



THE DURHAM OX
CRAYKE

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 to the main pub (via a ramp, all facilities are fully accessible on the ground floor).
- Private Fully stocked Bar - cellar conditioned ales and lagers & cocktails.
- Can either be a cash bar or on account.
- Separate washrooms and accessible bathroom facilities, including Baby Changing.
- Built in TV screens for presentations, family photos, live TV (not Sky).
- Impressive music system (can be integrated with personal playlists, or a DJ. We have a wireless microphone and PA system).
- 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.
- Private al fresco courtyard. Semi covered outdoor space, with heaters and real fire. Perfect break out area.
- All barn menu bookings include white linen, Ox cutlery and glassware.
- £200 Room Hire charge.

Bringing your own Wine & Champagne

A corkage policy of £25 per 750ml bottle (wine or champagne).

We do not offer Corkage on spirits or cocktails.

We have a very good and reasonably priced wine & drinks list.

Bringing your own food

Other than your celebration cake, unfortunately, we cannot allow any food not provided by ourselves to be consumed on the premises.

DURHAM OX ACCOMMODATION

We have 8 bedrooms, and a self-catering Cottage in the village.

We have fabulous accommodation, at different price points. This is a combination of Classic Doubles, Superior Doubles, Suites (some 2-bedroom) & our two new Pool Suites.

We can accommodate 20 people, and a further 6 at Ivy Cottage. And we also have a list of recommended, likeminded, quality accommodation providers in the area.

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 £48
(Main course and dessert)

SUNDAY LUNCH

A fantastic space for a larger family and friends celebration Sunday Lunch £55

*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.*

** PLEASE NOTE, FOR OVER 25 PEOPLE THE MENU BECOMES A CHOICE OF 1 STARTER, 1 MAIN AND 1 PUDDING. **

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 £65

DINE & DANCING

Canapés reception, 2 courses £60
Main course seated and 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)

DINE & DANCING BUFFET

Canapés reception, Buffet main course (seated) at elegant, dressed tables £60
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 £79
We have covered external areas to cover all eventualities!
Very informal, great food, seated to eat.

PLEASE SEE ALL MENUS BELOW...

SAMPLE



OX BARN MID-WEEK LUNCH MENU

£48 per person

Bread Baskets and Hummus

*

Roast Chicken Supreme

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Market Fish of the Day

Dauphinoise Potatoes, Seasonal Greens, Lemon & Caper Butter

Harissa Black Eyed Bean & Squash Ragout

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

*

Sticky Toffee Pudding

Cinder Toffee Ice Cream, Toffee Sauce

Ox Cheese Plate

Biscuits & Chutney

*

Tea, Coffee & Something Sweet

SAMPLE



PARTY IN THE BARN DINNER MENU

£65 per person

Selection Of Canapés

*

Ham Hock Terrine

Puckets of Easingwold Piccalilli

Trio Of Salmon

House Pickles, Lemon & Caper Dressing

Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (V)

Prawn & Crayfish Cocktail

Paprika Marie Rose

Ox Cheesy Baked Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère

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Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Market Fish of The Day

Harissa Black Eyed Bean & Squash Ragout

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

Mount Grace Fillet of Beef

Dauphinoise Potatoes, Seasonal Vegetables, Beef & Madeira Reduction

(Cooked Medium Rare, please ask for well done)

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Brownie

Chocolate sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding

Vegan Ice-Cream (GF, V)

Cheese Plate – Biscuits, Chutney & Fruitcake

Coffee & Tea, Something Sweet

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

SAMPLE



PARTY IN THE BARN DINE & DANCING!

£60 per person (maximum of 60 guests)

Chef's selection of Canapés

Vegetable spring rolls, Honey & mustard sausages, Calamari

*

Prime Yorkshire Fillet Steak

Dauphinoise Potatoes, Seasonal greens, Beef & Madeira Reduction
(cooked medium-rare)

Roast Chicken Supreme

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Harissa Black Eyed Bean & Squash Ragout

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

*

Dessert & Cheese Table

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

Please choose one main course for all guests (vegetarian option is included)

SAMPLE



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

£60 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, Gravavlax, Prawns

Yorkshire Pork Pies

Pickles

*

Warm Potato Salad Wholegrain Mustard Dressing

Red Cabbage, Apple and Mint Slaw

Homemade Breads

*

Dessert & Cheese Table

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

SAMPLE



PARTY IN THE BARN... GOURMET BARBECUE

£79 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

Red Cabbage, Apple & Mint Slaw

Honey & Mint Dressing

Basket of Homemade Breads and Focaccia

*

Dessert & Cheese Table

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

*

Coffee & Something Sweet