

# *The Barn on The Bay*

COASTAL FARM WEDDINGS  
DRURIDGE BAY

## MENU 2024

KOOKED  
NORTH

# Food Styles

## **CANAPÉS**

Pick a canapé service to help keep hunger at bay before your guests dine in the barn. Served in the paddock and yard when the sun is shining whilst your guests are enjoying an outdoor drinks reception.

## **THE BBQ STATION**

Large cuts of British grass fed meat seasoned in our house rubs, marinated overnight and cooked low & slow. Accompanied by a selection of sides with guests collecting their meal from our BBQ station.

## **LOW & SLOW SHARING\***

Similar to our low & slow smokehouse BBQ with your meal served to the table on sharing platters.

## **STARTERS & PUDS**

You can choose to add a starter and a pudding, serve your wedding cake or even opt for a cheese board.

## **EVENING GRUB**

Keep you and your guests fuelled with our evening food options.

# Drinks Packages

## **WINE PACKAGES:**

We have chosen to offer a selection of Sea Change wine as part of this package. Sea Change is passionate about two things: Protecting our oceans and great tasting wine. Every bottle of wine helps to fund ocean conservation projects across the globe and their minimal packaging reduces waste and environmental impact.

## **SAMPLE BARN PACKAGE:**

Welcome prosecco

Table wine(two glasses per person)

Toasting prosecco

From £23 per person with upgrades available

## **SAMPLE FARM PACKAGE:**

Beer barrow welcome drink

Prosecco welcome drink

Toasting Prosecco

Cocktail hour (one cocktail per guest)

From £26.50 per person with upgrades available

# BBQ STATION

## Your meal will be served from the BBQ station in the barn.

Please select one main and your preferred main for vegetarian and vegan guests.

### MAINS

#### HOUSE BEEF BRISKET

Northumbrian grass fed beef with house rub & sauce cooked low & slow for a meltingly tender finish.

#### ASIAN INFUSED BEEF BRISKET

Northumbrian grass fed beef with Kooked North Aisan rub and sauce cooked low and slow.

#### RARE BREED PULLED PORK

Outdoor bred pork with house rub & sauce cooked low & slow served with apple sauce.

#### CAULIFLOWER BURNT ENDS

Roasted and glazed with a sticky house sauce (VE)

#### TWICE COOKED CELERIAC

Celeriac steak twice cooked and finished with café du Paris (VG) sauce or chilli & garlic dressing (VE)

### SELECT YOUR SIDES

Please select two sides to compliment your main. House bread will so be served along with your chosen main and sides.

Rosemary garlic potatoes (VE)  
Charred corn & rice salad with pepper, cilantro & lime (VG)  
Sweet potato wedges (VE)  
Courgette & pea salad with mint (VE)  
House salad (VG)

VE: Vegan

VG: Vegetarian

Please note some of the ingredients we use in our kitchen are classified as food allergens. We take every care & attention to identify allergens in our ingredients, but we cannot guarantee that our dishes are 100% allergen free due to risk of "cross-contact" traces. Full allergen information for items on our menu is available on request.

SHARING

Northumbrian pulled slow roasted beef brisket  
Garlic & rosemary salad potatoes (VG, VE)  
Cucumber mint & red onion garden greens salad tossed in a wholegrain vinaigrette (VG, VE)  
Served with crusty bread (VG)

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Parisian lamb shoulder  
Pomegranate salsa (VG, VE) & mild chilli oil hummus (VG, VE)  
Fruit & nut Middle Eastern couscous (VG, VE)  
Honey roasted red onions & carrots (VG)  
Homemade garlic & rosemary focaccia (VG, VE)

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CARVED AT THE TABLE BY ONE OF YOUR GUESTS (OPTIONAL)

Slow roasted Northumbrian rare breed honey glazed ham  
Crisp roast potatoes with Holy Island sea salt (VG, VE)  
Doddington cheese cauliflower cheese (VG, VE\*)  
Garden peas (VG, VE\*)

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Roasted chicken with wild garlic, ricotta & fennel  
Particularly Good salad potatoes & crisp artichoke hearts OR roast cabbage \*\* with garlic yoghurt (VG)  
Chive & mint oil, spring garden salad with asparagus, broad beans & summer salad dressing (VG, VE)  
Homemade bread for the table (VG, VE)

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NORTHUMBRIAN ROAST  
(part plated with sides served sharing style)

Northumberland roast sirloin of beef  
Rosemary garlic Particularly Good Potatoes (VG, VE)  
Honey roast carrots (VG, VE\*)  
Seasonal greens (VG)  
Yorkshire pudding (VG)  
Home made gravy (VG\*, VE\*)  
Homemade creamed horseradish (VE\*)

## VEGETARIAN / VEGAN MAINS

(served with the sides of your chosen main above. For a full vegetarian menu please select your favourite sides from the choices in the previous page)

Celeriac with café de Paris sauce (VG, VE\*)

Twice baked celeriac steak with vegan gravy (VE)

Charred cauliflower burnt ends in Middle Eastern spices, dates & basted in maple syrup  
(VG, VE)

Apricot & chilli oil hummus with sicky harissa carrots, beets & dates (VG, VE)

Braised fennel with crispy charred leeks & chilli jam (VG, VE)

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## CHILDRENS MENU

Tempura chicken or cauliflower in sweet honey glaze with fries & carrots (VG\*, VE\*)

Northumbrian sausage / vegan sausage with new potatoes & peas with gravy (VG\*, VE\*)

Mac & cheese with garlic focaccia & roasties (VG)

Chicken leek & mushroom pie or veggie skewer flatbreads with peas & fries (VG\*, VE\*)

Toad in the hole or vegan sausages with roasties, peas & gravy (VG\*)

Veggie skewers, roasties & peas (VG, VE)

VE: Vegan      VE\*: Can be made vegan  
VG: Vegetarian      VG\*: Can be made vegetarian.

