

CRIPPS  
& Co





# HEALEY BARN

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













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.











## WEDDING PLANNING

We are dedicated to guiding you through every step of your wedding journey, making the planning process seamless and enjoyable.

- Help you design a bespoke wedding and provide a tailored quote
- Personal support and expert advice throughout
- Wedding day coordinator
- Access to our curated list of top recommended suppliers

## PRICING & QUOTING

At Cripps & Co., we have developed our unique quoting and booking system, 'Cordero'. This tool allows you to create a bespoke quote in minutes, providing complete cost transparency.

- Access to our quote system can be found on our live availability calendar online
- The ability to create a personalised wedding day experience that suits you and your budget



# COURTYARD













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













# DISCO BALL



Please see website for decorations packages



# FEAST

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





# CANAPÉS

## Canapés Package

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

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

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



*Please refer to our website to build a quote*







# 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*

Chicken  
herb butter / tarragon cream

Porchetta  
salsa verde

Middle Eastern spiced leg of lamb  
cumin yoghurt

Suckling pig  
apple sauce

Rib of beef  
chimichurri / bearnaise

### *Asado*

Scottish salmon  
hollandaise

Top rump beef  
chimichurri / bearnaise

Butterflied leg of lamb  
smoked aubergine, salsa verde

Dry aged sirloin beef  
chimichurri / bearnaise

8-hour whole lamb  
chimichurri

T-bone steak  
café de Paris

### *Vegetarian*

Roasted squash  
ricotta, chilli, pesto (V)

Turla turla  
Middle Eastern vegetables  
cumin yoghurt (V)

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

## 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)



*Please refer to our website to build a quote*







# HEALEY FEAST

£110 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

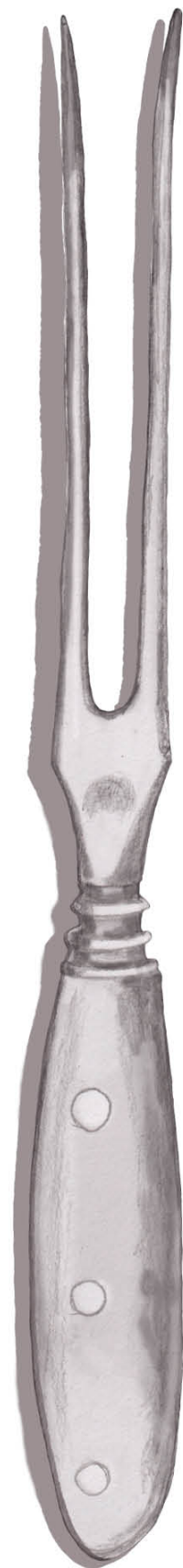
\* Children half portions £34  
Additional evening guests £15.00 per person

*Prices are for 2025*









# 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

*Choose two*

Chilli dog, guacamole & jalapenos

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)*

## BAO BUNS

*Choose two*

Chilli Prawns coriander and sesame

Crispy tofu, black bean mayo, choy sum, chilli pickle (V)

Beef brisket, pickled mooli, wasabi slaw, coriander

## ROLLS

Smoked streaky bacon, ketchup

Roasted pork belly, asian slaw, bourbon ketchup

## CHEESE

Local cheese with white ham, French bread, oatcakes & grapes

Lancashire cheese & Eccles cakes



*Please refer to our website to build a quote*



A high-angle, close-up photograph of three sourdough pizzas resting on a rustic wooden surface. The pizzas are arranged in a triangular pattern. The pizza on the left is topped with a thick layer of melted cheese, sliced mushrooms, arugula, and thin slices of prosciutto, garnished with a dusting of white cheese. The pizza on the right features a dark, possibly charred or burnt, crust with a base of tomato sauce, topped with melted cheese, arugula, and a large basil leaf. The pizza at the bottom is a pepperoni pizza with several slices of pepperoni and a few basil leaves. In the bottom left corner, a white paper napkin with a circular logo featuring a stylized 'F' and the text 'Baz & Fred's' is partially visible. The overall lighting is warm and natural, highlighting the textures of the dough, toppings, and wood.

