



## THE OX BARN

Can seat between 23-80 people.

- One large oval table up to 30
- Round tables or long tables up to 80

This versatile room, with access straight into our pretty courtyard is the perfect venue for a countryside party or any celebration.

- Separate Entrance
- Private Fully stocked Cocktail Bar- cellar conditioned ales and lagers, cocktails. Can either be a cash bar or on account.
- Separate barn washrooms and accessible bathroom facilities
- Built in TV screens. For presentations, family photos, live TV. (Not Sky)
- Impressive music system (can be integrated with personal playlists, or a DJ) fun disco lights and even a glitter ball!

**These menus are for lunches, dinners, and more informal parties. (We have a separate wedding pack.)**

**Your dining options in the barn are chosen from our menus.**

**Please choose one starter, one main course and one dessert for all guests (vegetarian option is included).**

## OX BARN OPTIONS & COSTS

### MID-WEEK LUNCH ONLY MENUS

Mid-Week 2 Course Menu, Coffee & Something Sweet = £33.00  
(Main course and dessert)

Lunch is served between noon and 2pm, should you require your lunch to be served outside of these hours, there would be an additional charge of £350.

For lunch meetings or corporate and other events in the Ox Barn, a minimum spend of £600 is required.

### SUNDAY LUNCH

A fantastic space for a larger family and friends celebration Sunday Lunch. Ask us for more details.

### MID-WEEK LUNCH MEETINGS & CORPORATE EVENTS

For lunch meetings or corporate and other events in the Ox Barn, a minimum spend of £600 is required.



## EVENING PARTY IN THE BARN

From more formal multi course dinner parties to “dine and dancing” under the glitter ball...

### DINNER MENUS

Canapés, 3 courses, Coffee, and Something Sweet priced at £61.95 per person.

All barn menu bookings include room hire, white linen and Ox cutlery and glassware.

### “DINE & DANCING” MENUS

We have differing options for our more informal party packages. The barn has a fabulous private cocktail bar that is great for cocktails, as well as cask conditioned beers. (The bar can be an account or cash bar) There is also an impressive music system and lighting to create the perfect mood and atmosphere.

We start all our parties with a Canapés reception. And you can have options for the main course and desserts, being plated or a buffet. The room is always beautifully set for the number of people booked. To have plenty of room around the bar to have cocktails, mingle, party, and crank up the tunes, we recommend that your numbers are limited to approximately 50-60. (5 tables of 10/12) (minimum 40 guests)

We offer 2 options: (maximum of 60 guests, minimum 40 guests)

- (i) The Most Popular option priced at £50 per person, is –
  - Canapés reception & pre dinner Cocktails
  - then sit down at elegant, dressed tables for a plated Main Course (no starter)
  - and then turn the music up and mingle around a buffet style Puddings & Cheese table (and Coffee).
- (ii) Or the buffet Option priced at £55.95 per person
  - Canapés reception & pre dinner Cocktails
  - Buffet main course (seated) at elegant, dressed tables (No starter)
  - And then turn the music up and mingle around a buffet style Puddings & Cheese table (and Coffee)

### GOURMET BBQ MENUS

We have covered areas to cover all eventualities! Very informal, great food, seated to eat.

Canapés reception, gourmet BBQ menu, Puddings & Cheese table, Coffee table.

£73.00 per person



## **OX BARN LUNCH MENU**

**£33.00 per person**

### **Bread Baskets and Hummus**

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### **Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

### **Market Fish of the Day**

Hodgson's of Hartlepool Fish of the Day, accompaniments of the season

### **Vegetarian & Vegan Dish of the Day**

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### **Sticky Toffee Pudding**

Cinder Toffee Ice Cream, Toffee Sauce

### **Ox Cheese Plate**

Biscuits & Chutney

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### **Tea, Coffee & Something Sweet**



## **PARTY IN THE BARN... DINNER MENU**

**£61.95 per person**

### **Chefs Selection of Canapés**

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### **Farmhouse Terrine**

Toasted Brioche, Apple Chutney

### **Prawn & Crayfish Cocktail**

Paprika Marie Rose

### **Smoked Salmon Plate**

Smoked Salmon, Gravdax & Salmon & Cream Cheese Roulade,  
Dill Crème Fraiche, Buttered Crumpet

### **Vegetarian & Vegan Starter**

Seasonal changes

### **Prime Yorkshire Fillet Steak**

Dauphinoise Potatoes, Seasonal Greens, Madeira jus (cooked medium rare or well done)

### **Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

### **Market Fish of the Day**

Hodgson's of Hartlepool Fish of the Day, accompaniments of the season

### **Vegetarian & Vegan Dish of the Day**

\*

**Sticky Toffee Pudding** Cinder Toffee Ice Cream, Toffee Sauce

**Chocolate Brownie** Chocolate Sauce, Vanilla Ice cream

### **Vegan Pudding of the season**

**Cheese Plate** - Selection Cheese, Chutney, Biscuits & Fruitcake

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### **Coffee & Something Sweet**



## **PARTY IN THE BARN DINE & DANCING!**

### **SAMPLE MENU**

**£50 per person (maximum of 60 guests)**

#### **Chef's Selection of Canapés**

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#### **Prime Yorkshire Fillet Steak**

Dauphinoise Potatoes, Seasonal Greens, Madeira jus (cooked medium rare or well done)

Our prime Yorkshire beef is locally sourced by award winning farmer and butcher, Charles Ashbridge of Taste Tradition, from Mount Grace Farm, Thirsk. Dry aged from 28 - 38 days

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#### **Dessert & Cheese Table**

Desserts in miniature  
Cheese Board, Biscuits, Chutney



## **PARTY IN THE BARN DINE & DANCING!**

### **BUFFET PARTY**

**£55.95 per person (maximum of 60 guests)**

**Chef's Selection of Canapés**

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**Prime Roast Sirloin of Yorkshire Beef**

Horseradish & English Mustard

**Coronation Chicken**

Cinnamon, mango, sultanas

**Cold Fish Platter**

Smoked salmon, Gravavlax, Prawns

**Yorkshire Pork Pies**

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**Warm Potato Salad** Wholegrain Mustard Dressing

**Red Cabbage, Apple and Mint Slaw**

**Homemade Breads**

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**Dessert & Cheese Table**

Desserts in miniature

Cheese Board, Biscuits, Chutney



## **PARTY IN THE BARN... GOURMET BARBECUE MENU**

**£73 per person**

**Chef's Selection of Canapés**

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**Prime Yorkshire Steak**

**Yorkshire Bangers**

**Lemon & Rosemary Marinated Chicken**

With Garlic & Paprika Aioli

**King Prawn Tails**

Piri Piri Sauce

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**Al Forno Potatoes**

**Summer Green Salad**

Lettuce, Cucumber, Minted Peas, Honey & Mint Dressing

**Sweet & Spiced Cous Cous**

With Raisins, Red Pepper & Fresh Herbs

**Cucumber, Chilli & Poppy Seed**

Asian Vinaigrette

**Basket of Homemade Breads and Focaccia**

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**Dessert & Cheese Table**

Desserts in miniature

Cheese Board, Biscuits, Chutney

\*

**Coffee & Something Sweet**