



EST. 2007

GOOD
FOOD
STORY

YORKSHIRE





Outbarn

The most luxurious, perfect, and exclusively beautiful location for your wedding or celebration.



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Good Food Story – About Us

Food

Our pristine catering prep kitchen in Addingham, on the edge of the Yorkshire Dales, is 5* rated and all our food is freshly prepared and beautifully presented. We source the most wonderfully fresh local ingredients and use some of Yorkshire and Lancashire's finest farms and producers. Hundreds of pictures of our food can be seen on our Instagram.

Team

We train our team to go above and beyond, always on the lookout for any guest in need, or any situation we can help with. We recruit and train all our own team, ensuring a consistent level of outstanding, friendly service. Our Event Managers and Chefs have been with the team a combined total of over 55 years – with an enormous wealth of experience and knowledge that we love to share.

Awards

In 2022 we again won Wedding Caterer of the Year, for Yorkshire and the Northeast, at the Wedding Industry Awards (the 4th time we have won this). In the national finals that followed in London, we took 2nd place, for the whole of England, placing ahead of all the London Wedding Caterers.

What others say

We have hundreds of wonderful thank you letters, cards, postcards and pictures from party organisers and wedding couples we have catered for. These can be found on our website, on google, on Facebook and on our Thank You Wall in our tasting room.



Canapés



Canapés

Miniature Perfection

PRICES

Choose 3 Canapés for £9.50 per guest
Add extra Canapés for £3.00 per canapé

Canapés for Vegetarians

Italian Arancini, Tomato Sauce (v)
Greek Salad Crostini (v)
Spanish Patatas Bravas (v)
Yorkshire Blue Cheese & Leek Tart (v)
Parmesan, Tomato, Onion Crostini (v)
Tomato, Mozzarella & Basil (v)
Goat's Cheese & Red Onion Filo Tartlet (v)
Halloumi, Honey, Sesame & Oregano (v)
Yorkshire Pudding, Mushroom Ragu (v)
Manchego Croquette, Aioli (v)

Canapés for Vegans

Spinach & Onion Bhaji, Mango Chutney (ve)
Beetroot Burger, Hummus (ve)
Potato Skins with Leek, Mushroom, Chives (ve)
Asparagus & Pea Crostini, Pomegranate (ve)
Tostada with Pico de Gallo, Avocado Cream (ve)
Hummus & Sun Blushed Tomato Crostini (ve)
Spring Rolls, Chilli Lime & Soy dip (ve)
Curried Pea Fritter, Harissa dip (ve)
Falafel, Mint Soya Raita (ve)
Spiced Cauliflower Bite (ve)
Mini Bombay Potato (ve)
Crispy Sesame Glazed Tofu (ve)

Canapés for Carnivores

Steak Frites, Bearnaise sauce
Parma Ham wrapped Grissini, Basil Pesto
Shepherd's Pie, Butter Mash topping
Mini Cheeseburger, Tomato Relish
Bubble & Squeak, Pancetta, Sour Cream & Chive
Pork Bon Bon, Aioli & Tomato
Chipolatas, Sticky Honey Glaze, Mustard Mayo
Yorkshire Pud, Roast Beef, Horseradish Crème Fraiche
Bacon wrapped Asparagus, Mustard Mayo
Thai Green Chicken Skewers
Hoi Sin infused Duck, Cucumber, Spring Onion
Hashbrown with Black Pudding, Mustard Mayo
Beef Brisket Bon Bon, Bourbon BBQ Sauce

Canapés for Seafood lovers

Spiced Crab Cakes, Tomato Salsa
Salmon Gravavlax on Rye, Horseradish
Chilli King Prawn, Coriander
Smoked Salmon Blini, Chive & Crème Fraiche
Prawn, Lime & Chilli Wontons, Chilli Sauce
Fish & Chip, Tartare Sauce
Smoked Mackerel & Horseradish Crostini
Tempura King Prawns, Chilli Sauce
Crab & Pink Grapefruit Crostini
Thai Fishcake, Chilli Sauce

OutBarn Plated Menu

Spring & Summer

Starters

Honey, Sesame & Oregano Halloumi, courgette, mint & lemon (v)
Tomato & Red Pepper Soup, basil oil, gruyere crouton (v)
Yorkshire Goat's Cheese & Red Onion Tartlet (v)
Roast Tomato & Garlic Bruschetta, basil oil (ve)
Mackerel Pâté, rhubarb chutney & crostini
Pea & Mint Soup, crème fraiche, green oil, bread roll (v)
Chargrilled Chicken Caesar Salad, parmesan, crouton
White Bean & Prosciutto Bruschetta, olive oil, cracked black pepper
Prawn & Crayfish Salad, lemon, wholemeal bloomer
Beetroot Carpaccio, Goat's Cheese & Mint, olive oil & lemon (v)
Salmon Fishcake, mango & chilli salsa
Roast Peach, Mozzarella & Parma Ham Salad*, lemon vinaigrette
Whipped Ricotta Bruschetta, heritage tomato, green oil (v)
Manchego & Chorizo Croquette, romesco sauce