Baz and Fred's award-winning  
sourdough pizzas.

Please see website for menu







# 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.



Please see website for wine list





## COCKTAILS



### Margarita

Tequila, Cointreau,  
Lime, Agave



### Espresso Martini

Vodka, Coffee Liqueur,  
Espresso



### Margarita Picante

Tequila, Cointreau,  
Lime, Chilli, Agave



### Pisco Sour

El Gobernador Pisco,  
Lime, Bitters (v)



### Passionfruit Martini

Vanilla Vodka,  
Passionfruit Liqueur, Purée



### Amaretto Sour

Disaronno, Lemon, Syrup,  
Maraschino Cherry (v)



### Dark & Stormy

Spiced Rum, Ginger Beer,  
Lime, Bitters



### Paloma

El Rayo Tequila, Grapefruit,  
Lime, Agave, Soda



### Ram's Skull Daiquiri

Ram's Skull Aged Rum,  
Lime, Syrup



### Mojito

White Rum, Mint, Lime,  
Syrup, Soda, Bitters



### Old Fashioned

Maker's Mark Bourbon,  
Demerara Sugar, Bitters



### Whiskey Sour

Maker's Mark Bourbon,  
Lemon, Syrup (v)



### Cripps Negroni

Cripps Gin, Campari,  
Punt E Mes



### Bramble

Gin, Creme de Meure,  
Syrup, Lemon



# SPRITZ WAGON

Did someone say Aperol Spritz?  
Perfect for a sun-soaked day or to  
bring a taste of the Amalfi Coast  
right to you!

