



HEALEY BARN

A historic barn, set in the sweeping
landscape of Northumberland.



ESSENTIAL INFORMATION

Ceremony capacity **140**

Dining capacity **140**

Total capacity, including evening guests **200**

Late license until 1 a.m.



CEREMONY ROOM

We can accommodate up to 140 guests for an indoor ceremony, or outside in our private courtyard in warm weather.



Fairy lights, flowers and lanterns create an intimate space for a wedding feast in the Oak Room.



HEALEY BARN DECORATIONS

Indoor Package

Included in barn hire

Wall candles in the ceremony room and tea lights in the windows

Fireplace lit or logs and candle display

Candelabras and fairy lights in the long barn

Fairy lights on the dining room beams with greenery along the wall

Tealights in vintage jars on the dining tables

Outdoor Package

£100

2 fire-pits in the courtyard

Ten candle lanterns around the courtyard

Large copper lanterns with fairy lights

Garden Games Package

£100

Giant Jenga, Quoit

& Giant connect four

Extras Package

£225

Greenery hoop

Disco ball over dance floor

Spritz Wagon

Our beautiful wagon converted to serve Aperol Spritz to you and your guests

£500

60 Aperol Spritz Included

£950

120 Aperol spritz included



Prices are for 2024



FEAST

We cook feasts on our rotisserie and outdoor BBQ, presenting simple, memorable dishes.



CANAPÉS

Canapés Package

£9.50 per person

Cripps smoked salmon blini
lumpfish roe, chopped egg & onion
Grilled halloumi, rosemary, olive oil (V)
Bruschettas, roasted tomato, red pepper
& curly kale, chickpeas, chilli (VE)
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 2.5
Roasted tomato & red pepper bruschetta (VE) 2.5
Curly kale, chickpeas, chilli, bruschetta (VE) 2.5
Grilled halloumi, rosemary, olive oil (V) 2.5
Spiced crispy cauliflower, curried aioli (V) 2.5
Welsh rarebit (V) 2.5
Honey roasted sausages, spicy ketchup 2.5
Wild mushroom & truffle croquettes (V) 2.5
Karaage chicken, wasabi mayo 3
Truffle mushrooms, brioche (V) 3
Nduja toast, goats cured 3
Cod goujon, tartare sauce 3
Cripps smoked salmon, brown bread, lemon 3

Monkfish spiedini, lemon aioli 3.5
Sea bass ceviche, chilli, lime 3.5
Seared tuna, nam jim 3.5
Cripps smoked salmon blini
lumpfish roe, chopped egg & onion 3.5
Shiitake & oyster mushroom tostada
pickled red onion, coriander crema (V) 3.5
Iberico ham & pan con tomate 4
Crispy layered potatoes, rare roast beef, bearnaise 4



*Priced per person
Prices are for 2024*

THE MENU

*The price includes
one starter, two sides & a pudding*

STARTERS

Crudites, focaccia, mojo rojo,
hummus (VE)
Roasted beetroots, rosary goats'
cheese, hazelnuts (V)
Burrata, marinated grilled
vegetables, basil, sourdough (V)
Falafel, tabbouleh, flat breads,
tahini (V)
Cured salmon, celeriac remoulade,
chervil, lemon
BBQ squid, romesco, rocket
Halibut salad, lemon, parsley
Beef carpaccio, aged parmesan
House cured meats, focaccia,
woodfired red peppers

MAINS

Rotisserie

	<i>Price Per person</i>
Chicken herb butter / tarragon cream	79
Porchetta salsa verde	80
Middle Eastern spiced leg of lamb cumin yoghurt	89
Suckling pig apple sauce	89
Rib of beef chimichurri / bearnaise	92

Asado

Scottish salmon hollandaise	85
Top rump beef chimichurri / bearnaise	86
Butterflied leg of lamb smoked aubergine, salsa verde	89
Dry aged sirloin beef chimichurri / bearnaise	90
8-hour whole lamb chimichurri	90
T-bone steak café de Paris	100

Vegetarian

Roasted squash ricotta, chilli, pesto (V)	65
Turla turla Middle Eastern vegetables cumin yoghurt (V)	65
Chickpea & tamarind curry coriander, lime, coconut rice (V)	65

SIDES

Marinated tomatoes, red peppers,
sourdough, capers (VE)
Tenderstem broccoli, chilli, garlic (VE)
Grilled gem lettuce, braised peas (VE)
French beans, roasted cherry tomatoes,
pecorino (V)
Green salad, mustard vinaigrette (VE)
Roasted root vegetables (VE)
Caramelised sweet potatoes (VE)
Crushed new potatoes, butter, parsley (V)
Duck fat roasties, garlic, rosemary
Gratin dauphinoise (V)
Cripps chips (V)
Buttered mash (V)

