



DOXFORD BARNES

John Blackmore

At

Doxford Barns

-

Catering



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**Want to go bespoke? Contact us with your wonderful ideas
and our award winning head chef, John Blackmore, will
ensure your dream food is served
on your extra special day!**

Please note all prices are subject to change. Once your quotation has been provided from the Doxford Barn team this will be fixed for 6 months. Half portions of Silver, Gold and Platinum menus are available at half price for children under 12 years of age. All catering payments are due 1 month prior to your wedding experience.

Vegan and Coeliac menus are available on request. Please ensure you notify use of any allergen requirements from your wedding party.



CANAPES

OUR CANAPES ARE A GREAT ADDITION TO START YOUR DAY
THREE PER PERSON £7.50, ANY ADDITIONS £1.50 PER PERSON

COLD

DODDINGTON DAIRY DARLING BLUE CHEESE AND APRICOT TART

CARPACHIO OF GIN CURED VENISON WITH CRAB APPLE JELLY

LOCAL CAUGHT CRAB WITH FIVE GRAIN SOUR DOUGH TOAST

DODDINGTON DAIRY CUDDY'S CAVE CHEESE AND MARMALADE TART

LOCAL OAK SMOKED SALMON HORSERADISH CREAM MICRO WATERCRESS

CHORIZO SAUSAGE AND APPLE JAM

SPICY PRAWN AND LEMON FENNEL

SMOKED CRASTER KIPPER PATE ON TOASTED CRUSTS WITH ONION JAM

CURRIED VEGETABLE RAGOUT WITH SPICY MANGO CHUTNEY

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 PATE WITH ROASTED PEAR CONFIT

HOT

SPICY FISH CAKE WITH LIME 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.

CHILLI SQUID WITH STIR FRY NOODLES

SCALLOP WITH SMOKED PANCETTA AND BALSAMIC SHALLOTS

SALMON WITH STICKY RICE AND TERIAKI SAUCE

MARINATED TUNA WITH BOK CHOI AND HOI- SIN SAUCE



SHARING PLATTERS

LOCAL ARTISAN BREAD, WITH OLIVE OIL AND BALSAMIC DIP

(In lieu of starter from Silver, Gold and Platinum menus)

OVEN ROASTED VEGETABLE POT, BUTTERNUT SQUASH RISOTTO, CURRIED AUBERGINE FRITTERS
SWEET POTATO CHIPS, AOLI DIP

£4.00 supplement

CHORIZO SAUSAGE, PATE, SERRANO HAM, HUMMUS, PORK PIE, BLACK PUDDING, SPICY TOMATO
CHUTNEY

£5.00 supplement

AROMATIC FISH CAKE, CHILLI COATED SQUID, CRAB SPRING ROLL, PLUM DIP, BROWN SHRIMP POT

£6.00 supplement

LOCAL GAME PATE, MARINATED CURED VENISON, DODDINGTON DAIRY'S CUDDY'S CAVE CHEESE,
WILD BOAR SAUSAGE IN ONION JAM, LOCAL SMOKED CHICKEN, CHAIN BRIDGE HONEY POT