Mains

Fresh Asparagus & Pea Risotto, parmesan cracker (v)
Roast Chicken Supreme, sautéed new potato, seasonal greens, creamy tarragon velouté
Salmon Fillet, crushed new potato, cream & chive velouté, seasonal greens
Mediterranean Vegetable & Brie Wellington, tomato & pepper purée, beans (v)
Gourmet Beef Burger, triple cooked chips, 'slaw
Steak 'n Chips, chimmichurri, asparagus salad
Aubergine Parmigiana, parmesan tuille, salad (v)
Salmon Niçoise, new potatoes, green beans, olives
Spiced Cauliflower, tabbouleh, feta & pomegranate (ve)
Steak Tagliata, crispy fried gnocchi, rocket & parmesan salad
Lemon & Thyme Chicken, chateau potato, veg medley, garlic thyme sauce
Spinach & Feta Spanakopita, garlic 'n lemon potato, Greek green beans (v)
Sliced Glazed Lamb Rump, Lyonnaise potato, salsa verde, balsamic fig jus
Yorkshire Fish 'n Chips, triple cooked chips, pea purée, salt n pepper scraps
Courgette, Ricotta & Lemon Pasta, pangrattato (v)

Desserts

See the [Desserts](#) Page

OutBarn Plated Menu

Autumn & Winter

Starters

Leek & potato Soup, crème fraîche, crispy leek, bread roll (v)
Yorkshire Ale Rarebit, crispy apple salad, spiced plum chutney (v)
Creamy Wild Mushroom Ragout, ciabatta (v)
Chicken Liver Parfait, pickled red onion, toast
Ham Hock Terrine, piccalilli, crostini
Leek croquette, romesco (v)
Smoked Haddock Fishcake, hollandaise
Pulled Pork Croquette, shallot puree
Ham Hock & Leek Tart, Cider mustard cream
Onion, Thyme & Gruyère Tart (v)
Roast Butternut Squash Soup, mascarpone & marjoram beurre noisette (v)
Crispy Baked Camembert Wedge, fig relish, toasted ciabatta (v)
Roasted Pumpkin & Chilli Soup, miso pumpkin seeds, sourdough (v)

Mains

Fresh Steak & Dark Horse Ale Pie, puff pastry lid, creamy mash & glazed carrots
Maple Glazed Bacon Chicken Ballotine, Crispy Potato, carrot puree, chicken jus and leek
Slow Roast Beef Brisket, baby onion, seasonal veg, creamed potato, beef & thyme jus
Pork Belly & Fillet in Pancetta, fondant potato, baked apple, crackling spike, pork & apple gravy
Squash Fondant, goats cheese bonbon, pumpkin puree, glazed shallot & crispy sage granola (v)
Pan-seared Chicken Supreme, parmesan roasted potatoes, braised fennel, chicken jus
Crispy Belly Pork, black pudding bonbon, wholegrain mustard creamed potato
Steak n Chips, peppercorn sauce, sauteed mushroom & spinach
Mushroom Pithivier, Madeira jus, tenderstem broccoli (v)
Truffled Mac 'n Cheese, garlic bread, green salad (v)
Bangers 'n Mash, charred leek, rich onion gravy
Oyster Mushroom Gnocchi, tomato ragout (v)
Spiced Chickpea Tagine, date puree & couscous (v)
Cod Loin on a Chorizo Cassoulet, crusty loaf

or ... TRADITIONAL ROAST DINNER

Roast Sirloin of Beef & Yorkshire Pudding
Rosemary Roast Lamb & Mint Sauce
Roast Pork, Crackling & Apple Sauce
Root Veg Wellington (ve)

All served with your favourite accompaniments

Desserts See the [Desserts](#) Page

Dessert

Indulgent and all hand-made...

Signature Lemon Meringue Tart
Salted Caramel Chocolate Torte
Strawberry Cheesecake
Apple & Cinnamon Crumble
Baked Vanilla Cheesecake
Sticky Toffee Pudding
Classic Tiramisu
Lemon Posset
Pecan, Pistachio & Raspberry Tart
Bailey's Cheesecake
Classic Eton Mess
Crème Brûlée
Bread & Butter Pudding
Strawberry Shortbread, Vanilla Cream
Lotus Biscoff Cheesecake
Summer Berry & Prosecco Jelly Terrine
Classic Lemon tart
Banoffee Pie
Chocolate Torte, Cherry Compote
Rhubarb & Vanilla Panna Cotta
Vegan Blueberry Cheesecake (ve)
Vegan Coconut Chocolate Torte (ve)
Vegan Summer Berry Pavlova, Aquafaba (ve)
Chocolate Brownie:
Salted caramel / chocolate orange / honeycomb

Lots of custom dessert ideas also available

All our desserts look stunning when plated but there are lots more ways to wow your guests.