\*\*Substitution should seasonal ingredient be unavailable

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CANAPÉS

Sweet potato crostini with whipped blue cheese, pear & toasted walnuts (VG)

Belly pork bites in Asian glaze

Tomato & basil bruschetta with garlic chilli jam (VG, VE)

Avocado & halloumi tostada (VG, VE)

Toasted tomato blini with basil & balsamic glaze (VG, VE)

Onion bhaji with mango chutney & mint raita (VG, VE)

Korean cauliflower with micro coriander (VG, VE)

Cheese scone with crispy onion, chilli jam & fresh chives (VG, VE)

Smoked red pepper, cream cheese & roasted red onion focaccia (VG)

Harissa & parmesan roasted carrots with Greek yoghurt (VG)

Ords eggs black pudding & stilton scotch egg

Lamb kofta with garlic aioli

Tempura chicken drizzled in honey & wholegrain mustard (VG\*)

Manchego & honey croquette with sweet mustard glaze (VG)

Crab & lemon crème fraiche blini

Rare Northumbrian fillet beef Yorkshire puddings with horseradish

Tempura king prawns with mango & chilli radish

Curried aubergine, crispy onion, pomegranate & toasted pine nuts (VG)

Wild garlic & mushrooms with Bread & Roses sourdough (VG)

Chorizo with smokey tomato hummus & micro-basil

Rare Northumbrian fillet drizzled in chimichurri

# STARTERS & PUDS

## TO START

### SHARING STARTERS

Ham hock, black pudding & apricot terrine bruschetta with fresh pickles & piccalilli

Vegan charcuterie board with hummus crudités & pittas (VG, VE)

Seasonal fish or veggie cakes, homemade tartar sauce, lemon & brown bread & butter (VE\*)

Blue shell mussels in a creamy garlic & shallot sauce with crusty bread

### PLATED STARTERS

Smoked mackerel salad with mustard dill vinaigrette

Roasted sweet potato with garlic, sage hazelnuts with lemon & fennel mayo (VG, VE\*)

Hepple gin cured trout with crispbreads, lime creme fraiche & pickled cucumber ribbons

Ghati masala prawns with lime wedge & coconut shavings, pan roasted asparagus with garlic aioli & panko crumb (VG\*, VE\*)

Tempura chicken or cauliflower in honey & mustard sauce with rocket (VG\*)

## FOR AFTERS

### PLATED DESSERT

Strawberry & pistachio mini pavlovas topped with seasonal fruit & chantilly cream (VG)

Cardamom & orange brownie with candied orange & local ice cream (VG, VE\*)

Vegan sticky toffee pudding with seasonal berries & fresh mint (VG, VE)

### SHARING DESSERTS

Mango & passionfruit cheesecake with single cream & seasonal fruit

Peach & lavender tart with Doddington vanilla ice cream (VG)

Apple & cinnamon crumble with custard (VG, VE\*)

## FOR AFTERS CONTINUED

### CHEESEBOARDS

#### GREEN BOARD

Apple, celery, grapes, pear, pea pod spring onion & olive crudités, stilton & Boursin cheese, pistachios & red onion chutney (VG, VE\*)

#### THE LITTLE GRAZE BOARD

Mature cheddar, walnuts, brie, plum & date toasts, red grapes, dried apricots & pear (VG, VE\*)

#### THE RUSTIC BARN BOARD

Roquefort cheese, Doddington Blue, goats cheese, pepperoni, black grape, physalis, fig, rustic Kooked North baguette, local honey & sprigs of lavender (VG\*, VE\*)

#### THE MA CHERIE BOARD

Brie, soft washed rind cheese, goats cheese, seasonal red berries, beetroot & sea salt crackers, red grapes, seed nut & dried fruit mix, white chocolate rose petal pistachio bark, redcurrant & fresh mint garnish (VG\*, VE\*)

Please note all cheeseboards can be made to fit all dietary requirements.

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**EVENING GRUB**

## KOOKED NORTH SAUSAGE ROLLS

Please select two choices from the rolls (to include your dietaries)

Brie bacon & cranberry  
Haggis & mango chutney  
Black pudding & stilton  
Pork & apple  
Lamb kofta  
Seasonal vegetable tart (VG,VE)  
Seasonal frittata (gluten free option)

## HOT SANDWICHES

Please select up to two choices from the list below.

Pulled pork, applewood cheese & chilli jam  
Sausage, caramelised onion chutney & mustard mayo  
Bacon, brie & cranberry  
Halloumi, roasted red pepper & lemon mayo (VG)  
BBQ garlic mushroom & vegan slaw (VE, VG)

## LOADED FRIES\*

Please select up to two choices from the list below.

Darling Blue  
Salted fries loaded with Doddington's very tasty blue cheese, crisp bacon & chive

The Pud  
Salted fries, garlic aioli & crumbed black pud & thyme

BBQ  
Salted fries, BBQ brisket & applewood cheese & pea shoots

Korean Cauli  
Salted fries with spicy fried cauliflower, garlic Greek yoghurt & coriander (VG, VE\*)

\*Plain fries for any dietaries available or with vegan garlic mayo & vegan applewood cheese & chive. Please see above page for dietary key and further information.