charity).

The 'Client' and 'You' means the person or organising body/company responsible for the commissioning of and payment for the event. Where any party to this Agreement for the time being comprises two or more persons, obligations expressed or implied to be made by or with that party are deemed to be made by or with the persons comprising that party jointly and severally.

Venue Hire and Catering

- 1) A wedding booking is considered 'provisional' until a deposit is paid. This means that the date is still available to be booked by someone else but we would attempt where possible to notify you beforehand. No cancellation fees are payable on 'provisional' bookings.
- 2) Once a deposit is received and we have sent you confirmation by post or email, the booking is then confirmed. A deposit is 50% of the venue hire charge.
- 3) Once a wedding booking has been confirmed, the deposit paid is non-refundable.
- 4) Once booked, you agree to pay the charges described in the confirmation. If a price change occurs within the organisation, we will honour prices given in the confirmation.
- 5) You must book for all the time you need the room – including setting up and clearing out. You may be charged extra if you overstay your booking period, or come into the venue earlier than agreed.
- 6) If you cancel your booking, no monies paid will be refunded to you. You may be able to transfer your booking to another date subject to availability and providing this is agreeable with all parties concerned. You should make this request in writing.
- 7) If we should have to cancel your booking for reasons beyond our control, we may offer to transfer your booking to a new date subject to availability. Where no agreement can be reached, all monies paid to us by you will be refunded to you.
- 8) Final numbers for catering must be confirmed 1 month before the date of the wedding so that these can be invoiced. After this point, a reduction in numbers is treated as a cancellation and no refund will be offered.
- 9) For all bookings there will be a bond payment required as outlined on the current price list. This is to be paid before the wedding. It will be repaid to the client following the event provided that none of the booking terms & conditions have been broken.
- 10) You may not bring your own food and drink into the venue. An additional charge, up to the whole of the bond, may be made if external caterers are used without permission, or other food or drink is consumed on the premises. We reserve the right to remove any food or drink items which may be brought into the venue and will return these at the end of the event. This excludes the wedding cake & any 'sweetie cart/table' arrangement and non-alcoholic wedding 'favours'.
- 11) Any 3rd Party contractors arranged by the client e.g. musicians, Ice Cream Vans/Candy Floss stalls will be required to provide evidence of suitable public liability insurance. We accept no responsibility for services or actions of such contractors. There may be additional charges applied to some services.



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- 12) Catering must be booked for at least 65 guests for every wedding booking. This must be either a 3 course Wedding Meal, Afternoon Tea or Buffet from the wedding menu. We will provide the correct number of plates for the number of people you order catering for so please ensure that you order for enough people, this may include 3rd party contractors if you have agreed to provide catering for them.

Payment

- 13) We do not offer any discounts of our prices as all proceeds go towards funding our charitable activities.
- 14) The outstanding balance for your wedding will be invoiced 28 days before the booking date and payment is due on receipt of this invoice. Any additional services or catering ordered or provided after this point will be invoiced at a later date, payment is due on receipt of such an invoice.
- 15) Please note that once full payment has been made, we are unable to offer any refunds.

General Terms and Conditions

- 16) We accept no responsibility for losses or damage incurred to property on site. We will be liable to you and your guests for injury or loss and damage only where and to the extent we have been negligent. Otherwise there shall be no liability whatsoever.
- 17) You are responsible for making all necessary arrangements with the Registrar and paying the necessary fees for wedding ceremonies. Should your wedding date/time change or be cancelled, you are responsible for notifying the Registrar.
- 18) Guests attending the wedding must comply with all regulations concerning licensing, fire, health and safety. Any infringement of the licenses on the premises or for the event may lead to loss of the bond.
- 19) Any hired band or musician must comply with noise restrictions as directed by Northorpe Barn staff to minimise disruption to local residents. Noise and music should not be audible from outside any neighbouring premises.
- 20) No alcohol may be consumed outside the front of the Barn at any time. No alcohol may be consumed outside the rear of the Barn after 10.00pm this is a licencing requirement and staff will challenge guests. Should this persist, the party may be asked to leave, this may also result in the loss of your bond.
- 21) You will be held liable for any loss or damage to Northorpe Hall's property (this includes any items hired by us for your use), or for injury to anyone including Northorpe Hall's staff arising as a consequence of this booking.
- 22) No security warranty or indemnity is provided for vehicles on site and the licensor accepts no liability for damage, theft or other losses incurred by the licensor or those using the premises.
- 23) Should you or your guests act in a disorderly or improper way, or fail to comply with reasonable requests from Northorpe Hall or Northorpe Barn staff then we reserve the right to terminate your event. Should this occur, no monies shall be refunded to you.
- 24) Northorpe Hall / The Northorpe Barn strongly recommends taking out insurance to cover cancellation or other liabilities.
- 25) All music and entertainment must finish no later than 11.00pm. Live Bands (only permitted by exception) must finish no later than 10pm.
- 26) Bar service must finish no later than 11.00pm.
- 27) All guests must depart from the premises no later than 11.45pm, we ask that guests ensure that they have transport arranged in good time to be able to comply with this.
- 28) After the wedding booking is finished, we ask that guests leave in a quiet and orderly manner showing due consideration for local residents.

