

# THE OX BARN

# Can seat between 23-80 people.

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

- Separate Entrance via a ramp.
- Private Fully stocked 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! Either One large oval table up to 30 seats.

OR Round tables or long tables up to 80 seats.

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

These menus are for lunches, dinners, and more informal parties.

We have a separate wedding pack.



# **OX BARN OPTIONS & COSTS**

Numbers are limited to approximately 50-60, with a minimum of 40 guests and a maximum of 60 guests.

# MID-WEEK LUNCH

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

£36

# **SUNDAY LUNCH**

A fantastic space for a larger family and friends celebration Sunday Lunch £49

Lunch is served between noon and 2pm, 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 spends of £600 is required.

# PARTY IN THE BARN

FROM MORE FORMAL MULTI COURSE DINNER PARTIES TO "DINE AND DANCING" UNDER THE GLITTER BALL...

# DINNER

Canapés reception, 3 courses, Coffee, and Something Sweet £62

# **DINE & DANCING**

Canapés reception, 2 courses - Main and pudding, Coffee

A Cheese table is an additional cost of £6 pp

(pre dinner Cocktails, Prosecco or Buckets of Beers can be added at an extra cost)

# **DINE & DANCING BUFFET**

Canapés reception, Buffet main course (seated) at elegant, dressed tables

£56

Turn the music up and mingle around a buffet style Puddings & Cheese table, including coffee (pre dinner Cocktails, Prosecco or Buckets of Beers can be added at an extra cost)

# **GOURMET BBQ**

Canapés reception, gourmet BBQ menu, Puddings & Cheese table, Coffee table £73

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

# PLEASE SEE ALL MENUS BELOW...



# OX BARN MID-WEEK LUNCH MENU

£36 per person

#### **Bread Baskets and Hummus**

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# **Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

# Market Fish of the Day

Dauphinoise Potatoes, Seasonal Greens, Lemon & Caper Butter

# **Nut & Vegetable Wellington Vg**

New Potatoes, Seasonal Greens, Redcurrant Gravy

\*

# **Sticky Toffee Pudding**

Cinder Toffee Ice Cream, Toffee Sauce

#### Ox Cheese Plate

Biscuits & Chutney

\*

Tea, Coffee & Something Sweet





# PARTY IN THE BARN DINNER MENU

£62 per person

**Chefs Selection of Canapés** 

**Smooth Chicken Liver Parfait** 

Pear & Apricot Chutney, Toasted Brioche

Prawn & Crayfish Cocktail
Paprika Marie Rose

Ox Gin & Beetroot Cured Salmon

Cooper King Gin, Horseradish Crème Fraiche, Crumpet

Warm Onion & Thyme Tartlet V

Cucumber, Pea, Dijon Mustard Dressing

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

Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction (cooked medium, rare or well done)

# **Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

# Market Fish of the Day

Dauphinoise Potatoes, Seasonal Greens, Lemon & Caper Butter

# **Nut & Vegetable Wellington Vg**

New Potatoes, Seasonal Greens, Redcurrant Gravy

\*

Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Vegan Pudding of the season Vg

Cheese Plate - Selection of Cheese, Chutney & Biscuits

AMPLE

**Coffee & Something Sweet** 

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



# PARTY IN THE BARN DINE & DANCING!

£56 per person (maximum of 60 guests)

# Chef's selection of Canapés

Vegetable spring rolls, Honey & mustard sausages, Calamari

\*

# Choose one of the below main and desert options for all of your guests;

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

Dauphinoise Potatoes, Spinach, Mushroom, Beef & Madeira Reduction (cooked medium, rare or well done)

#### **Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

# **Nut & Vegetable Wellington Vg**

New Potatoes, Seasonal Greens, Redcurrant Gravy

\*

# **Cocktail glass puddings**

Eton mess Lemon posset Strawberry Fool

\*

Cheese Table - Supplement of £6 pp

Selection of Cheese, Chutney, grapes & Biscuits

SAMPLE



# PARTY IN THE BARN DINE & DANCING! BUFFET

£56 per person (maximum of 60 guests)

# Chef's selection of Canapés

Vegetable spring rolls, Honey & mustard sausages, Calamari

\*

# **Prime Roast Sirloin of Yorkshire Beef**

Horseradish & English Mustard

#### **Coronation Chicken**

Cinnamon, mango, sultanas

#### **Cold Fish Platter**

Smoked salmon, Gravadlax, 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**

Miniature Deserts – Lemon drizzle, Bakewell tart, Chocolate Brownie Cheese Board, Biscuits, Chutney



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

#### £73 per person

# Chef's selection of Canapés

Vegetable spring rolls, Honey & mustard sausages, Calamari

**Prime Yorkshire Steak** 

**Yorkshire Bangers** 

**Lemon & Rosemary Marinated Chicken** 

With Garlic & Paprika Aioli

**King Prawn Tails** 

Piri Piri Sauce

**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

# **Dessert & Cheese Table**

SAMPLE Miniature Deserts – Lemon drizzle, Bakewell tart, Chocolate Brownie Cheese Board, Biscuits, Chutney

**Coffee & Something Sweet**