Spritz Wagon



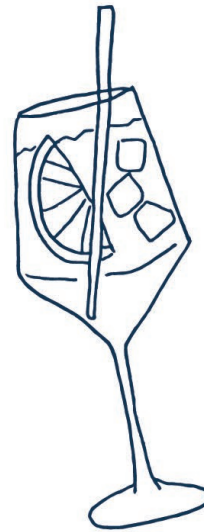
BAZ

Spritz  
Wagon

Spritz Wagon



## FANCY A SPRITZ?



*Choose from*

**APEROL**

**LILLET**

**CRIPPS LIMONCELLO**

**HUGO**

**STRAWBERRY & RHUBARB**

**CRIPPS NEGRONI SPAGLIATO**



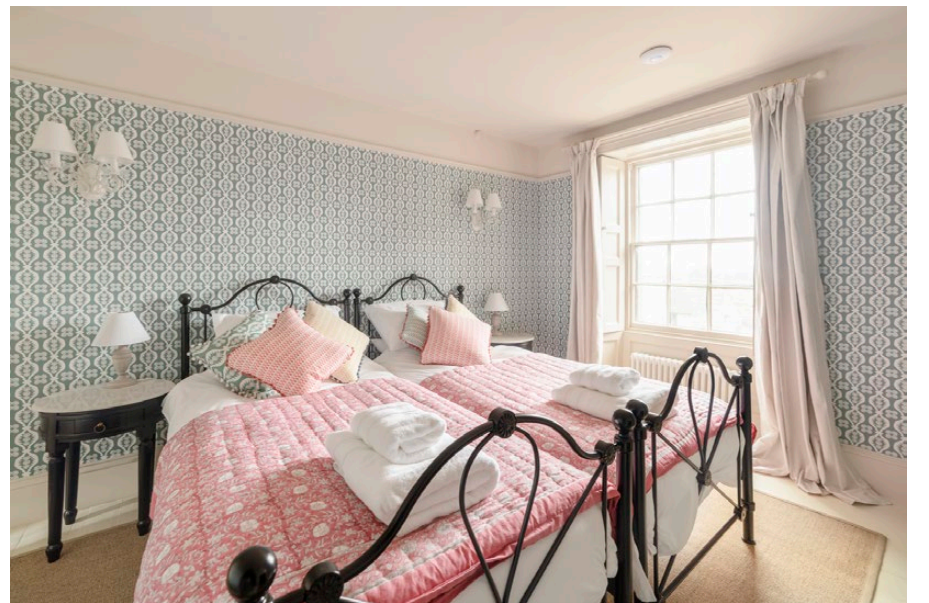
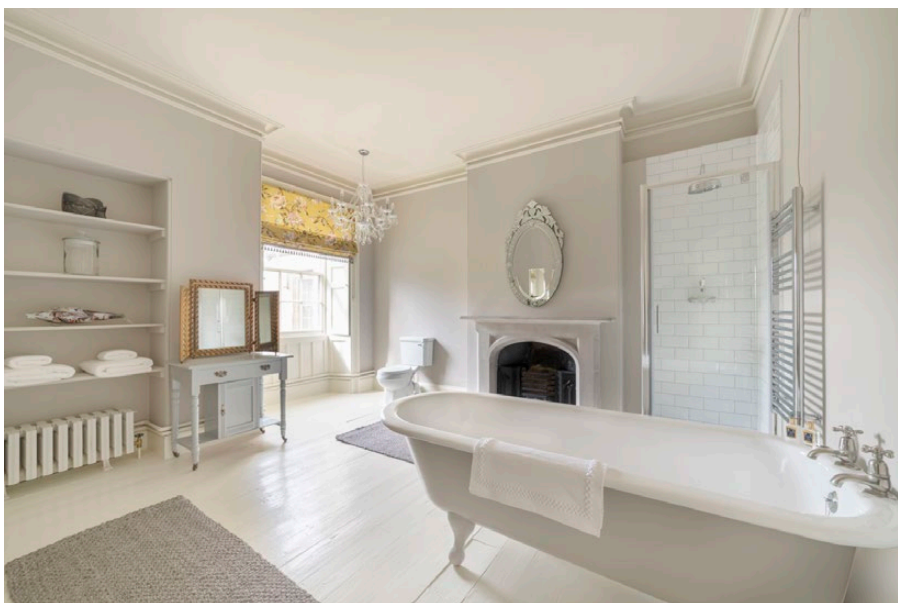
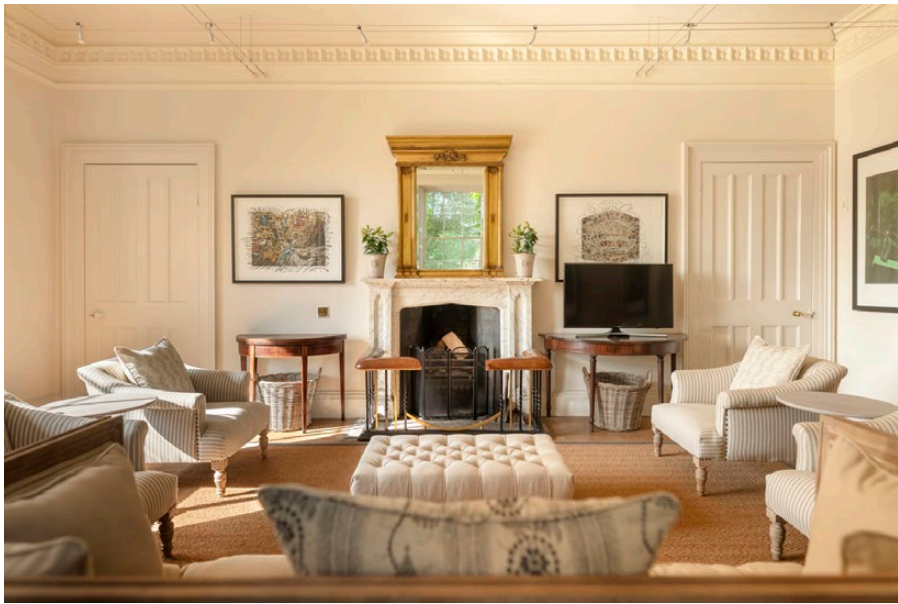




# HEALEY HALL

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









# STABLE COTTAGE

A pretty, rambling house tucked away to the rear of the Hall, sleeps 8. The property has its own entrance and a large, private walled garden.