PUDDINGS

Chocolate torte (V)
Lemon tart, thick cream (V)
Tart tartin, crème fraiche (V)
Chocolate fondant, double cream (V)
Lemon sorbet sgroppino
Cripps vodka, prosecco, mint (VE)
Churros, chocolate, cream (V)
Apple and blackberry crumble
vanilla custard (V)
Treacle sponge, custard (V)
Crème brulee, shortbread (V)
Lancashire cheese (V)
Ginger loaf, butterscotch (V)



*Children half portions, half price
Prices are for 2024*

HEALEY FEAST

£99 per person

A great value menu which includes drinks, canapes & evening food



DRINKS

Choose two of the following for your reception drinks:

Flute cocktails

Limoncello Spritzers

Bottles Peroni

A third of a bottle of wine with the meal & a glass of Prosecco for the toast

CANAPÉS

Choose two of each per person:

Honey roasted sausages, spicy tomato dip

Halloumi, olive oil and rosemary
Roast red pepper, tomato and basil bruschetta

Cripps smoked salmon, brown bread

MAINS

Choose one of the following:

Chicken & tarragon pie

Beef shin & bone marrow pie

BBQ rump of beef, bearnaise sauce or chimichurri

Rotisserie chicken, burnt lemon, herb butter

Ash roast butternut squash, pesto, ricotta

Rotisserie shoulder of pork, cider sauce

SIDES

Choose 2 of the following:

Rosemary duck fat roast potatoes

Buttered mash

Seasonal greens

Seasonal mixed leaf salad

PUDDINGS

Choose one of the following:

Lemon tart thick cream

Chocolate brownie, dulce de leche

Treacle sponge & custard

EVENING FOOD

Baz & Fred's Pizza



* Children half portions £34
Additional evening guests £15.00 per person

Prices are for 2024

THE GARDEN FEAST

£87 per person

A three course feast of vegetarian & vegan dishes



CANAPÉS

Add £9.50 per person

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada
pickled red onion, coriander crema (V)

STARTERS

All of the following to share:

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed
white beans, miso, spring onions,
ginger (V)

MAIN

Choose one of the following:

Roasted squash
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind
curry, basmati rice (V)

Middle eastern roasted vegetables
cumin yoghurt (V)

Choose two of the following sides:

Panzanella salad, tomatoes, roasted red
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,
spring onions (V)

Crushed new potatoes, herbs,
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

PUDDING

Choose one of the following:

Churros & chocolate (V)

Chocolate Nemesis
orange labneh (V)

Buttermilk panna cotta
BBQ rhubarb (V)

Ginger loaf
butterscotch sauce (V)



*Children half portions, half price
Prices are for 2024*

LATE NIGHT

HOT DOGS

Chilli dog, guacamole & jalapenos	12
Hot dog, ketchup, American mustard & crispy onions	
Veggie dog, kimchi & sriracha mayonnaise (v)	
Fish Dog, minted mushy peas & Tartare	

BAZ & FRED'S PIZZA

With a choice of three toppings

*Minimum of 80 pizzas
(gluten free pizzas £3 supplement)*

15

BAO BUNS

Chilli Prawns coriander and sesame	15
Crispy tofu, black bean mayo, choy sum, chilli pickle (v)	
Beef brisket, pickled mooli, wasabi slaw, coriander	

ROLLS

Smoked streaky bacon, ketchup	9
Roasted pork belly, asian slaw, bourbon ketchup	10

CHEESE

Local cheese with white ham, French bread, oatcakes & grapes	10
Lancashire cheese & Eccles cakes	9



*Priced per person
Prices are for 2024*



Baz and Fred's award-winning sourdough pizzas.

BAZ & FRED'S PIZZA

*£15 per person
Minimum order 80 pizzas
Gluten free pizzas £3 supplement*

TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket



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A photograph of a dining table set with a white tablecloth. In the center is a bottle of wine with a white label. The label features a crest with the letters 'LH' and the text 'CHATEAU LABASTIDE HAUTE Malbec 2016 CAHORS'. A hand is positioned above the bottle, holding a cork. To the right of the bottle is a wine glass and a water glass. The background is softly blurred, showing more of the table and some greenery.

WINE

Our in-house wine buyers have long-standing relationships with artisan winemakers around Europe. We buy directly from the vineyards, which means excellent value for good quality wine.