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Wedding Menus 2022

These prices are valid for all weddings and parties taking place between January 2022 and December 2022.

New Prices will apply for all events taking place after that date.

Please note that all prices include VAT (currently 20%)

Please note this menu is provided to give you a guide.

Prices and options for our 2023 weddings will be published in Jan 2022

Traditional 3 Course Meal Menu A

Starter

Baked goats' cheese and onion tart with herb salad, balsamic reduction and French dressing

~

Roast tomato and basil soup, herb croutons

~

Ham hock terrine, apple chutney dressed salad and toasted croutes

~

Main

Slow cooked shoulder of pork with roasted new potatoes, seasonal vegetables, and red wine gravy

~

Roasted breast of chicken, creamed leeks, buttered vegetables, new potatoes

~

Butternut squash risotto with dressed rocket

~

Dessert

Strawberry and vanilla cheesecake

~

Creamy lemon posset with buttery shortbread

~

Double chocolate brownie with salted caramel ice cream

Fair trade coffee or tea

~

Choose one Starter, Main and Dessert and this will be served to all your guests with the exception of those with special dietary requirements

You can choose to offer a mixed menu for separate guests at one sitting, this will cost an additional £3 per person, please ask for more information

Traditional 3 Course Meal Menu B

Starter

Smoked salmon with celeriac remoulade & herb oil

~

Chicken liver parfait with toasted brioche and red onion marmalade

~

Roasted red pepper soup with basil pesto croutes

~

Main

Slow cooked lamb, minted new potatoes, seasonal vegetables, and rosemary

jus

~

Roasted strip loin of beef with Yorkshire puddings, roast potatoes,
Red wine gravy and glazed vegetables

~

Roasted fillet of salmon, chive butter sauce, crushed new potatoes

~

Dessert

Chocolate tart with caramel sauce and vanilla cream

~

Vanilla crème brulee

~

Homemade lemon tart with raspberries

~

Fair trade coffee or tea

~

Choose one Starter, Main and Dessert and this will be served to all your guests with the exception of those with special dietary requirements

You can choose to offer a mixed menu for separate guests at one sitting, this will cost an additional £3 per person, please ask for more information

The Northorpe Barn Yorkshire Menu

Starter

Wensleydale cheese tart with apple chutney and dressed mixed leaf salad

~

Homemade Yorkshire pudding with onion gravy

~

Traditional prawn cocktail with brown bread, lemon and dressed salad

~

Main

Locally sourced Cumberland Sausage ring, creamy mashed potato, and red wine gravy

~

Traditional roast beef with Yorkshire puddings and all the trimmings

~

Fresh pea risotto with parsley oil and rocket

Dessert

Homemade sticky toffee pudding, toffee sauce and vanilla custard

~

Homemade treacle tart with Chantilly crème

~

Traditional Bakewell tart with vanilla ice cream

~

Fair Trade tea or coffee

~

Choose a Starter, Main and Dessert and this will be served to all your guests with the exception of those with special dietary requirements

You can choose to offer a mixed menu for separate guests at one sitting, this will cost an additional £3 per person, please ask for more information