Duo or Trio of Desserts

Add extra wow by combining two or three desserts together, upgrading to a duo or trio.

Sharing Desserts

Create sharing platters of desserts like:

Sharing Eton Mess Platters

Meringue, Cream, Berries, Macarons

Summer Trio

Mini Berry Pavlova, Lemon Posset, Strawberry Cheesecake

Old School Desserts

Jam Roly Poly & Custard

Cornflake Tart

Coconut & Raspberry Sponge

Or go just go totally bespoke, tell us your ideas!

Barbecue

Two Course Sharing Feast



Barbecue

Two Course Sharing Feast

Select 2 Mains and 3 Sides – all served to the tables ...

Mains

Texas Style BBQ Brisket
Rump Steak
Piri Piri Chicken Kebab
Chilli Glazed King Prawns Skewer
Cajun Spiced Chicken, Crème Fraîche
BBQ Pork Belly, Crackling
Cod Loin wrapped in Greenleaf, Coconut & Chilli
'Sticky' Bourbon Glazed Short Ribs
4oz Handmade Burger, Cheese & Tomato Relish
Lemon & Garlic Chicken
Char-grilled Miso Glazed Salmon Fillet
Cumberland Sausage Wheel
Mediterranean Veg & Halloumi Kebab (v)
Miso Glazed Aubergine (ve)
Tahini Beetroot Burger (ve)
Spiced Cauliflower Steak with Chimichurri (ve)
Sweet Potato (jacket) with Chilli & Feta (v)
Moving Mountains Burger (ve)
Satay / Gochujang / Chipotle Tofu & Veg Skewer(ve)
Vegan Sausage (ve)

Add Extra Mains £6 each

Sides

Tabbouleh (ve)
BBQ Baked Beans (v)
Greek Salad (v)
Caesar Salad
Moroccan Spiced Couscous (ve)
Tomato, Mozzarella & Basil (v)
Lime & Chilli Corn on the Cob (v)
Fresh Leaf & Herb Salad (ve)
Gorgonzola, Nectarine & Honey (v)
Warm Herby Potato Salad (v)
Pesto Pasta, Spinach & Pine Nut (v)
Roasted Butternut Squash & Feta (v)
Green Bean, Edamame & Noodle Salad
Chilli Mango Noodle Salad
Sweet Potato Wedges (ve)
Carolina Style 'Slaw (ve)
Orzo Pasta Salad (ve)
Roasted Beetroot, Feta & Mint (v)

Add Extra Sides £4 each

Desserts See the [Desserts](#) Page for delicious dessert options.

Afternoon Tea

The English Summer Classic

SANDWICHES - choice of 3...

Salmon gravadlax, fennel, lemon and Dill
on Rye Bread

Reuben (pastrami, cheese, sauerkraut)
with mustard pickle mayonnaise on Sourdough

Houmous, Roasted Mediterranean vegetables (ve)
with rocket and green oil

Whipped goats cheese (v)
with red onion marmalade on crostini

Yorkshire Ham Ploughman's
Roast Beef, Watercress and Horseradish

Meatball & Mozzarella Slider

Coronation Chicken

Mozzarella, Tomato and Basil Focaccia (v)

Classic Prawn and Marie Rose Sauce
on wholemeal bloomer

Dill Cream Cheese, Cucumber (v)
on white

Chicken Parfait Crostini
with Chutney

Serrano Ham & Manchego
with Quince, ciabatta

Mackerel Pate Crostini
with Rhubarb Chutney

Beetroot Burger (ve)

Egg Mayo and Cress (v)

Smoked Salmon and Cream Cheese

SAVOURIES - choice of 3...

Pork Pie

Sausage Rolls

Scotch Eggs

Mediterranean Vegetable Quiche

Goats Cheese & Red Onion Tart

Potato skins with leek
wild mushroom & chives (ve)

Falafel with Raita (ve)

Blue Cheese & Leek Tartlet

Onion & Gruyere Tart

Bubble & Squeak with Pancetta

Goats Cheese & Pistachio Truffles
with Onion Jam

SWEETS - choice of 3...

Mini scones, clotted cream and jam

Baked vanilla cheesecake

Chocolate dipped strawberries

Chocolate Brownie

Lemon Posset

Lemon Tart

Chocolate Profiteroles

Macarons

Lemon Drizzle Cake

Sticky Toffee Cake

Prosecco Jelly

Strawberry Shortbread

Summer Berry Pavlova

Tapas

Spanish Style Sharing

To Start

Bread Selection, Olive Oil & Balsamic, Aioli, Olives

Main – Spanish Tapas Selection – Select 5

Manchego & Quince Jelly

Manchego & Chorizo Croquettes, Romesco

Albondigas (Meatballs with Tomato Sauce)

Patatas Bravas, Aioli

Chicken Paella

Calamari, with Lemon & Aioli

Gambas Pilpil (Oil, Garlic, Chilli)

Chorizo in red wine & honey

Spanish Tortilla – Potato & Onion

Butter bean, Aubergine and Tomato Gratin

Cod croquettes, lemon & parsley

Iberian Ham

Manchego & Quince Jelly

Padron Peppers

Tomato & Shallot Salad

Halloumi Bites with Harissa Aioli

Dessert

Churros with chocolate sauce

(alternative desserts available – what's your favourite?)