WINE LIST

SPARKLING	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>
Champagne Camille Bonville Grand Cru Blanc de Blancs	10	45
The Grange Classic NV Hampshire, Dry	9.5	42.5
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7	29.5
Rosé Spumante Valdellövo, Extra Dry	7.5	31.5

RED	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Planères de Saint Jean Cotes de Roussillon	6	21
Château Labastide Haute Cahors, Malbec	6.5	24.5
Château Mourgues du Grès Côtes du Rhône	7	25.5
Fattoria Le Fonti Sangiovese	7	25.5
Fattoria Nicodemi Montepulciano d'Abruzzo	7.5	26.5
Pago de Larrea Rioja Crianza	8	29.5
Contino Rioja Reserva		47.5

WHITE	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Les Miaudoux Bergerac Sec	6	21
Domaine Baron Touraine Sauvignon	6.5	24.5
Tamellini Soave Veneto	7.5	26.5
Weingut Haart Haart to Heart Riesling	8	29.5
Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9	31.5
	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
ROSÉ		
Château Mourgues du Grès Fleur d'Églantine	7	25.5



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DRINKS

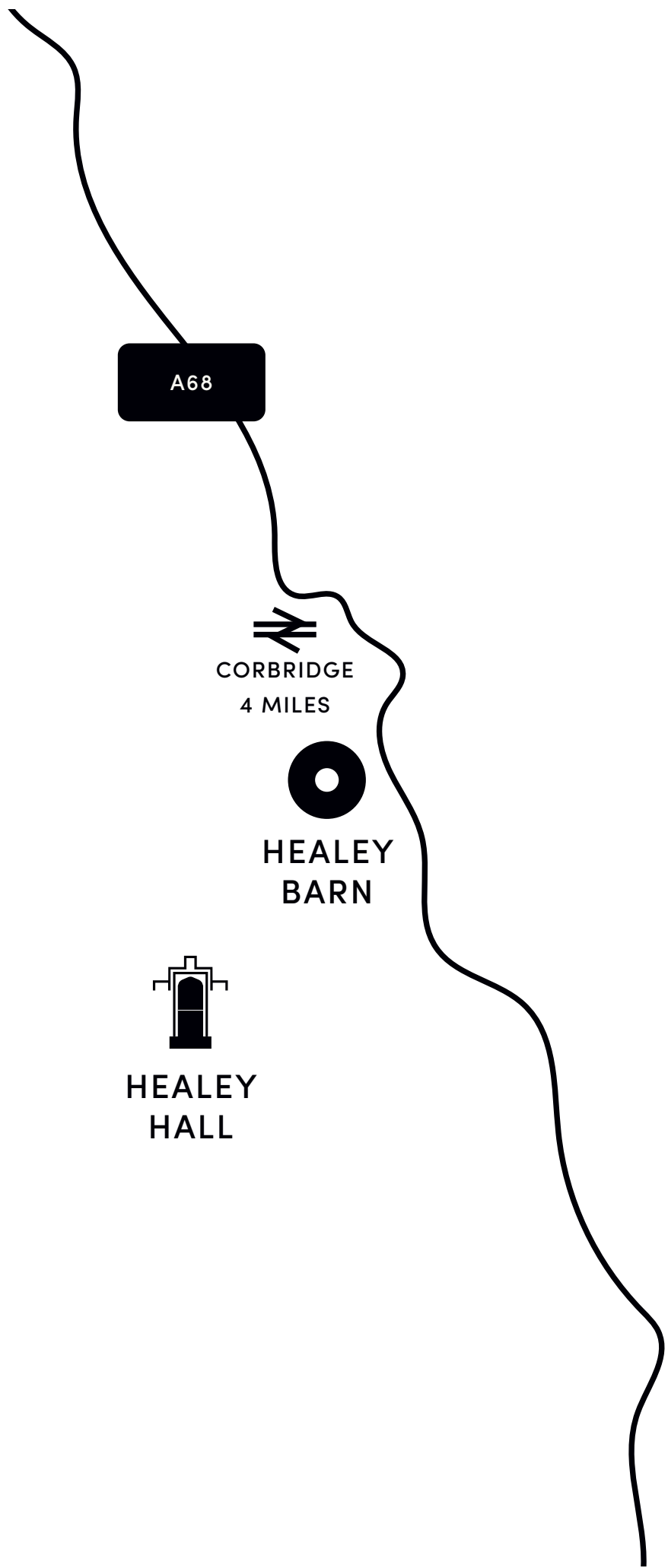
<u>COCKTAILS</u>	<i>Glass</i>	<u>GIN</u>	<i>25ml</i>	<u>RUM</u>	<i>25ml</i>	<u>OTHER SPIRITS</u>	<i>50ml 25ml</i>	<u>ON DRAUGHT</u>	<i>pt ½</i>
Pimms (Seasonal) Pimms, Lemonade, Fruit & Fresh Mint	9.50	Cripps	5.20	Ram's Skull	5.20	Kahlua	4.20	Camden Hells	5.8 2.9
Cripps Espresso Martini Vodka, Coffee Liquer, Espresso	9.50	Cripps Rubarb & Ginger	5.70	Ram's Skull White	5.20	Baileys	4.5	Peroni	5.8 2.9
Cripps Negroni Cripps Gin, Campari, Punt E Mes	9.50	Cripps Pink	5.70	Sailor Jerry's	5.20	Cripps Limoncello	4.70	Asahi	6 3
Old Fashioned Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters	9.50	Cripps Saville Orange	5.70	Kracken Black Spiced	5.20	Jagermeister	4.70	Deya x Cripps	5.8 2.9
Passionfruit Martini Cripps Vodka, Passionfruit, Lime Juice, Sugar Syrup	9.50	Plymouth	5.70	Havana Club 3	5.20	Disaronno	4.70	Guinness	5.8 2.9
Spritz Aperol Campari Lillet Prosecco, Soda	9.50	Cotswolds	5.70	Havana Club 7	5.20	Sambuca White/Black	4.70	Lucky Saint	5.6 2.8
Cripps Limoncello Spritz Limoncello, Prosecco, Soda	9.50	Hendricks	5.70	Dark Matter	5.70	Cointreau	4.70	Cornish Orchards Gold	5.4 2.7
