

WEDDING MENUS

One option to be chosen for all guests to create a set menu, veggie/vegan options and other dietary requirements are catered for on a pre order basis.

Create a choice menu with a max of 3 options, one option must be a vegetarian choice.

Additional £8 per head (not applicable to sharing menus)

Bespoke Options Available

Please let us know if you have something specific in mind that is not listed on the following





CANAPES

Additional Extra:

- Choice of 5

SET MENU CANAPES

Sweet Chilli Pulled Beef, Horseradish Cream

Brussels Pork Pate, Local Pease Pudding & Apple Chutney

Crispy Pancetta & Mature Cheddar Bake, Red Onion Chutney

Smoked Salmon & Chive Mousse, Lemon & Black Pepper

Whipped Feta, Homemade Chutney & Micro Herbs (v)

Sunblushed Tomato, Red Onion & Green Olive Bruschetta (ve)



COLD CANAPES

Ham Hock, Wholegrain Mustard, Apple

Black Pudding Crostini, Spiced Apple Chutney

Shredded Hoisin Duck, Cucumber, Spring Onion

Bloody Mary Prawn Cocktail

Smoked Salmon, Horseradish, Dill

Spiced Falafel, Red Pepper Hummus (ve)

Mini Caprese Skewer (v)

Watermelon, Feta, Basil & Balsamic (v)



HOT CANAPES

Mini Yorkshire Puddings Chicken & Redcurrant, Beef & Horseradish

Sticky Sausage Skewers, Honey Mustard

Lamb Kofta Skewers, Tzatziki

Red Thai Chicken Skewers, Sweet Chilli Glaze

Sausage & Mash, Rich Onion Chutney

Black Pudding Bon Bons

Beef Brisket Bon Bons, Wholegrain Mustard Mayo

Chorizo & Blue Cheese Toast

Fish & Chip Rosti, Minted Mushy Peas, Tartar

Cheeseburger Sliders, Relish, Pickle

Croque Monsieur

Fish Fingers, Tartar

Vegetable Samosas, Mint Yoghurt (v)

Vegetable Spring Rolls, Sweet Chilli (v)

Wild Garlic, Asparagus & Broadbean Risotto (v)





STARTERS

PLATED STARTERS

Farmhouse Pate

Caramelised Red Onion Chutney, Mini Olive Oil Toasts & Honey Mustard Baby Leaf Salad

Ham Hock Terrine

wrapped in Parma Ham, Homemade Chutney, Mini Olive Oil Toasts & Baby Leaf

Homemade Chunky Vegetable Soup

Root Vegetable Crisps & Truffle Oil (ve)

Sunblushed Tomato, Red Onion & Basil Bruschetta

Crumbled Feta topped with Balsamic Pea Shoots (v)

Local Smoked Salmon

Lemon Crème Fraiche Rocket, Caper, Cherry Tomato Salad & Balsamic Syrup

Goats Cheese & Beetroot

Rocket, Honey Mustard & Toasted Pine Nuts (v)

Beef Tomato & Buffalo Mozzarella Summer Salad

Pea Shoots, Rocket & Balsamic Glaze (v)



MORE PLATED STARTERS

Roast Butternut Squash & Sweet Potato Soup

Granary Bread & Butter (v)

Goats Cheese & Red Onion Tartelette

Balsamic Pea Shoots (v)

Traditional Caesar Salad

Grilled Chicken, Baby Gem, Parmesan

Slow Roasted Tomato & Basil Soup

Granary Bread & Butter (v)

Halloumi & Pomegranate

Pickled Beetroot, Rocket, Mint, Dijon Dressing (v)

Traditional King Prawn Cocktail

Bloody Mary Sauce, Granary Bread

Mozzarella & Prosciutto

Heritage Tomatoes & Balsamic Glaze



SHARING STARTERS

Antipasti Sharing Platter

Parma Ham, Chorizo & Salami, Mozzarella, Rocket, Cherry Tomatoes
Mini Focaccia Bread, Olive Oil & Balsamic, Red Pepper Hummus & Olives



Ploughman's Sharing Platter

Runny Scotch Eggs, Pork Pies, Piccalilli
Honey Roasted Ham & English Mustard
Northumberland Nettle Cheese, Celery
Homemade Chutney Artisan Breads, Pickled Gherkins

£5 per head supplement

Land & Sea

Local Smoked Salmon, Smoked Mackerel Pate
King Prawns & Kiln Roasted Salmon, Fresh Lemon & Dill
Ham Hock & Garden Pea Terrine, Brussels Pate & Caramelised Red Onion
Fresh Focaccia Breads, Olive Oil & Balsamic

£10 per head supplement



Vegetarian, vegan and other dietary requirements will receive their own individual platter which is suitable to their requirements.