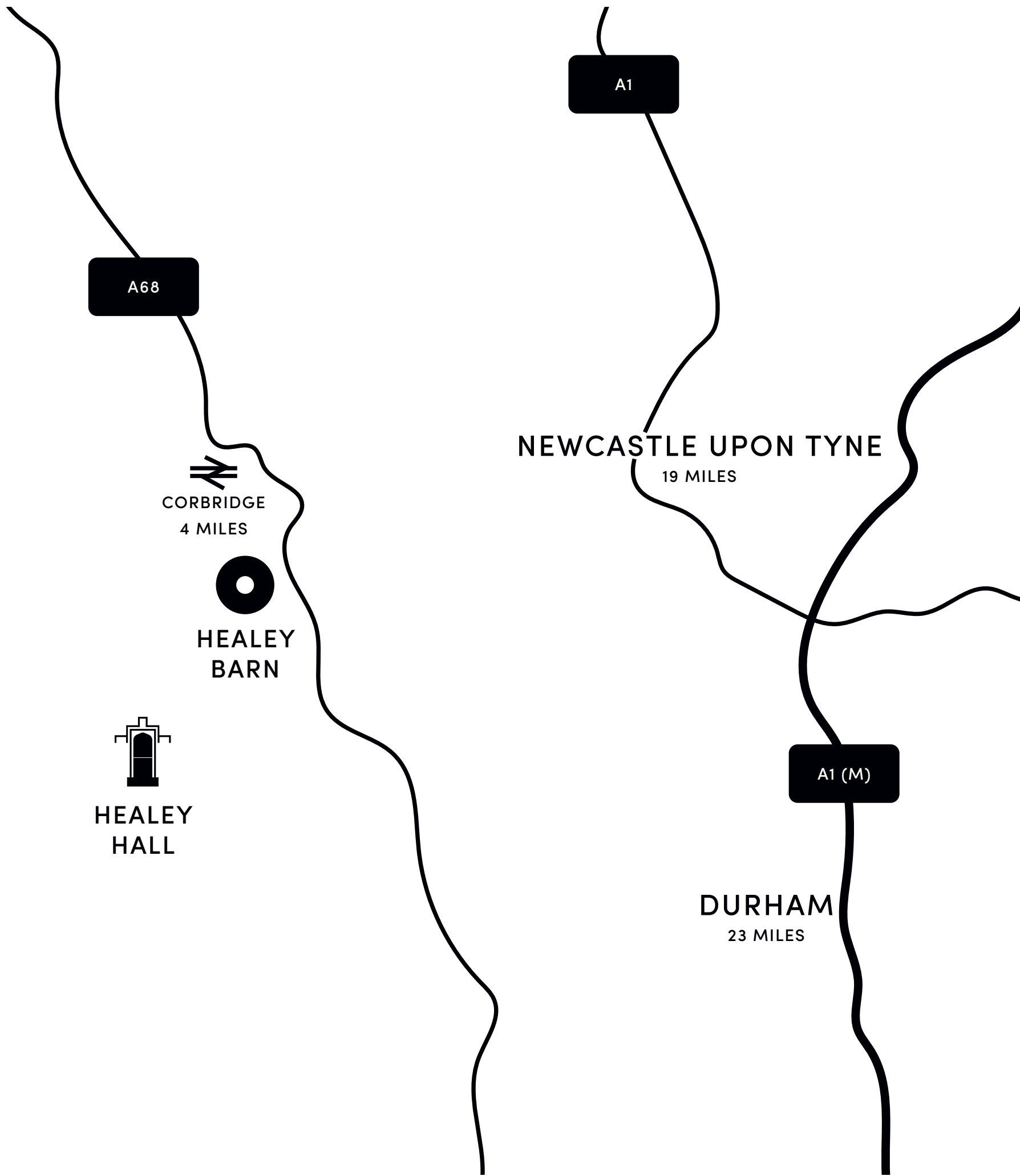


# COACH HOUSE

Also to the rear of the Hall, The Coach House is a snug, stylish hideaway sleeping 6. Recently re-furbished, it offers a modern kitchen, a sitting/dining room with log-burning stove, and contemporary















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