<u>FLUTES</u>	<i>Glass</i>	Roku Japanese	5.70	Diplomatico	6.20	La Vieille Prune	8.20		
Bellini Peach purée, Prosecco	8.5	Monkey 47	6.20	Santa Teresa	7.20			<u>BOTTLES</u>	<i>500ml 330ml</i>
Rossini Strawberry purée, Prosecco	8.5	Bathtub Old Tom	6.20	Mount Gay XO	7.20	<u>TEQUILA</u>	<i>25ml</i>	Pacífico Clara	4.4
Kir Royale Crème de Cassis, Prosecco	8.5	Salcombe	6.20	<u>COGNACS</u>	<i>25ml</i>	Ram's Skull Blanco	5.70	Peroni	4.4
<u>VODKA</u>	<i>25ml</i>	Tanqueray No 10	6.20	Courvoisier VS	5.20	Ram's Skull Reposado	5.70	Estrella Galicia	4.4
Cripps	5.20	Botanist	6.20	Ducastaing Armagnac	6.20	Cazcabel Coffee	5.20	Bottled Ale	5
Cripps Vanilla	5.20	Garden Swift	6.70	Meukow VS	6.20	El Rayo Reposado	6.20	Rekordelig Cider Strawberry & Lime or Mixed Berries	5
Cripps Amalfi Lemon	5.20	<u>WHISKY</u>	<i>25ml</i>	Hine Rare Vsop	6.70	Patron Silver	6.20		
Belvedere	5.70	Monkey Shoulder	5.20	Hennessey XO	12.20	Fortazela Blanco	7.20	<u>MIXERS</u>	<i>pt ½</i>
Grey Goose	5.70	Johnny Walker Black Label	5.70	<u>BOURBON</u>	<i>25ml</i>	Casamigos Reposado	8.20	Pepsi Draught	4 2.5
Chase	6.20	Jameson	5.70	Jack Daniel's	5.20	Don Julio 1942	15.20	Diet Pepsi Draught	3.5 2.2
Chopin Potato	6.70	Tullamore Dew	5.70	Maker's Mark	5.70			Lemonade Draught	3.5 2
		Glenmorangie	5.70	Bulleit Bourbon	6.20	<u>MOCKTAILS</u>	<i>Glass</i>	Cordial	2 1
		Glenfiddich 12	6.20	Woodford Reserve	6.70	Rhubarb, Orange & Ginger, with fresh orange slice	5	Fever-Tree Ginger Ale <i>125ml</i>	2
		Laphroaig 10	6.20			Elderflower & Cucumber with fresh cucumber ribbon	5	Artisan Mixers <i>200ml</i>	2
		Talisker 10	7.20			Red Gooseberry & Elderflower with lemon slice & rosemary sprig	5	Red Bull <i>250ml</i>	3
		Belvenie Doublewood 12	7.20			Strawberry & Lime with lime & sliced strawberry	5	Folkington Juices <i>275ml</i>	3.8
		Dalwhinnie 15	7.20					Coke <i>200ml</i>	2.5
		Macallan 12	8.70					Diet Coke <i>200ml</i>	2
		Hibiki Harmony	8.70					Rhubarb & Apple Sparkling <i>250ml</i>	3.8
		Lagavulian 16	9.20					Hildon Water	2





HEALEY HALL

Located one mile away from Healey Barn,
Healey Hall and its adjoining cottages can
accommodate up to 34 guests
in 17 bedrooms.





CRIPPS
& Co