



Wedding Venue
2026

**THE
NORTHORPE
BARN**

CELEBRATE • FAMILY • COMMUNITY



About Us

The Northorpe Barn is a beautiful 17th century barn owned by Northorpe Hall Child and Family Trust. The profits from all our events are fed directly into the charity to support the mental health and wellbeing of young people and their families.

If you book with us, not only are you booking a memorable event with us in our beautiful barn, but you're making a difference to young people and their families.





Please note prices shown are for 2024 and subject to change for 2025

Starters

- Baked Goats' cheese & Onion Tart with Herb Salad & Balsamic Reduction (V)
- Roast Tomato & Basil Soup with Herb Croutons (V)
- Ham Hock Terrine with Apple Chutney Dressed Salad & Herb Croutons
- Chicken Live Parfait with Toasted Brioche & Red Onion Marmalade
- Roasted Red Pepper Soup with Basil Pesto Croutons (V)
- Wensleydale Cheese Tart with Apple Chutney & dressed mixed leaf salad (V)
- Homemade Yorkshire Pudding with onion Gravy
- Traditional Prawn Cocktail with Lemon & Dressed Salad
- Beetroot Carpaccio with Pomegranate & Toasted Pine Nuts (VE)
- Warm Salad of Cherry Tomato, Asparagus & Wild mushroom (VE)

Main courses

- Locally sourced Cumberland Sausage Ring, Creamed Mash & Red Wine Gravy
- Slow Cooked Lamb, Minted New Potatoes, Veg and a Rosemary Jus
- Feather blade of Beef in a Bourguignon Sauce, Button Mushrooms & Creamy mash
- Pan Fried Breast of Chicken, Spring Greens & Chasseur Sause
- Butternut Squash Risotto with Dressed Rocket(V)
- Slow Cooked Shoulder of Pork with Roasted New Potatoes, Veg & Red Wine Gravy
- Spinach, Butternut Squash & Field Mushroom Filo Parcel (Ve)
- Vegan Sausage & Olive Oil Mash (VE)
- Bell Pepper Filled with Fresh Pea Risotto, Parsley Oil & Rocket
- Individual sirloin of Beef Joints x 10 people, served in the centre of the table
- **Traditional Roast Beef with Yorkshire Puddings & all the trimmings
- **Whole Roast Sirloin of Beef for you to carve at the table. Served with Yorkshire Puddings, Roast Potatoes, Veg and Cauliflower Cheese.

**£5pp supplement

Dessert

- Chocolate Tart with Caramel Sauce & Vanilla Cream
- Homemade Lemon Tart with Raspberries
- Strawberry & Vanilla Cheesecake
- Creamy Lemon Posset with Buttery Shortbread
- Double Chocolate Brownie with Salted Caramel ice-cream
- Traditional Bakewell Tart with Vanilla Ice-Cream
- Homemade Sticky Toffee Pudding, Toffee Sauce & vanilla Custard
- Homemade Treacle Tart with Chantilly Crème
- Sable of Raspberries (VE)
- Chocolate Brownie with Swedish Glace Vanilla Ice-Cream (VE)
- Warm Apple Bakewell Tart, with Yorkshire vanilla ice-cream

Choose 2 courses + tea / coffee - £42.00pp

Choose 3 courses + tea / coffee- £50.00pp



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Hog Roast

Local farm reared whole Hog slowly roasted and served in a bread roll with apple sauce, stuffing & crackling.

Choose 3 of the following sides to accompany your Hog:-

- Homemade potato salad with spring onion and herbs
- Hand cut red cabbage slaw
- Dressed mixed leaf salad
- Chips
- Mediterranean Cous Cous Salad with Pomegranate

Vegetarians / Vegans will be served pulled jackfruit

£25.00pp. Minimum of 70 guests.

Northorpe Grazing Platter

Presented on wooden boards

- Cured Meats
- Roast Ham & Pickle
- Selection of Cheeses with biscuits
- Flatbreads & Hummous
- Feta, Beetroot and Grain Salad
- Scotch Eggs
- Mozzarella, Basil & Tomato Salad
- Crudites & Dips
- Mediterranean Falafel
- Chicken Skewers
- Selection of olives
- Selection of Breads
- Seasonal Fruit
- Sausage Rolls
- Pork Pies

