



FOOD MENU



THE NIGHT BEFORE YOUR BIG DAY

So you've arrived at Doxford Barns, excitement fills the air as the last of your guests complete the scenic drive through the Northumberland countryside and begin to move in to their home-from-home for the next night or two.

You and your nearest and dearest begin to dress our beautiful venue to really make it your own.

This is a rare occasion where the family will all be together in one place, so why not celebrate?

At Doxford Barns we provide the Turnbull Bar and the Cartshed as an ideal space to host your guests so those staying with us are all caught up as to whether that's Uncle Tim or Uncle Tom before the big day.

ONE DISH SUITS ALL

£14.95 PER PERSON

Homemade Lasagne with Salad
(can be made vegetarian)

Thai Green Curry with Jasmine Rice
(can be made vegetarian)

Beef Stew with Herb Dumplings
served with fresh vegetables and buttered mashed potatoes

Craster Kippers Fish Pie
served with horseradish mash

Roasted Butternut Squash and Sweet Potato (v)
with drizzled smoked garlic oil and parmesan cheese

No fuss, no stress, put in a "one dish suits all"
pre-order for all of your guests.

(v) Vegetarian

JUST MARRIED! CANAPÉ O'CLOCK

We've welcomed you out of the Threshing Hall with a glass of prosecco. Filled with joy and happiness and covered in a shower of confetti we invite you and your guests to join us in the Cart Shed for your drinks reception and canapés.

Not only will this keep your guest's hunger at bay but we will wow them with our standard of food and presentation.

The drinks reception and canapés go hand-in-hand. So you could be clever and choose accompanying flavours, or just go for what looks the tastiest!



3 CANAPÉS
PER PERSON - £7.95

ADDITIONS
PER PERSON - £1.95

COLD CANAPÉS

Local Dairy Blue Cheese and Apricot Tart (v)

Carpaccio of Gin-Cured Venison with Crab Apple Jelly

Locally Caught Crab with Five Grain Sour Dough Toast

Local Dairy Cheese and Marmalade Tart (v)

**Locally Oak Smoked Salmon, Horseradish Cream
with Micro Watercress**

Chorizo Sausage and Apple Jam

Spicy Prawn and Lemon Fennel Stick

Smoked Craster Kipper Pâté on Toasted Crusts with Onion Jam

Curried Vegetable Ragout with Spicy Mango Chutney (v)

Sun Blushed Tomato and Local Cured Ham

Marinated Beef Skewer with Plum Sauce

Sweet Chilli Chicken Tart

Kiln-Roasted Salmon with Cucumber Jelly

Chicken Liver Pâté with Roasted Pear Confit

HOT CANAPÉS

Spicy Fishcake with Lime and Coriander Mayonnaise

Quail Scotch Egg with Red Onion Jam

Tempura King Prawns with Curried Dipping Sauce

**Bruschetta of Mozzarella, Sun-Dried Tomatoes
and Smoked Garlic Oil (v)**

Chilli Squid with Stir Fry Noodles

Scallop with Smoked Pancetta and Balsamic Shallots

Salmon with Sticky Rice and Teriyaki Sauce

Marinated Tuna with Bok Choi and Hoi Sin Sauce

Mini Sausages marinated in Honey and Wholegrain Mustard

(v) Vegetarian

LET'S GET STARTED!

Your drinks reception drank, canapés consumed and everyone is up to date with each other. It's time for your wedding breakfast!

When it comes to choosing your wedding breakfast, we are privileged to be able to offer such incredible choice, which gives us the freedom to be as creative, flamboyant, classical or simplistic as you like.

We are passionate about presentation, which is defined by our experience and creativity and led by your personality and theme.

We source the best in local produce and work closely with artisan suppliers to create the best culinary experience, not just for your wedding breakfast, but across the whole 3 days. Our menus can be tailored to suit your tastes and during your wedding planning with us, we will help select your menu and match your wine, so it really is the best it can be.

HOW IT WORKS

Our Wedding Breakfast Menu is priced at **£45.00** per person, this includes your choice of 3 starters, 3 mains and 3 desserts as well as tea or coffee provided after the meal.

OR GO BESPOKE!