£6.00 supplement



SILVER MENU

£35.00 PER PERSON

STARTERS

ROAST VEGETABLE AND SMOKED GARLIC RISOTTO

CHICKEN LIVER PATE WITH SALAD LEAVES, PLUM JAM, ARTISAN TOAST

HERITAGE TOMATO SALAD WITH GOATS CHEESE, GARLIC HERB DRESSING

BUTTERNUT SQUASH AND CUMIN SOUP

CHICKEN CAESAR SALAD WITH ROASTED PUMPKIN SEEDS

MAIN

CORN FED CHICKEN STUFFED WITH APRICOTS WRAPPED IN SERRANO HAM WITH BUTTERY MASH
AND HERB GRAVY

BAKED SALMON WITH HERB BREADCRUMBS CRUSHED POTATOES WHITE WINE AND DILL
REDUCTION

SLOWLY COOKED FEATHERBLADE OF BEEF WITH BALSAMIC ROASTED SHALLOTS AND RED WINE
SAUCE

RISOTTO WITH SMOKED HADDOCK, LEEKS AND PARMESAN CHEESE

SLOW ROASTED BELLY PORK WITH BLACK PUDDING, APPLE CONFIT AND CIDER GRAVY

SWEETS

STICKY TOFFEE PUDDING, HOT FUDGE SAUCE AND CUSTARD

A TRIO OF ICE CREAMS, VANILLA POD, CREAMY RASPBERRY AND CHOCOLATE

ETON MESS WITH FRESH FRUITS

LEMON POSSET WITH HOMEMADE SHORTBREAD BISCUIT

RUM AND RAISIN ICE CREAM WITH WARM CHOCOLATE SAUCE



GOLD MENU

£45.00 PER PERSON

STARTERS

KILN ROASTED SALMON IN A CUCUMBER AND PINK PEPPERCORN JELLY FENNEL BREAD
OVEN BAKED TART OF LOCAL SMOKED CHICKEN AND BRIE WITH A ROCKET VINE TOMATO SALAD
POT OF PORK WITH A PLUM JAM AND TOASTED ARTISAN BREAD
PRAWN SALAD WITH ROASTED PEPPERS, TOMATOES AND DILL MAYONNAISE
ROAST CARROT AND CORIANDER SOUP

MAIN

CRISPY CONFIT OF DUCK WITH ONION MASH AND MARMALADE SAUCE
RUMP OF LAMB WITH DAUPHINOISE POTATOES, CRUSHED PEAS AND ROSEMARY GRAVY
POT OF CURRIED MONKFISH PRAWNS WITH JASMIN RICE AND CHOPPED CORIANDER
BAKED GUINEAU FOWL WITH BAKED POTATOES CRISPY PANCETTA
SALMON WELLINGTON WITH CRUSHED NEW HERITAGE POTATOES AND BROWN SHRIMP SAUCE

SWEETS

STICKY GINGER SPONGE WITH GINGER SAUCE AND CUSTARD
DARK CHOCOLATE AND SALTED CARAMEL TART WITH VANILLA POD ICE CREAM
RASPBERRY SORBET WITH FRESH FRUIT
TREACLE TART WITH MARMALADE ICE CREAM
APPLE AND CINNAMON PIE WITH CUSTARD



PLATINUM MENU

£55.00 PER PERSON

STARTERS

SPICY LOCAL CRAB CAKE WITH MICRO WATERCRESS SALAD AND CURRIED MAYONNAISE
CARPACHIO OF LOCAL VENISON IN GIN AND JUNIPER BERRIES, QUINCE JELLY APPLE AND PEAR SALAD
BROWN SHRIMP AND OAK SMOKED SALMON COCKTAIL WITH FENNEL AND BLACK PEPPER BREAD
NORTHUMBERLAND GAME POT WITH FIVE GRAIN SOUR DOUGH TOAST AND APPLE RAISIN JAM
CRISPY DUCK SPRING ROLLS WITH HOI SIN SAUCE ROCKET AND PEPPER SALAD
LOCAL RAISIN AND APRICOT BREAD WITH BAKED SERRANO HAM, DARLING BLUE CHEESE AND PLUM
CHUTNEY
NORTHUMBERLAND FISH CHOWDER AND ARTISAN BREAD

MAIN

INDIVIDUAL BEEF WELLINGTON DAUPHINOISE POTATOES AND MADEIRA SAUCE
ROAST FILLETS OF SEA BASS WITH CRUSHED NEW POTATOES, ASPARAGUS AND A WHITE WINE CHIVE
SAUCE
CANNON OF VENISON WITH ROASTED FOREST MUSHROOMS AND CREAMED PINK PEPPERCORN
SAUCE
LAMB RUMP WITH A TRUFFLE RED ONION MASH AND ROSEMARY INFUSED PESTO
ROAST SALMON WITH A KING PRAWN KEBAB AND A DILL GARLIC REDUCTION
SLOW COOKED DUCK BREAST WITH A SPRING CABBAGE AND PANCETTA CAKE, SERVED WITH A SAGE
INFUSED SAUCE