The Northorpe Barn Vegan Menu

Starter

Beetroot Carpaccio with Pomegranate & Toasted Pine Nuts

~

Seasonal Soup

~

Warm Salad of Cherry Tomato, Asparagus & Wild Mushroom

~

Main

Bell Pepper filled with Mediterranean Cous Cous, Tomato Fondue

~

Spinach, Butternut Squash & Field Mushroom Filo Parcel

~

Vegan Sausage & Olive Oil Mash

Dessert

Cinnamon & Red Wine Poached Pear with Lemon Sorbet

~

Sable of Raspberries

~

Vegan Chocolate Brownie with Swedish Glace Vanilla Ice Cream

~

Fair Trade tea or coffee

Choose a Starter, Main and Dessert and this will be served to all your guests with the exception of those with special dietary requirements

You can choose to offer a mixed menu for separate guests at one sitting, this will cost an additional £3 per person, please ask for more information

Sparkling Afternoon Tea Wedding Menu

Includes vintage crockery and a glass of prosecco for each guest

Savoury items

Selection of Vegetarian quiches

~

Locally sourced Pork Pies with pickles

~

Mediterranean Vegetable vol-au-vents

Sandwiches

Smoked salmon and citrus crème fraiche

~

Mature cheddar and pickle

~

Cucumber and cream cheese

~

Egg and Cress

~

Roast Ham and Plum Tomato

Salads

~

Mixed leaf with French dressing

~

Classic Caesar salad with herb croutons

~

New potato salad with chives and spring onion

Cakes and pastries

A selection of freshly baked cakes and pastries – we will offer a variety for you to select your favourites from including:

Homemade scones with jam and cream, French Macarons,
Chocolate fudge brownies, Victoria sponge cake, Traditional carrot cake,
Bakewell tart tray bake, Lemon Cake, Traditional Fruit Cake

~

Beverage

Traditional English breakfast tea and filter coffee

Wedding Buffet Menu 1

Beef or Mixed Bean Chili with coriander rice, guacamole, and sour cream

~

Moroccan Lamb Kofta kebabs with mint raita

~

Mixed leaf salad with French Vinaigrette

~

Jacket Potatoes

~

Cheesy Nachos

Buffet Menu 2

Selection of fresh sandwiches

~

Selection of homemade quiches

Roasted red pepper, tomato chutney tarts

Cheddar cheese, pesto, and red onion

Spinach and ricotta

~

Chicken breast goujons with

BBQ sauce, Garlic and herb mayonnaise & Tomato Salsa Dips

~

Mixed Leaf Salad with Herb Croutons

~

Homemade Sausage Rolls

~

Classic Caesar Salad with Parmesan

~

Vegetable Spring Rolls with Homemade Coleslaw and Plum Sauce

~

Diced Garlic & Herb Parmentier Potatoes

The Northorpe Barn Hog Roast Buffet Menu 3

(Roasted here at Northorpe Hall)

Slowly roasted locally sourced whole hog

Served on a fresh, locally produced tea cake with apple sauce and stuffing

~

Fresh salad

~

Baked potatoes

Choose 3 fillings from

Cheese, Tuna, Baked Beans, Coleslaw

~

Vegetarian / Vegan alternatives available

(Minimum order of 80 people)

Desserts

Add one or more of the following to your buffet

Double Chocolate Brownie with Caramel Sauce

~

Strawberry Cheesecake with Berry Compote

~

Mixed Berry Eton Mess

Evening Buffet Menu 1

Selection of fresh sandwiches

Home Roasted Ham with wholegrain mustard Mayonnaise

Mature cheddar cheese with tomato chutney

Falafel, hummus and carrot wraps

~

Savouries

Cheese and Onion quiche

Locally sourced Pork Pies and Sausage Rolls

Tomato and basil pasta salad with pesto

~

Salad

Mixed leaf salad with French vinaigrette

Evening 'Munchies'

Choose 2 options from:

Barbecued pulled pork sandwiches with red cabbage coleslaw, dressed leaves

Locally sourced 8oz beef burger, tomato salsa, cheddar cheese, served in a bun

Garlic & Chili Chicken burger, red cabbage slaw, served in a bun

Hot Roast Beef & Onion Sandwich

(All served with Pomme frites)

Hot Sandwiches

A new favourite – Butties - quality bacon and / or locally sourced sausage served in a freshly baked bun / vegetarian/ vegan alternatives

Pie and peas

Traditional locally baked pork pie

Meat & Potato pie

Steak Pie

Sweet potato, goat's cheese and red onion

Served with Mushy Peas, gravy and mint sauce

~

Beef or vegetable chilli and rice with tortilla chips and dips

~

Thai Chicken or vegetable curry and rice with vegetable Spring Rolls and crackers