Starting from **£50.00** per person, you can design your own bespoke menu from start to finish. The pinnacle of personalisation.

STARTERS

Free Range Scotch Egg with Black Pudding

with a rocket and serrano ham salad, dressed in avocado oil

Chicken Liver Pâté

with orchard apple relish, served on toasted sour dough

Kiln Roasted Salmon

with crème fraîche horseradish, served with apple and fennel salad

Risotto of Local Oak Smoked Chicken

with parmigiana regiano cheese and truffle essence

A cocktail of Crayfish, Prawns and Spring Onion

served on rye bread with a sprinkling of fresh dill

Roasted Butternut Squash and Cumin Soup (v)

served with artisan bread and butter

Broccoli and Stilton Soup (v)

served with onion bread

Sloe Gin Salmon Gravlax

with a mustard and dill sauce served with five grain toast

Garlic Mushrooms (v)

served with a buttered brioche

Local Crab Cakes

served with a lightly curried coriander mayonnaise

Heritage Tomato Salad (v)

with goat's cheese and a balsamic reduction

A Stack of Haggis, Neaps & Tatties

with creamed malt whiskey sauce

Craster-caught Lobster Salad

with sea asparagus and a light mustard sauce
(£2.95 supplement per person)

Fresh English Asparagus (v)

in a butter sauce and slivers of creamy local cheese
(£2.95 supplement - when in season)

Curried Roasted Vegetables (v)

in a sun-blushed tomato oil, served on toasted sour dough

(v) Vegetarian





A LITTLE IN BETWEEN?

Choose from a selection of carefully crafted appetisers to add a layer of elegance to your wedding breakfast.

OR

Whether it be to cleanse the palette or simply treat your guests, our sorbets always go down well!

TASTING NIGHTS

"To help you and your partner make your menu choices we would be delighted to offer you the opportunity to come and sample a choice of three complimentary starters, main courses and desserts, between you, at one of our tasting evenings. There, you will also have the chance to sample up to five 125ml glasses of wine and prosecco."

David Scott, General Manager

See online for details

www.doxfordweddings.com/events

OR HAVE IT BEFORE?

Amuse Bouche can be served before or after your starters, it's up to you!

AMUSE BOUCHE

£2.95 PER PERSON

Crispy Duck Pancake

with Hoi Sin sauce and crispy lettuce

Oak Smoked Salmon Risotto Ball

with dill mayonnaise

Haddock Chowder

with crispy onion bread

Shot of Pea Pureé

with caramelised queen scallop

Tempura of Prawn

with a sweet chilli reduction

Roast Sweet Potato Soup (v)

with tomato onion toast

Sushi Salmon

with spicy plum sauce

Chilli Coated Squid

with lime mayonnaise

Cajun Spiced Chicken

with smoked beans

SORBETS

£2.95 PER PERSON

Fresh Raspberry Sorbet (v)

with a touch of prosecco

Lemon and Lime Sorbet (v)

with rhubarb scented Hepple Gin

Strawberry Sorbet (v)

with sparkling sweet Zinfandel

Lemon Sorbet (v)

with sparkling wine

(v) Vegetarian

IT'S THE MAIN EVENT

We aim to wow you with our choice of Main Courses, the diversity of our team's culinary skills never ceases to amaze.

With this menu, you have the choice of three perfectly prepared, fresh main courses to offer to your guests. We recommend a range of seafood, meat and vegetarian dishes to suit everybody's taste buds!

Or, make it truly personal! Go for your favourite dishes and all of your guests get to savour the flavour!

Remember - Your drinks package can go hand-in-hand with your menu choices!

If you require any help with making the decision, your wedding coordinator is always on hand to offer experienced knowledge with all aspects of your day.



HOW IT WORKS

Our Wedding Breakfast Menu is priced at **£45.00** per person, this includes your choice of 3 starters, 3 mains and 3 desserts as well as tea or coffee provided after the meal.