SWEETS

DARK CHOCOLATE TART WITH CLOTTED CREAM
LEMON AND LIME CHEESECAKE WITH MARINATED FRUITS
BLACKCURRANT AND APPLE CRUMBLE MOUSSE WITH CREAMY VANILLA POD ICE CREAM
BLACKCHERRY AND CHOCOLATE BROWNIE WITH PERCY SPECIAL ICE CREAM



VEGETARIAN MENU

£35.00 PER PERSON

STARTERS

CARROT AND CUMIN SOUP WITH ARTISAN OR GLUTEN FREE BREAD

BEETROOT RED ONION AND BABY VINE TOMATO CARPACCIO WITH CAPERS AND GARLIC OIL

A SALAD OF NOODLES ROAST VEGETABLES WITH HOI-SIN SAUCE

ROAST BEAN AND TOMATO RAGOUT WITH SOUR DOUGH OR GLUTEN FREE BREAD

PARMESAN OR VEGAN CHEESE RISOTTO WITH LEEKS ROCKET AND SUN BLUSHED TOMATO OIL

ROAST PEPPER AND BALSAMIC SOUP

MAIN

ROAST VEGETABLE WELLINGTON TOMATO BASIL SAUCE

VEGETABLE BUBBLE AND SQUEAK WITH A TEMPURA OF VEGETABLES PESTO DRESSING

RIGATONI WITH ROASTED VINE TOMATOES BANANA SHALLOTS AND RICOTTA CHEESE

VEGETABLE BURGER WITH SWEET POTATO FRIES, SPICY TOMATO SAUCE AND AOLI

CURRIED AUBERGINE, HERITAGE POTATO AND RED ONION POT WITH SUN BLUSHED TOMATO AND MICRO CURRY HERBS

ROAST VEGETABLE RISOTTO WITH PARMESAN CHEESE AND GRILLED ENGLISH ASPARAGUS

SWEETS

FROZEN YOGHURT LAYER CAKE WITH FRESH FRUITS

DAIRY FREE CHOCOLATE MOUSSE AND BLACKCURRANTS

RASPBERRY SORBET AND MARINATED FRUITS

GLUTEN FREE CHOCOLATE BROWNIE WITH CHOCOLATE ICE CREAM



CARVED AT TABLE

CONTINUATION OF PLATINUM - £55.00 MENU

ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING AND HORSERADISH SAUCE.

ROAST LOIN OF PORK WITH APPLE SAUCE PRUNE PORK STUFFING

ROAST LOCAL CORN FED CHICKEN WITH BREAD SAUCE AND LOCAL SAUSAGES

SALMON AND LEEK WELLINGTON WITH A CHIVE AND BROWN SHRIMP SAUCE

FILLET OF BEEF WELLINGTON, MEDERIA SAUCE

(USE OF OUR DOXFORD BARN APRONS AND CHEFS HAT - £5 PER TABLE)

ADDITIONS

LOCAL TEA & PUMPHREYS COFFEE - £1.95

LOCAL TEA & PUMPHREYS COFFEE AND PETIT FOURS - £2.95

ADD A LOCAL CHEESEBOARD TO ANY SET MENU - £6.95 PER PERSON

HOG ROAST - £16.95 PER PERSON

LOCAL HOG ROAST COOKED ON A SPIT ROAST AT DOXFORD BARNS

PORK PRUNE SAGE STUFFING

APPLE SAUCE

HOMEMADE APPLE PEAR AND WHITE CABBAGE SLAW

ROSES BAKERY ROLLS

BUTTERY CORN ON THE COB (£2.00 supplement)

GARLIC AND BALSAMIC ROASTED VEGETABLES (£2.00 supplement)

OVEN BAKED HERRITAGE NEW POTATOES (£2.00 supplement)