Fine Dine

Spring & Summer

Autumn & Winter

Starters

Seared Tuna Niçoise

soft set quail egg, new potatoes

Seared King Scallops

pea puree & saffron lemon foam

Lamb Bon Bon

Spring pea, broadbean & watercress with rich jus

Chargrilled Asparagus

jammy egg, parmesan, bacon crumb

Ricotta stuffed Courgette Flower

salsa verde, pine nut (v)*

Mains

Herb crusted Rack of Lamb

boulangère potato, spring veg, glazed shallots, rich lamb jus

Pan Fried Halibut

samphire, sautéed potatoes, king prawn & shellfish velouté

Lobster & Triple Cooked Chips

bearnaise sauce, radish & leaf salad

Fillet Steak

herb butter, pomme anna, chargrilled asparagus

Desserts

Rhubarb & Vanilla Pannacotta: Spring

poached rhubarb, meringue, and vanilla shortbread

Pecan, Pistachio & Raspberry Tart: Summer

honey cream & caramelised pistachios

Starters

Jerusalem Artichoke Velouté

truffle oil (v)

Seared King Scallops

cauliflower puree, pancetta

Chicken & Ham Terrine

wild mushroom, tarragon mayonnaise

Trio of Salmon

smoked, beetroot cured, tartar

with cucumber salad, horseradish cream & dill

Mains

Beef Wellington

dauphinoise potatoes, tenderstem broccoli, red wine jus

Truffled Potato Galette

charred hispi cabbage, Jerusalem artichoke cream (v)

