

the Barn at Beal

*Congratulations on your forthcoming wedding.
The Barn at Beal offers one of Northumberland's premier venues
for your wedding reception.*

*At The Barn we pride ourselves on our excellent food, quality wines and efficient friendly
service.*

All of this in a magnificent setting overlooking Holy Island.

All to compliment your wedding day and help to make it the most enjoyable day of your life.

To hold your reception at The Barn at Beal just follow a few simple steps.

*1. Call our Wedding Co-ordinator Jim Loughran to check availability for your
Reception.*

2. Arrange to meet with Jim to discuss room layout and menu choices available.

*3. We will discuss menus and any other queries you may have.
At this stage we will provisionally book this date for you.*

*4. Two weeks after the provisional booking we will require
a £5.00 per head deposit to confirm your booking.*

*5. Final details will be taken a month before your wedding, at which stage we will run
through the whole event with you and discuss all relative arrangements,*

*6. Last but not least enjoy your special event, it is your day and we are here to
accommodate you, ensuring your day runs as smooth as possible.*

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Evening Reception

Complete your perfect day with an Evening Reception.

Our restaurant can cater for up to 100 guests. We can organise your Entertainment or Disco.

Evening Buffet Tariffs

Buffet menu A £6.95

Buffet Menu B £8.95

Buffet Menu A (Sample Menu)

Marinated Chicken Drumsticks with Dips

A Selection of Fresh Cut Sandwiches

The Barn Haggis Puffs

Homemade Pizza Twists

Sticky Bamburgh Banger Sausages

Homemade Seasonal Quiche

Crisps, Nuts & Pickles

Buffet Menu B (Sample Menu)

The Barn Baguette Bar

With a selection of fillings: Local Fresh Salmon, Prawn and Lindisfarne Crab Platter,
Local Roast Ham with Robsons Honey, Roast Northumbrian Beef.

Chicken Satay with Peanut Dip

Selection of Seasonal salads

Assorted Local Northumbrian Cheeses with biscuits and celery

We can Taylor Make your Menu Choice to Suit Your Individual Needs

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The Barn Wedding Menu (Sample Menu)

Canapés

Selection of 4 canapés per person £4.25

Starters

Chilled Melon with Seasonal Berries & Raspberry Coulis £4.45

Local Game Pate with Tomato & Basil Chutney £4.95

Terrine of Local Salmon & Smoked Salmon with Dressed Leaves £4.95

Northumbrian Broth with Locally Baked Bread £3.95

Intermediate Course

Selection of Locally produced Sorbet £2.95

Main Course

Fresh Barn Fed Chicken served with Asparagus and Chive Cream £9.95

Local Salmon Gently Poached in a Chardonnay and Dill Sauce. £10.95

Traditional Northumbrian Roast Topside of Beef with Yorkshire Pudding and Horseradish sauce. £10.95

Roast Loin of Northumberland Pork with Apricot and Apple Stuffing £10.95

Braised Rump of Northumberland Lamb with Minted Pear £10.95

Filo Parcel filled with Seasonal Roasted Vegetables & Local Cheese £9.95

Desserts

Homemade Apple Pie with Cream £3.95

Profiteroles with Hot Chocolate Sauce £4.95

Brandy Snap Basket filled with Fresh Strawberries and Cream £4.95

Local Northumbrian Cheese & Biscuits £4.95

Pumphrey`s Coffee with Mints £1.95



The Country Wedding Menu (Sample Menu)

An extensive buffet with starter and desert of your choice.

The package includes:

Starters

Chilled Melon with Seasonal Berries & Raspberry Coulis

Or

Northumbrian Broth with Locally Baked Bread

Main Course

Local Piperfield Ham Glazed with Chainbridge Farm Honey & Pineapple Chutney.

Filet of Local Salmon Gently Poached served on a bed of mixed leaves with dill infused oil

Barn Fed Chicken with Mango & Roast Pepper Dressing

A Selection of Seasonal Salads.

Steamed Minted New Potatoes.

Choice of One of the Following Desserts

Homemade Apple Pie with Cream

Profiteroles with Hot Chocolate Sauce

Brandy Snap Basket filled with Fresh Strawberries and Cream

Local Northumbrian Cheese & Biscuits

£24.95

Pumhrey`s Coffee with Mints £1.95

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Wedding Drinks

Our aim is to suit your taste and compliment your meal.

Pimms No.1	£3.50 per glass
Bucks Fizz	£3.75 per glass
Sparkling Wine	£3.95 per glass
Whisky or Sherry	£2.00
Still / Sparkling Water	£2.50 litre
Champagne	£4.95 per glass
House White or Red Wine	£2.95 per 175ml
White Wine	
Pinot Grigio Ca'Solare	£12.95 per bottle
<i>Italy. Light gold colour with lifted aromas of stone-fruits and melons. Medium bodied.</i>	
McPhersons Premium Chardonnay	£14.95 per bottle
<i>Australia. A crisp, dry chardonnay with notes of melon and peach. A creamy and elegant</i>	
Chablis Premier Cru Montmains	£29.45 per bottle
<i>France. Beautifully made single vineyard Chablis. Dry and full flavoured with elegant nose. Gold medal winner.</i>	
Red Wine	
Remy Pannier Cabernet Sauvignon	£11.95 per bottle
<i>France. Well structured with a blackberry/blackcurrant flavour.</i>	
McPherson Shiraz	£12.95 per bottle
<i>Australia. Ripe cherries and raspberries dominate the palate, along with pepper-spice and well-integrated toasty oak.</i>	
Golden Reserve Malbec	£22.95 per bottle
<i>Argentina. A deep ruby red with violet hues. Aromas with hints of min &, cherries– the results of lying in French oak for a year.</i>	
Sparkling Wine & Champagnes	
Ca Vittoria Prosecco Spumante	£12.95 per bottle
<i>Italy. Full of fresh apple and pear aromas. Not too dry, and with a soft creamy mousse.</i>	
Baron de Beaupre Champagne	£24.95 per bottle
<i>France. Fresh, delicate and racy with a dry palate, long lasting bubbles and strong finish.</i>	
Laurent Perrier Brut NV	£39.95 per bottle
<i>France. Very popular champagne, intense mousse, light dancing bubbles.</i>	