CHOICES BBQ MENU

AS YOUR WEDDING BREAKFAST OR AN EXCITING EVENING BUFFET COOKED
BY OUR HEAD CHEF JOHN BLACKMORE

£22.00 - 5 COURSES £27.50 - 7 COURSES

SKEWERS OF MONKFISH AND CHORIZO SAUSAGES

LOCAL ABERDEEN ANGUS BURGER

MADRAS CURRIED CORIANDER CHICKEN

LARGE CREVETTES MARINATED IN GARLIC AND DILL

GRILLED MOZZARELLA SMOKED BACON AND BLACK OLIVES

MOROCCAN-STYLE LAMB BURGERS

HORSERADISH MARINATED BEEF SKEWERS

PEPPER AND BUTTERNUT SQUASH KEBAB (V)

HONEY AND SAGE SPARE RIBS

CHICKEN SKEWERS IN A SATAY MARINADE

CAJUN STYLE SEA BASS FILLET

JALFREZZI MARINATED SALMON

VENISON AND JUNIPER BURGER

WILD BOAR AND HONEY SAUSAGE

VENISON AND CRANBERRY SAUSAGE

LOCAL PORK AND LEEK SAUSAGE

SWEET POTATO, AUBERGINE AND SMOKED GARLIC SKEWERS (V)

LOCAL LAMB CUTLETS IN ROSEMARY AND GARLIC

STICKY CHINESE PORK RIBS

GINGER LEMON GARLIC MARINATED CHICKEN

GRILLED CAJUN PRAWNS

ALL SERVED WITH A ROAST TOMATO AND BASIL SALAD, BAKED PEPPER AND GARLIC, COLESLAW, HERITAGE
NEW POTATOES AND SAUCES TO COMPLIMENT YOUR CHOICES.

(Prices quoted above on per person basis.)



BUFFET MENU

COLD FINGER BUFFET - £13.95 PER PERSON

SELECTION OF OPEN SANDWICHES

SWEET CHILLI AND PRAWN

PORK RILLET WITH APPLE RELISH

BBQ SLIVERS OF CHICKEN WITH ROCKET TOASTED SESAME SEEDS

THYME ROASTED VEGETABLES IN A BALSAMIC REDUCTION

ALSO

PORK PIE WITH ONION RELISH

HONEY AND MUSTARD GLAZED CHICKEN

CHORIZO AND GOATS CHEESE QUICHE

HEITAGE NEW POTATO SALAD

ROAST POTATO SALAD

HOT BUFFET - £19.95 PER PERSON

PLEASE CHOOSE THREE FROM THIS SELECTION-

JALFREZZI OF SALMON PRAWNS CRUSHED NEW POTATOES

ROAST VEGETABLE AND PARMESAN RISOTTO

BAKED CHICKEN WITH MOZZARELLA AND SERRANO HAM, GARLIC AND ROSEMARY NEW POTATOES

SPICY MEAT BALLS IN A TOMATO SAUCE WITH PENNE PASTA AND GRATED PARMESAN CHEESE

CURRIED CORRIANDER CHICKEN WITH COCONUT JASMIN RICE

GARLIC ROASTED PEPPERS SHALLOTS WITH A THYME AND BALSAMIC DRESSING

SERVED WITH GREEN LEAF SALAD AND GARLIC BREAD



BUILD YOUR OWN BURGER - £9.95 PER PERSON

ABERDEEN ANGUS BURGER WITH THREE TOPPINGS FROM THE CHOICES BELOW

ADDITIONAL THREE CHOICES £3.95

CHILLI PEPPERS

BLUE CHEESE

BEER BATTERED ONION RINGS

BACON

CHEDDAR CHEESE

SOUR CREAM

JALAPENO PEPPERS

PINEAPPLE

GHERKINS

CHORIZO SAUSAGE

MUSHROOMS

CORN ON THE COBS

HALLOUMI CHEESE

BLACK PUDDING

BACON WRAPPED ONION RINGS

CREAMED SPINACH GRATIN

AVOCADO

CARAMALISED ONION

AOILI

SERVED IN A SELECTION OF BUNS WITH GREEN LEAF SALAD, FRENCH FRIES OR POTATO WEDGES



SIMPLE EVENING OPTIONS - £6.95 PER PERSON

LOCAL CURED BACON

LOCAL PORK AND LEEK SAUSAGES

ROAST VEGETABLES AND MOZZARELLA (V)