Venison Loin

parsnip puree, roasted beets, port jus

Pan Fried Duck

confit ratte potato, roasted root veg, winter spiced jus

Desserts

Chocolate & Hazelnut Praline Tart: Winter

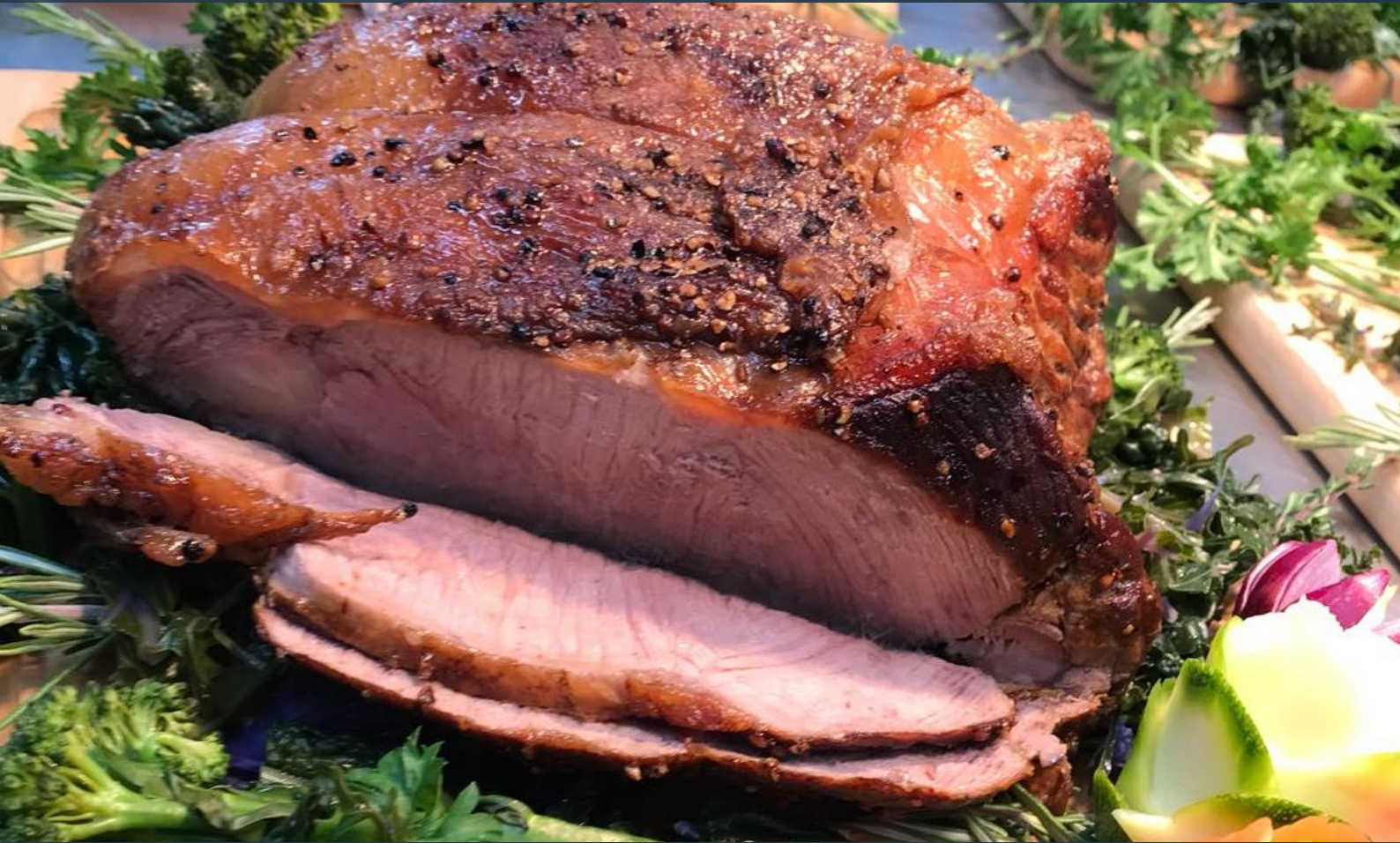
salted caramel, crème fraîche

Sugar Plum Pavlova: Autumn

poached spiced plums, red wine syrup

Sharers

Sharing Starters and Mains



Sharing food is the essence of great hospitality, instantly bringing people together and creating memorable stories. Our generous, locally sourced sharing menus bring immense joy and can take guests straight to foodie heaven. A sharing course is quicker to serve than a plated course, giving you an instant ice breaker at each table and amazing buzz in the room, along with an instant WOW factor as the sharers arrive. Guests love the ability to make their own choices from the platters and go back for more of their favourite. We dress things to impress and keep everyone topped up with the sides.

Sharing Starters

Classics

Antipasti

Premium cured meats & cheese...

Bresaola, Parma ham, Milano salami,
Parmesan, olives, sundried tomatoes,
olive oil & balsamic vinegar, breads

Mezze (V)

Falafel, Olives, Feta, Baba Ghanoush,
Padron Peppers, Hummus, Breads

Seafood

Beetroot cured smoked salmon, mackerel pâté
Prawn cocktail, lemon wedges, tartar sauce,
lemon chive butter, breads

Bespoke Suggestions ...

Taste of Spain

Jamon, Chorizo, Manchego, Olives
Padron Peppers, Pan Con Tomate,
Breads, Oil & Vinegar

Thai Style

Chicken Satay, Veg Spring Rolls, Thai Fishcakes,
Prawn Crackers, Sweet Chilli

Mexican

Quesadillas – Chicken, Pork, Ancho Mushrooms
with Tortilla Chips, Pink Onions, Coriander, Guacamole,
Salsa & Sour Cream

Yorkshire

Lishman's Black Pudding Scotch Egg, Yorkshire Gin Coppa,
Farmhouse Wensleydale, Piccalilli, Bread Selection,
Whipped Butter

Sharing Mains

Classics

Yorkshire Roast Beef Joints

to carve at tables

Yorkshire Puddings, Roast Potatoes,
Glazed Carrots, Green Beans,
Gravy and Horseradish

Slow Roasted Spiced Yorkshire Lamb

Greek Lemon Potatoes,
Tomato & Garlic Green Beans,
Greek Salad and Tzatziki

Italian Style Porchetta

Creamy Dauphinoise,
Roast Mediterranean Vegetables,
Rocket & Parmesan Salad

Bespoke Suggestions ...

Deep South Style

BBQ Bourbon Brisket, Mac 'n Cheese,
Fresh 'slaw, Buttered Corn, and BBQ Beans

Indian Spiced Roast Chicken

Bombay Roast Potatoes, Masala Cauliflower, Sauteed
Greens, Raita and Chutney

Pie & Mash

Choose your favourite pie:

Steak & Ale

Cheese & Leek

Chicken, Ham & Cider

Creamy Fish Pie

served with Buttery Mash, Peas, Gravy

More Inspiration

Alternative Sides

Steak with a Herb Butter, Salmon & mango chilli salsa, Beef Brisket with a Bourbon BBQ glaze or a Chicken Pie but not sure what to have it with? Here's ideas for our 3 course menus, or as BBQ or Sharer options ...

Garlic Sauteed Spinach
Lemon & Chilli Tenderstem
Honey & Thyme Roasted Beetroot
Balsamic Glazed Shallots
Buttered Leeks with herb crumb
Cauliflower Cheese Gratin
Charred Cabbage with Tahini
Tomato Braised Green Beans
Spiced Red Cabbage
Lemon & Basil Courgette Salad
Creamy Squash & Sage Gratin
Braised Fennel with panko parmesan crumb
Beetroot carpaccio, Feta & Mint
Giant couscous, squash and cranberry
Chargrilled Asparagus with olive oil and lemon
Roasted Squash with Chilli Pistachio Butter
Lemon Bean Dip with Crispy Sage / Salsa Verde
Pear, Stilton and Spinach Salad with walnut
Roasted Carrot, rocket and lentil salad with feta
Green Lentil, Sweet Potato and Tahini Salad
Roasted Squash, Quinoa, Kale and Maple Tahini
Turmeric Roasted Cauliflower with herby lemon yoghurt
Lemony Spring Vegetables – Peas, Asparagus & Courgette
Herby Roasted Root Vegetables with rosemary, sage, thyme
Honey Harissa Roasted Carrots with pomegranate & yoghurt
Crisp Apple, herby leaf, candied Walnuts and a cider vinaigrette
Tahini Yogurt Chickpeas with Red Onion, Coriander, Sumac and Chilli
Humous topped with Roasted Aubergine, Sumac and Olives / Crispy Chickpeas