~

Side orders

Cajun wedges - Chips - Garlic Bread - Bread Baskets

Northorpe Barn Canapés Menu

*Choose 3 types and order for a minimum of 65 guests.
This allows for 3 canapés per person.*

Beef & Mozzarella Meatballs in a marinara sauce

~

Prawn and Chorizo Skewers

~

Halloumi Sesame Bites

~

Cranberry & Brie Bites

~

Mini Lamb Skewers

~

Mini toad in the holes with Sausage & Gravy

~

Pigs in Blankets

~

Cheese Straws

~

Mini Assorted Quiches

~

Mini Vegetable Spring Rolls

~

Onion Bhajis

~

Parma Ham, Rocket & Chutney

~

Pork Pie & Piccalilli

~

Cod Goujons with Tartare sauce and lemon

~

Spinach and Red Pepper Terrine

~

Ham Hock and Parsley Terrine on Toasted Brioche

Northorpe Barn Deli Platters

65 guests minimum

Antipasti Platter

Selection of Popular Cheeses, Cured meats, preserves, pickles, Fresh breads
and Mixed Dressed Salad

~

Vegetarian Mezze Board

Tzatziki, Hummus, Aioli, Herb Marinated Feta,
Mixed Olives, Toasted Pitta, Falafel, Crudités
(Vegan option can be created)

Yorkshire Ploughman's

Locally sourced Pork Pies, selection of Cheeses,
Roasted Ham, Piccalilli & preserves
Fresh Bread, Dressed Mixed Salad

Customised Cheese Wedding Cakes

£300

Three tiers of your favourite cheeses topped off with an organic cheddar heart. Served with crackers, crusty bread, pickles, chutneys and grapes

Enough cheese for 100 people to nibble on!

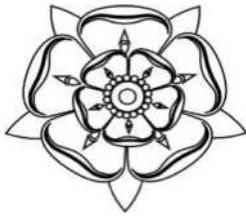
Award Winning Pork Pie Selection

£250

Three tiers of award winning pork pie and mini pies, served with pickles and brown sauce

Presented on a cake stand, with the initials of the bride and groom and date of the wedding

Or why not order both? - £500



Yorkshire Beers Ltd.

Cash Bar Price List.

Draught Pint	£4.00	Draught ½ Pint	£2.00
Peroni	£4.00	Corona	£4.00
Cider	£4.00	Fruit Cider	£4.00
Bottled Bitter	£4.50	Spirit and Mixer (DBL)	£4.50 (£7.00)
Soft Drinks ½ Pint, Bottles or Cans.	£2.00	Bombay Gin and Tonic (DBL)	£5.00 (£8.00)
Soft Drinks Pint.	£3.50		
Bloom Gin and Tonic (DBL)	£7.00 (£10.50)	Fruit Gin and Tonic (DBL)	£6.00 (£9.50)
Brockmans and Tonic (DBL)	£6.50 (£10.00)	Hendricks and Tonic (DBL)	£6.50 (£10.00)
Martin Miller and Tonic (DBL)	£7.00 (£10.50)	Deaths Door and Tonic (DBL)	£7.50 (£10.50)
Glass of House Wine	£4.50	Bottle of House Wine	£19.00
Glass of Prosecco	£5.00	Bottle of Prosecco	£26.00

Prices for Items not listed available on request.

Please note that customers are not permitted to bring in and consume their own alcohol. Any drinks found by members of staff will be confiscated and the client's bond may not be returned.

Card Payments accepted, minimum £10 spend.

PRE ORDERED COCKTAILS AVAILABLE FOR CELEBRATION/TOAST DRINKS.



PIMMS - £6.00

Mixed with lemonade, served with a fresh fruit garnish. Perfect for hot summer days.



CUBRA LIBRE - £6.00

White Rum, Coca-cola and Brown Sugar, Served with a wedge of fresh lime. For those who enjoy something sweet.



RUM PUNCH - £6.00

White Rum, Spiced Rum, tropical juice Served with a wedge of fresh Pineapple. Packs a punch.

£6.00

*Fresh Peach
Prosecco, a real*



PEACH BELINIS -

*Puree, topped with our Tasty
winner.*