£15.00pp

Afternoon Tea

Selection of homemade sandwiches including

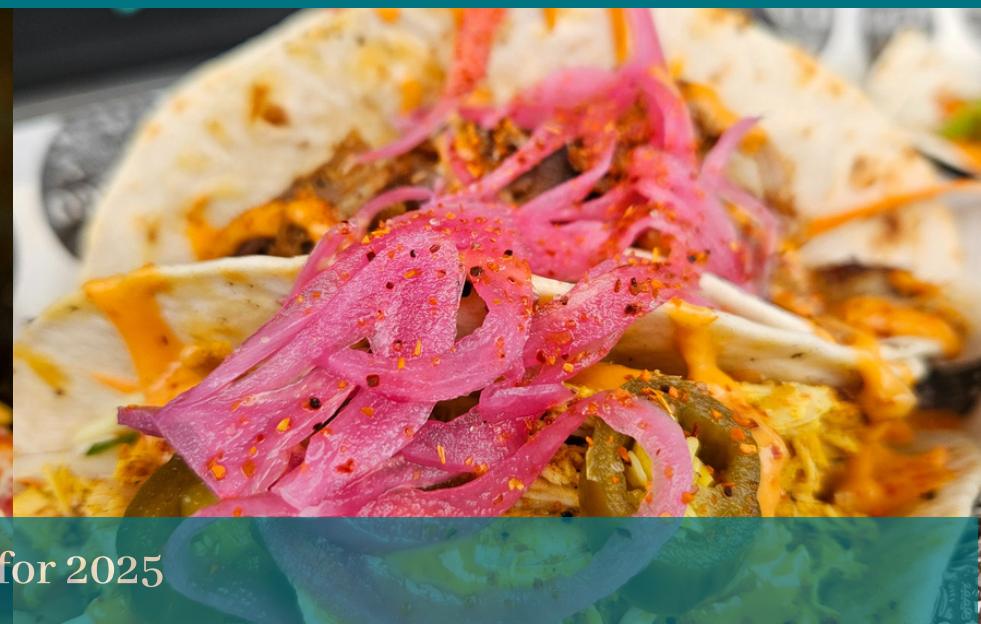
- Tuna Mayonnaise & Cucumber
- Cheddar Cheese Ham and Chutney
- Brie, Rocket & red onion marmalade
- Emmental Cheese, Aioli with rocket
- Home made quiche and sausage Roll

A fantastic selection of home baked bite sized treats

Home made scones with clotted cream and jam

A glass of Prosecco and unlimited tea & coffee

£38.50pp



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Late Supper Options

Munchies

Choose from two of the following:-

- BBQ Pulled Pork Sandwiches with Red Cabbage Slaw & Dressed Leaves
- Locally sourced Beef Burger with Cheddar Cheese & Tomato Salsa
- Garlic and Chilli Chicken Burger with Red cabbage Slaw
- Hot Roast Beef and onion
- All served with chips

£15.00pp

Pie & Peas

Local farm shop pies served with mushy peas, mint sauce and gravy, choose from Meat & Potato or Steak. Vegetarian option available

£12.00pp

Bacon & Sausage Butties

Farm shop Bacon or Sausage in a brioche

£10.00pp

Add Chips for an extra £3.50pp

Street Food Style

Individually served in a rustic box

- Pulled pork topped Wedges topped with spring onion
- Nachos with Sour Cream & Guacamole
- Nachos with Chilli
- Wedges loaded with Chilli
- Vegetarian dirty Wedges

£15.50pp

Street Food Vans

Street food vans at the back of the barn for a more informal choice of food. Please note these vans are available as an evening food option only:-

Pizza Van

Choose from a number of different toppings

Mexican Street Food

Minimum of 70 guests. Selection of Taco's, Burrito's, Quesadilla's and Loaded Fries

Please get in touch for more information and prices for street food vans



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Canapes

Choose 3 from the following:-

- Beef & Mozzarella Meatballs in a Marinara Sauce
- Prawn and Chorizo Skewers
- Halloumi Sesame Bites (V)
- Cranberry and Brie Bites (V)
- Mini Toad in the Holes with Sausage and Gravy
- Pigs in Blankets
- Mini vegetable spring rolls with sweet chilli sauce (V)
- Parma Ham, Rocket & chutney
- Pork Pie & Piccalilli
- Cod Bites with Tartare Sauce & Lemon
- Ham Hock and Parsley Terrine on Toasted Brioche

£8.00pp

Drinks

Welcome / celebration drink to include either a glass of Prosecco or bottle of Peroni

Half a bottle of house wine per person served with your Wedding Breakfast

Glass of Prosecco for the toast

£21.00pp (Wine choice of Santa Carolina Merlot / Chardonnay)

£23.00pp (Wine choice Sierra Alta Malbec / Great Wave Chilean Sauvignon Blanc)

Please note you can mix & match your drinks package, choose only part of it or request something totally different.

Thank you!



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