MAINS

Crispy Confit of Duck

with marmalade roasted red onions and dauphinoise potato

Slow-Cooked Rump of Beef

with buttered mash, wild woodland mushrooms and a burgundy sauce

Stuffed Aubergine (v)

with roasted pepper couscous, baby shoots of rocket and smoked garlic oil

Slow-Cooked Chump of Pork

with dauphinoise potato, creamed shallots, savoy cabbage and local cider sauce

Salmon and Spinach Wellington

with parmentier potatoes and a creamed tarragon sauce

Fillet of Northumberland Beef Wellington

with parmentier potatoes and a madeira or pink peppercorn sauce
(£4.95 supplement per person)

Honey Roasted Vegetable Wellington (v)

served with parmentier potatoes and a roasted vine tomato and basil sauce

Rump of Lamb

with dauphinoise potatoes, crushed peas and rosemary gravy

Chunk of Cod

with a parmesan crust, buttered mash, braised cabbage and red wine balsamic reduction

Trio of Sausages

Venison and Cranberry, Wild Boar, Pork and Leek served with a caramelised onion mash and thyme scented reduction

Sweet Potato with Leek and Caramelised Onion (v)

baked with thyme and garlic camembert cheese

Supreme of Corn-Fed Chicken

served with a chorizo and smoked chilli risotto, dauphinoise potato, balsamic oil and fresh herbs

King Prawns & Orkney Island Scallops

with a chorizo & parmesan risotto and coriander reduction
(£6.95 supplement per person)

Whole Baked Fresh Sea Bass

with rock salted new potatoes in a Bok Choi garlic & herb sauce
(£4.95 supplement per person)

North Atlantic Fillet of Halibut

on braised baby leeks and white wine butter sauce
(£5.95 supplement per person)

Locally Reared Rib Eye Steak

with beef dripping chips and a red wine reduction
(£6.95 supplement per person)

Northumberland Venison Loin

with dauphinoise potato, quince jelly and a cured bacon sauce.
(£4.95 supplement per person)

(v) Vegetarian



THERE'S ALWAYS ROOM FOR MORE

You've started, you may as well finish!

Time for the desserts, the crème de la crème, and do we have a treat or two for you!

Our extensive range of desserts have been tried and tested (numerous times) by the Doxford Barns team and there's never been an agreed favourite!

Treat your guests to something that will leave them craving more!

HOW IT WORKS

Our Wedding Breakfast Menu is priced at **£45.00** per person, this includes your choice of 3 starters, 3 mains and 3 desserts as well as tea or coffee provided after the meal.

DESSERTS

Lemon and Lime Posset

with butter shortbread and fresh blackberries

Dark Chocolate Brownie

with clotted cream and Cointreau marinated strawberries

Sticky Toffee Pudding

with butterscotch sauce and vanilla-pod ice cream

Coffee and White Chocolate Mousse

with amaretto biscuit and oranges

Eton Mess

with eton mess ice cream

Pot of Apple Crumble

with a blueberry ice cream

Classic Crème Brûlée

with a homemade orange and thyme shortbread biscuit

Dark Chocolate and Cherry Mousse

with pistachio shortbread

Doxford Ginger Sponge

served with ginger sauce and creamy custard

White Chocolate and Lindisfarne Mead Cheesecake

Rich Caramel and Chocolate Cheesecake

Raspberry Cheesecake

with ginger biscuit

Marinated Fruits

with rum and raisin ice cream

Summer Pudding

with clotted cream

Hot Marmalade and Lemon Sponge

with creamy custard

Cheeseboard

A selection of local cheeses served with grapes, apples, celery, crackers, relishes and chutney (£4.95 supplement per person).

We can also offer the Cheeseboard to be served in-addition and after your desserts course for £6.95 per person

Why not add a glass of Cockburns Ruby Port to your Cheeseboard for **£2.50** per person

THE SHARING EXPERIENCE

We understand a traditional three course meal isn't to everyone's taste, and so we've put together a separate menu. Designed to create conversation between old friends or new family members, our sharing platters are sure to create a stir!

HOW IT WORKS

Choose one sharing board from the starters menu for your guests to dive into, one mains sharing board and then a choice of three desserts to be served to the table! A feast fit for any wedding party!