ALL SERVED IN A SELECTION OF BUNS WITH COMPLIMENTARY SAUCES

FRENCH FRIES OR POTATO WEDGES - £2 SUPPLEMENT

LITTLE PERSON'S MENU - £9.95 PER PERSON

HOMEMADE PIZZA SERVED WITH FRENCH FRIES OR POTATO WEDGES

BEEF BURGER SERVED WITH FRENCH FRIES OR POTATO WEDGES

CHICKEN GOUJONS SERVED WITH FRENCH FRIES OR POTATO WEDGES

CHEESY PASTA WITH GARLIC BREAD

COD GOUJONS SERVED WITH FRENCH FRIES OR POTATO WEDGES

ROAST VEGETABLE AND CHEESE TART SERVED WITH FRENCH FRIES OR POTATO WEDGES

SELECTION OF VEGETABLES, BREADS AND DIPS

PORK AND LEEK SAUSAGE, CREAMY MASH

SHEPHERD'S PIE, FRESH VEGETABLES



AFTERNOON TEA MENU

£18.00 PER PERSON

FOR THE LADY

HOMEMADE CHEESE SCONE

SMOKED SALMON AND BRIE TART

HONEY ROASTED HAM ON FIVE GRAIN SOURDOUGH BREAD

PRAWN MARIE-ROSE ON RYE BREAD

CUCUMBER AND CREAM CHEESE ON WHITE BREAD

SELECTION OF CAKES

FRUIT SCONE WITH JAM AND CREAM

TEA/COFFEE

FOR THE GENTLEMAN

HOMEMADE CHEESE SCONE

ROAST BEEF AND HORSERADISH IN FIVE GRAIN SOURDOUGH BREAD

HOMEMADE SCOTCH EGG

PORK PIE AND ONION RELISH

HOMEMADE GAME SAUSAGE ROLL

SELECTION OF CAKES

FRUIT SCONE WITH JAM AND CREAM

TEA/COFFEE

FOR THE YOUNG PERSON £10.50 PER PERSON

FANCY JAM SANDWICHES

FREE RANGE EGG SANDWICHES

BUTTERY CRUMPETS

MARMITE FINGERS

SELECTION OF CAKES

JELLY AND ICE CREAM



THE EVENING BEFORE

£14.95 PER PERSON – CHOICE OF ONE

HOMEMADE LASAGNE, SEASONAL SALAD

DOXFORD PHEASANT GOUJONS, POTATO WEDGES

LOCAL PORK AND LEEK SAUSAGE, CREAMY MASH AND GRAVY

THAI GREEN CURRY, JASMIN RICE, NAAN BREADS

SHEPHERD'S PIE, SEASONAL VEGETABLES

BEEF STEW AND DUMPLINGS, CREAMY MASH, GRAVY

PULLED PORK BUNS, SAGE AND ONION STUFFING, APPLE SAUCE, ROAST POTATOES

VEGETARIAN LASANGE, SEASONAL SALAD (V)

THAI VEGETABLE CURRY, JASMIN RICE, NAAN BREADS (V)

OR WHY NOT USE OUR BUILD A BURGER ON YOUR ARRIVAL EVENING OR HOT AND COLD BUFFET!

THE MORNING AFTER

£14.95 PER PERSON

TRADITIONAL DOXFORD BUFFET BREAKFAST

CUMBERLAND SAUSAGE, BACON

EGGS – FRIED, SCRAMBLED OR POACHED

SMOKED SALMON

GARLIC MUSCROOMS, ROAST TOMATOES

BLACK PUDDING, BAKED BEANS

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WARM CROISSANTS

PASTRIES

WHITE AND WHOLEGRAIN TOAST

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FRESH FRUIT

CEREALS

ASSORTED FRUIT JUICE

LOCAL TEA & PHUMPREYS COFFEE

Why not offer this as a package deal to your guests residing at Doxford all for just £29.90!