POTATOES

Roasties
Rosemary & Garlic / Bombay / Parmesan
Dauphinoise
Layered with lots of cream and garlic
Fondant
Roasted in stock and butter
Pomme Anna
Layered, lots of butter!
Mashed Potatoes
Roast Garlic / Champ / Wholegrain Mustard
Hasselback
Partially sliced & roasted until crisp!
Parmentier
Diced & roasted with garlic & rosemary
Lyonnaise
Sliced & fried with onions
Buttered New Potatoes
Potato Salad variations
Classic / Bombay / Capers & Rocket
Egg, Gherkin, Mustard Mayo
Sour Cream & Chive

Children's

Perfect for younger guests up to around 8 years old

We offer a 2 or 3 course child friendly menu. Select one choice from each course to create your children's menu - all dietary requirements and allergies will all be catered for as well.

Starters

Garlic Bread

Fresh melon

Tomato soup

Mains

Sausages, creamy mash, peas or corn, gravy

Penne Pasta in a fresh tomato and basil sauce (v)

Homemade chicken strips in breadcrumb, wedges, beans

Homemade fish goujons in breadcrumb, chips, peas

Desserts

Fruit & marshmallows skewer, pot of chocolate dipping sauce

Chocolate brownie, chocolate sauce

Sticky Toffee Pudding, toffee sauce

Lunch Pack

Alternatively, children's lunch pack with fruit, sandwich or sausage roll, pom bears, rocky road

PRICES

Children's Menu – 2 Courses – £15

Children's Menu – 3 Courses – £20

Evening Supper



Evening Supper

Street Food

Bao Buns (choose one)
Prawn katsu / salt 'n pepper pork / teriyaki mushroom
Mini Sliders - (choose one)
Beef / fried chicken / crispy prawn
Sweet Potato Fries, sweet chilli & feta
Tender Pulled Pork, 'slaw in brioche
Chicken Tandoori Flatbread
Greek Souvlaki/Gyros (choose one)
Pork, Chicken, Halloumi or Falafel
Fish & Chips, tartare
Truffled Mac n' Cheese (v)

Show Stoppers

Things that make you go mmmmmmmm...

Spanish Paella

Cheese Ploughman's Grazing Table

Mexican Taco Station (choose 2)

Cajun Chicken / Pulled Pork /

Chilli & Lime Prawns / Spiced

Tofu (ve) / Chipotle Mushroom

(ve)

All served with...

Soft Corn Tortillas

Pico de Gallo, Guacamole, Sour Cream,

Jalapeños, Pickled Pink Onions & Lime

Classics

Sausage, Bacon or Egg Butties

Pork Pies & Minted Mushy Peas

Chinese Style Salt 'n Pepper Chips (v)

Halloumi & Roasted Veg Flatbreads

Pizza Slice - margherita or pepperoni

The image features a variety of Edison-style light bulbs, including round and teardrop shapes, with visible filament patterns. They are suspended by black cords at different heights. The background is a dark, vertically-grained wooden wall. The overall lighting is warm and ambient, with the bulbs providing the primary light source. The text 'Menu Pricing' is centered in a white, sans-serif font.

Menu Pricing

Menu Prices 2024

Weddings & Events – 2024

All Prices are per guest, and include VAT

Prices below based on guest numbers of 60 or above (for numbers below 60, please ask for a quote).

Prices are per guest, and include Chefs, Waiting Team, Service, Equipment.

Cutlery and Crockery is always included.

OutBarn Plated Menu

VAT exclusive price just for Comparison

Two Course	£46.50 inc VAT	£38.75 plus VAT
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Three Course	£54.00 inc VAT	£45.00 plus VAT
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Barbecue Menu

Two Course Feast	£52.50 inc VAT	£43.75 plus VAT
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Afternoon Tea Menu

Sandwiches, Savouries & Sweets	£49.50 inc VAT	£41.25 plus VAT
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Tapas Menu

Three Course	£60.00 inc VAT	£50.00 plus VAT
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Fine Dine Menu

Three Course	£74.00 inc VAT	£61.67 plus VAT
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Sharing Menus

Two Course from	£52.50 inc VAT	£43.75 plus VAT
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Three Course from	£66.50 inc VAT	£55.42 plus VAT
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Desserts Upgrade to a Duo of Desserts, add £3 Upgrade to a Trio of Desserts, add £5

Menu Prices 2025

Weddings & Events – 2025

All Prices are per guest, and include VAT

Prices below based on guest numbers of 60 or above (for numbers below 60, please ask for a quote).