3 COURSES FOR
£55.00 PER PERSON

SHARING STARTERS

Local Artisan Bread with Rosemary & Thyme Baked Camembert (v)
with olive oil and balsamic dip

Oven-Roasted Vegetable Pot (v)
with butternut squash risotto, sweet potato chips and aioli dip

Chorizo Sausage, Chicken Live Pâté and Serrano Ham
with hummus, black pudding and spicy tomato chutney

Aromatic Fishcake, Chilli-Coated Squid and Crab Spring Roll
served with plum dip

Local Game Pâté, Marinated Cured Venison, Wild Boar Sausage and Locally Smoked Chicken
with local cheese and local Chain Bridge honey pot

(or choose four canapés to be boarded up
and served as a starter portion)

SHARING MAINS

CARVED AT THE TABLE
(Includes use of Doxford Barns chef's hats
and aprons for your guests to use)

Roast Sirloin of Beef
with yorkshire pudding and horseradish sauce

Roast Loin of Pork
with apple sauce and prune and pork stuffing

Roast Local Corn-fed Chicken
with bread sauce and local sausages

Salmon and Leek Wellington
with a madeira sauce

Fillet of Northumberland Beef Wellington
with a madeira or pink peppercorn sauce

(All mains are served with fresh vegetables and your choice
of dauphinoise potatoes, rosemary roasted potatoes, rosemary
salted new potatoes and parmentier potatoes)

SHARING DESSERTS

Choose three sweets from the £45.00 per person menu to be served
on boards to the table for your guests to pick and choose!

(v) Vegetarian



AND FOR THE LITTLE ONES?

At Doxford Barns pride ourselves in being able to cater for everyone, children included! We understand that half portions may not be to taste, so instead, we offer a separate menu full of freshly prepared dishes so nobody feels left out!

If you have any questions, queries or suggestions then please don't hesitate to contact your wedding coordinator who will do their best to accommodate your wishes!

3 COURSES FOR
£14.95 PER PERSON

LITTLE PEOPLE STARTERS

Bread Roll with Butter
Veggie Sticks and Dips

LITTLE PEOPLE MAINS

Shepherds Pie with Fresh Vegetables
Pork and Leek Sausage with creamy Mash
Homemade Pizza with Fries or Wedges (v)
Aberdeen Angus Burger with Fries or Wedges
Chicken Goujons with Fries or Wedges
Cheesy Pasta with Garlic Bread (v)
Cod Goujons with Fries or Wedges
Roast Vegetable and Cheese Tart with Fries or Wedges (v)

LITTLE PEOPLE DESSERTS

Trio of Ice Cream with Sprinkles
Jelly and Ice Cream
Treacle Sponge and Custard



THE LAST SUPPER

It's time to give your dancing shoes a rest and re-fuel at the evening buffet.

At Doxford Barns we offer a range of catering options to meet all your guest's needs.

From a succulent full Hog Roast, to the Easy Pleaser - something for everyone! - to DIY Build Your Own Burger, we have a broad selection of high quality evening meals available.

Again, feel free to ask your wedding coordinator for advice, it's what they're there for!



EVENING BUFFET

EASY PLEASER BUFFET

£7.95 PER PERSON

Locally Cured Bacon
served in a bun with chips

Local Pork and Leek Sausages
served in a bun with chips

Roast Vegetable and Mozzarella (v)
with balsamic oil, served in a bun with chips

£8.95 PER PERSON

Fish and Chip Cones

BBQ Pulled Pork
served in a bun with chips

Minute Steak Sandwich
served with chips

BUILD YOUR OWN BURGER

£9.95 PER PERSON

Aberdeen Angus Burger
with a choice of three toppings

Bacon | Fried Onions (v) | Blue Cheese (v)
Cheddar Cheese (v) | Halloumi Cheese (v)
Mushrooms (v) | Gherkins (v) | Onion Rings (v)
Caramelised Red Onions (v) | Roasted Peppers (v)
served in a bun with green leaf salad and french fries

Veggie Burgers are available
(additional three toppings - £3.95 per person)

HOG ROAST

£17.95 PER PERSON

Served with thyme and garlic stuffing, apple sauce, apple and pear coleslaw, farmhouse rolls and hand-cut chips

CHEESEBOARD BUFFET

£6.95 PER PERSON

A selection of local dairy cheeses
served with grapes, apples, pears, celery, crackers, relishes and chutney

(v) Vegetarian



THE LAST SUPPER (continued)

Fancy something more grand?

Our Deluxe Banquet Buffet is the choice for you. This feast is sure to amaze your guests and treat them to some unique and exquisite options!

Be sure to ask your wedding coordinator about any of the dishes served, and the allergens included. We pride ourselves in being able to cater for everyone, so just pop the question!

EVENING BUFFET

THE DELUXE BANQUET

£19.95 PER PERSON

PLEASE CHOOSE FOUR DISHES TO SERVE TO YOUR GUESTS

Strips of Chicken

with Harissa dressing

Pork Ribs

with a marmalade chutney glaze

Stick of Crevettes

in a spicy caraway tomato relish

Crushed Black Pepper marinated Beef Skewer

with horseradish cream

Lamb Kofta

baked on rosemary sticks with fenugreek and olive oil yoghurt

Smoked Pork

with a honey-thyme marinade

Turlu Turlu (v)

(a spiced exotic ratatouille)

Stuffed Courgettes (v)

with pine nuts and raisins

Garlic Crusted Sirloin

with spicy chunky chips

Salmon Stick

cooked in coconut and coriander

To accompany your four choices please choose three of the following:

Moroccan Carrot Salad (v)

with raisins, goat's cheese and baked pepper

Baked Butternut Squash (v)

with couscous and honey and sunflower seed salad

Baked New Potatoes (v)

rosemary salted

Apple and Pear Coleslaw (v)

Roast Red Onion and Smoked Garlic (v)

in a balsamic reduction

Fine Bean Salad (v)

with courgette, snap peas and micro rocket leaves with balsamic dressing

(v) Vegetarian

EARLY BIRD CATCHES THE FULL ENGLISH

And so you've reached your final day with us. After celebrating until the bar closed at 2am, everyone is looking a little bit under the weather.

What better pick-me-up than a classic Doxford Barns full English breakfast!

Not only will we give you the sustenance needed for the journey home but this is also a great opportunity for everyone to say their goodbyes and farewells.

Doxford Barns is a family owned business designed to bring people together, therefore offering those special moments is very important to us. We love seeing loved ones mingle in celebration!

We can't wait to see you walk down our aisle!

Prices and products subject to change and availability. Quotes valid for six months



BREAKFAST BUFFET

£ 14 . 95 PER PERSON

Fresh Fruit	Cumberland Sausage
Cereals	Locally Cured Bacon
Assorted Fruit Juice	Eggs (Fried, Scrambled or Poached)
Warm Croissants	Smoked Salmon
Pastries	Garlic Mushrooms
White and Wholegrain Toast	Roast Tomatoes
Tea and Coffee	Black Pudding
	Baked Beans

TESTIMONIALS

"We must pass on countless compliments on the exquisite food."
Jo Kelly (Bride)

"The food surpassed all expectations and was incredible - from dinner on Friday to the whopping great breakfast on Sunday - much needed by some sore heads!"
Emily Trevitt (Bride)

"The venue is breathtakingly beautiful and the food was absolutely fantastic - from the traditional roast beef at the wedding feast, to the 'full English' the following morning. Perfect. Your chefs know what they're doing. Superb."
Susan Olney (Mother of the Groom)

"The food was out of this world and the kitchen team were so open and easy to our suggestions. The Bride was gluten free and it was no issue at all, we had other guests who had some difficult dietary requirements and it was all taken care of. Doxford Barns have a strong family vibe and we felt very much a part of that by the end. There seems to be a barrier when you go to other venues that everything is strictly professional, not at Doxford Barns. We struck up a friendship and because of that, it made our day even more unforgettable and easier. Thank you to Doxford Barns, incredible venue, incredible people and you have left us and our guests with the most amazing memories."
Carl Moir (Groom)

"Thank you so much to Karen, Jess, Megan and Sarah and all of the team at Doxford Barns. You gave us a truly amazing wedding weekend. All of our guests had a great time and were blown away by the stunning venue, delicious food and brilliant hospitality"
Zara Sumner (Bride)