Prices are per guest, and include Chefs, Waiting Team, Service, Equipment.

Cutlery and Crockery is always included.

OutBarn Plated Menu

VAT exclusive price just for Comparison

Two Course	£48.50 inc VAT	£40.42 plus VAT
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Three Course	£56.00 inc VAT	£46.66 plus VAT
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Barbecue Menu

Two Course Feast	£54.50 inc VAT	£45.42 plus VAT
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Afternoon Tea Menu

Sandwiches, Savouries & Sweets	£51.50 inc VAT	£42.92 plus VAT
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Tapas Menu

Three Course	£62.00 inc VAT	£51.67 plus VAT
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Fine Dine Menu

Three Course	£76.00 inc VAT	£63.33 plus VAT
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Sharing Menus

Two Course from	£54.50 inc VAT	£45.42 plus VAT
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Three Course from	£68.50 inc VAT	£57.08 plus VAT
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Desserts Upgrade to a Duo of Desserts, add £3 Upgrade to a Trio of Desserts, add £5

Menu Prices 2026

Weddings & Events – 2026

All Prices are per guest, and include VAT

Prices below based on guest numbers of 60 or above (for numbers below 60, please ask for a quote).

Prices are per guest, and include Chefs, Waiting Team, Service, Equipment.

Cutlery and Crockery is always included.

OutBarn Plated Menu

VAT exclusive price just for Comparison

Two Course	£49.50 inc VAT	£41.25 plus VAT
Three Course	£57.00 inc VAT	£47.50 plus VAT

Barbecue Menu

Two Course Feast	£55.50 inc VAT	£46.25 plus VAT
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Afternoon Tea Menu

Sandwiches, Savouries & Sweets	£52.50 inc VAT	£43.75 plus VAT
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Tapas Menu

Three Course	£63.00 inc VAT	£52.50 plus VAT
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Fine Dine Menu

Three Course	£77.00 inc VAT	£64.17 plus VAT
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Sharing Menus

Two Course from	£55.50 inc VAT	£46.25 plus VAT
Three Course from	£69.50 inc VAT	£57.92 plus VAT

Desserts Upgrade to a Duo of Desserts, add £3 Upgrade to a Trio of Desserts, add £5

Supper Menu Prices

2024 - 2026

All Events 2024 - 2026

All Prices are per guest, and include VAT

Prices are based on minimum orders as specified below

Prices are per guest and include Chefs, Waiting Team, Service, Equipment.

Note: The prices below are correct where a full day menu has also been booked.

For events where we are serving an evening supper only, please ask for a quote.

Street Food & Classics Minimum order 60 guests.

Street Food	2 types per guest	£15	per guest
Classics	2 types per guest	£12	per guest

Show Stoppers Minimum order 80 guests.

Spanish Paella	from	£16	per guest
Mexican style Taco Station	from	£17	per guest
Cheese Ploughman's	from	£16	per guest

Extras

Extras you may wish to add ...

All Prices include VAT

Common extras are listed below.

If there is anything else you are thinking of, just ask.

Fresh Bread Selection

Delicious selection of freshly baked breads, served before starter or on tables as guests are seated.

Freshly Baked Bread Selection, Yorkshire Butter, Sea Salt £3.50 per guest

Supplier Meals – for Photographers, Bands, DJs etc

You may need to feed some of your other suppliers, either as part of their contract (often the case for bands and artists) or just to ensure they are working at their best (photographers often work a very long day for example)

Sandwich, Savoury & Tray Bake Box £12.50 per person

Plated Hot Meal £25.00 per person

Same meal as guests same price as chosen menu

NOTE: We need to know supplier's dietary requirements / food allergies at least 6 weeks in advance please.

Notes

Dietary Requirements + Food Allergies

Dietary Requirements

All your guests will be catered for to the highest standards including those with dietary requirements such as vegetarian, vegan or gluten free. We have a full alternative menu covering these requirements or we can in some cases make the same menu in a dietary requirement appropriate version (especially in the case of Gluten Free).

Allergies and Intolerances

Food allergies or intolerances of any kind can usually be catered for. We can provide more information on ingredients, methods, and our due diligence in this area, and are happy to talk to any guests directly if required.

NOTE: Each additional dish we provide will add preparation time both prior to, and on the event day itself, and can add time to service of the menu. Therefore, in the case of multiple dietary requirements, we reserve the right to offer a dish or a variation that caters for more than one dietary requirement. If multiple dishes are still preferred, this may be possible but may involve additional cost.

How soon do we need to know? What do we need to know?

All dietary requirements, allergies and intolerances must be supplied a minimum of 3 weeks prior to the day, but whenever possible by 6 weeks prior. We need to know a full and exact list of all the foods or food groups that a person is allergic or intolerant to as well as the level of intolerance or allergy. For a strong or severe allergy, we may need to consider removing an ingredient or food group from all the menus. If a requirement for a guest is identified at the last minute, we will do our very best to provide for the guest, though never at the detriment to the rest of the menu and service.

The Small Print & Disclaimer (from our contract terms and conditions)

FOOD ALLERGENS / DIETARY REQUIREMENTS: We shall endeavour to provide alternative dishes and menus when guest allergies or specific dietary requirements are identified to us with notice as specified above. If we are notified of guest allergies, we will take all appropriate measures. We follow a strict process control and have detailed due diligence in handling of all foods and ingredients and we adhere strictly to all government guidelines. HOWEVER, despite this, because we handle numerous allergens in our kitchen and due to the potential for cross contamination, we cannot guarantee that our food is 100% free from any allergen. Venues and 3rd party spaces (such as kitchen tents, venue kitchens, etc) spaces are outside of our control for most of the time, and although we always clean surfaces on arrival, we cannot take responsibility for allergens that may be present prior to our arrival. We cannot take responsibility for any guests who may bring foods and/or allergens into a venue – if any of your guests have a severe allergy, we STRONGLY recommend you advise all your guests to avoid bringing any food containing the relevant allergen(s).

Choice Menu

How about a Choice Menu for guests?

Choice menus are where two or more courses are offered as a choice, to guests, in advance. We have served many choice menus in the past, though we don't always recommend this. Sometimes it can be better to keep to a single choice per course.

Note: Alternative dishes needed for guests with dietary requirements or allergies, are always included anyway.

Things to consider:

- A choice menu can slow down service due to added time taken to plate up different dishes for each table.
- Guests sometimes forget their choice and request a different one on the day - we only carry limited spares and may have to say no to the guest.
- Guests sometimes move places! In this case dishes we send to a table could be the wrong set of choices causing a delay or possible mistakes.
- A choice menu takes some additional planning work from yourselves, sending out the choices, managing and chasing guest's replies, and getting the choices over to us all takes some time.

Costs....

If you feel a choice menu is right for you, we will discuss how we can ensure it is as smooth as possible on the day. To minimise the impact of the things to consider above, for a choice menu we would charge an extra charge per guest to allow us the extra chefs needed for preparation and on the day itself.

Extra to switch to a choice menu (of up to 2 starters, 2 mains, 2 desserts)

£ 6 per guest

Should you offer a choice?

Offering a choice menu is a lovely thing to do for guests and adds to the experience for them. It brings extra requirements to your admin and guest management, as well as to us in extra preparation of extra different dishes and on the day with service, so it is worth talking through the pros and cons before deciding. Let us know if you'd like to discuss in more detail.

Tastings

Menu Tasting

Tastings are optional, and for confirmed bookings (that have date confirmed and deposit paid), a tasting of your menu may be possible subject to calendar constraints and your selected menu. Tastings are charged at the same rate per person as the equivalent menu from the menu pack originally sent to you (or the price quoted to you if tasting a bespoke menu).

Tastings are for a minimum of 2 persons up to a maximum of 4 persons.

- for wedding couples, we recommend it is just the two of you for these taster sessions.

Tastings happen at our tasting room in Addingham (LS29 0PD).

Tasting dates are offered on weekdays, as we are almost always busy with weddings and events at weekends.

We limit timings to 2 hours maximum for tastings, time to discuss your plans further can be arranged as follow ups as needed.

<p>CANAPÉ TASTING</p> <p>INCLUDED:</p> <p>Up to 6 Canapé choices</p> <p>EXTRAS</p> <p>£ 3 - per additional Canapé</p>	<p>3 COURSE MENU TASTING</p> <p>INCLUDED:</p> <p>2 Starter choices</p> <p>2 Main choices</p> <p>2 Dessert choices</p> <p>EXTRAS</p> <p>£ 14 - per additional Starter</p> <p>£ 26 - per additional Main</p> <p>£ 14 - per additional Dessert</p>	<p>BBQ MENU TASTING</p> <p>INCLUDED:</p> <p>5 BBQ Main Options</p> <p>5 Side Options</p> <p>2 Dessert choices</p> <p>EXTRAS</p> <p>£ 12 - per additional BBQ Main</p> <p>£ 8 - per additional Side</p> <p>£ 14 - per additional Dessert</p>
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Tasting Food Format

At menu tastings we prepare and present dishes full size, in the same way we would on the day – this is to give an accurate idea of how things will look and taste. Everything is very carefully prepared using the same methods and steps that we would use for the real thing. This takes a lot of time and can take 2 to 3 days of preparation for our chefs; therefore, we do ask you to choose carefully what you would like to taste and give us plenty of notice to allow for planning, orders, and preparation.

PLEASE NOTE: Due to wedding and event commitments during our busiest months of May, June, July, August and September, it can be extremely difficult for us to offer tastings during this time.



EST. 2007

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