MAINS

PLATED MAINS

All main courses are served with sharing style
Seasonal Vegetables

Northumberland Featherblade Beef

Gratin Dauphinoise Potato, Red Wine Sauce

Sage Roasted Chicken Breast

Rosemary & Garlic Roasted Baby Potatoes, Mustard Cream Sauce

12 Hour Low & Slow Roast Pork

Black Pudding Mash, Cider Reduction & Apple Sauce

Northumberland Lamb Rump

Gratin Dauphinoise Potato, Red Wine Jus, Mint Sauce

£5 per head supplement

Local Salmon Fillet

Sautéed New Potatoes, Green Bean & Cherry Tomato Compote

Steak & Local Ale Pie

Creamy Mash & Proper Gravy

Roasted Fillet of Seabream

Potato & Chive Crush, Pesto Cream Sauce

Traditional Roast

A Choice of Chicken Breast, Slow Cooked Pork or Roast Topside Beef

Rosemary & Garlic Roasted Baby Potatoes, Yorkshire Pudding & Proper Gravy



PLATED MAINS

All main courses are served with sharing style
Seasonal Vegetables

Roast Fillet of Cod

Garlic Roast Potatoes, Tomato, Chorizo & Basil Sauce

£5 per head supplement

Chicken, Gammon & Leek Pie

Creamy Mash, Proper Gravy

Fillet of Beef

Dauphinoise Potato, Tomato Confit & Port Reduction

£10 per head supplement

Chicken Breast wrapped in Prosciutto

Rosemary & Garlic Roasted Baby Potatoes, Light Red Wine Gravy

Pan Fried Duck Breast

Dauphinoise Potato, Redcurrant Reduction

£8 per head supplement

Roast Loin of Pork

Olive Oil Mash, Cider & Sage Sauce, Stilton Crumb

Chicken Breast, Mushrooms & White Wine Cream

Sautéed Leeks & Spring Onion Mash



SHARING MAINS

We can also serve our sharing main courses buffet style

Low & Slow 12 Hour Pulled Pork

Apple Sauce, Herb Stuffing, Crackling

Mini Rosemary & Garlic Roasties, Seasonal Veg & Proper Gravy

Topside Beef Joint

Yorkshire Pudding, Red Wine Gravy, Horseradish

Rosemary & Garlic Mini Roasties & Roasted Root Vegetables

Mediterranean Sharer

£6 per head supplement

Meatballs in a Tomato & Basil Sauce

Lemon & Thyme Marinated Chicken Skewers

Spiced Lamb Kofta & Mint Yogurt

Roast Vegetable & Chickpea Tagine (v)

Fruity Cous Cous & Fresh Coriander

Patatas Bravas & Traditional Greek Salad

Lebanese Sharer

£6 per head supplement

Seven Spice Chicken Skewers

Spiced Lamb Kofta, Mint Yogurt

Halloumi & Vegetable Skewers (v) Lemon & Thyme

Roasted Baby Potatoes Fruity Cous Cous, Fresh

Coriander

Rocket, Cucumber, Feta & Pomegranate Salad

Hummus, Flatbreads & Mixed Olives



MORE SHARING MAINS

BBQ & Chargrilled

£6 per head supplement

Select three main dishes and three side dishes:

Slow Cooked Northumberland Pulled Pork, Cider & Apple

Honey Glazed Chargrilled Chicken Breast, Paprika

Roast Salmon, White Wine, Lemon & Dill

Northumberland Sirloin Steak, Light Citrus & Mustard Marinade

Chargrilled Garlic & Thyme Lamb Cutlets, Mint Sauce

Served with

Paprika & Olive Oil Roasted Baby Potatoes

Fruity Moroccan Cous Cous, Fresh Coriander

Mixed Leaf House Salad, Honey Mustard

Rocket, Mozzarella, Red Onion & Tomato, Balsamic

Chunky Deli Slaw, Spring Onion & Chive



SHARING TAPAS

£6 per head supplement for six menu choices

Spicy Spanish Sausage, Tomato Salsa & Parsley
Honey Glazed Chicken, Chorizo & Rosemary
Traditional Meatballs, Tomato & Basil Sauce
Selection of Continental Meats; Chorizo, Salami & Parma Ham
Roast Chicken, Peppers & Butterbeans, Tomato & Herb Sauce
Sautéed Chorizo, Red Wine, Paprika & Shallots
King Prawns, Chilli, Citrus & Coriander
Slow Roast Salmon, White Wine, Dill & Lemon
Steamed Cod, Roasted Tomatoes, Black Olives & Thyme
Traditional Mixed Paella
Mixed Vegetable Paella (ve)
Patatas Bravas (ve)
Mediterranean Roast Vegetable Medley, Balsamic Glaze (ve)
Mini Focaccia Breads (ve)
Mixed Baby Leaf Salad, Honey Mustard Dressing (ve)
Sautéed Green Bean, Spring Onion & Garlic Salad, French Dressing (ve)
Selection of Olives & Red Pepper Hummus (ve)
Sweet Potato, Chickpea, Spinach & Tomato Tagine (ve)
Warm Green Bean Salad, Fresh Lemon & Shallots (ve)
Padron Peppers, Rock Salt (ve)
Fruity Moroccan Cous Cous, Fresh Coriander & Pomegranate (ve)



VEGGIE & VEGAN MAINS

We cater for vegetarian and vegan guests as standard for any menu option on a pre-order basis

Moroccan Spiced Roasted Vegetable Tagine

Fresh Coriander, Fruity Cous Cous & Pitta Bread (ve)

Butternut Squash & Sage Risotto

Toasted Pine Nuts, Pea Shoots (v)

Wild Garlic, Broad Bean & Roasted Asparagus Risotto

Parmesan Crisp & Balsamic Rocket (v)

Mediterranean Vegetable Tart topped with Goats Cheese

Mixed Heritage Cherry Tomatoes & Dressed Rocket (v)

Goats Cheese, Sweet Potato & Spinach Pie

Creamy Mashed Potato, Gravy (v)

Chesnut Mushroom, Tomato, Shallot & Quinoa Vegan Pie

Olive Oil & Chive Mashed Potato, Vegan Gravy (ve)

Butternut Squash, Lentil & Cumin Wellington

Mustard Sauce, Fresh Pea Shoots (ve)

Traditional Nut Roast

Rosemary & Garlic Roasted Baby Potatoes, Vegan Gravy (ve)





DESSERTS

Trio of Desserts

Double Chocolate Brownie, Vanilla Pod Cheesecake, Tarte au Citron
Berry Coulis, Edible Flowers, Strawberries & White Chocolate

Double Chocolate Brownie

Salted Caramel, White Chocolate & Honeycomb

Lemon Posset

Summer Berry Compote, Strawberries & Shortbread

Vanilla Pod Cheesecake

Summer Berry Compote, Edible Flowers

Vanilla Pannacotta

Passionfruit & Amaretti Crumb

Tarte au Citron

Crushed Meringue, Raspberry Coulis & Fresh Mint

Chocolate Mousse

Berry Compote, White Chocolate & Honeycomb

Dark Chocolate Torte

Raspberry Coulis, Strawberries & Fresh Mint

Vegan Chocolate Orange Tart

Berry Coulis & Strawberries (ve)



Selection of Cheeses

Crackers, Biscuits. Celery, Grapes & Chutney
£5 per head supplement

Sticky Toffee Pudding

Butter Scotch Sauce & Fresh Pouring Cream
£3 per head supplement

Traditional Tiramisu

White Chocolate
£3 per head supplement

Sharing Style Pavlovas

Fresh Berries & Pouring Cream
£5 per head supplement

Selection of Mini Desserts

Served on Afternoon Tea Stands or Boards
£3 per head supplement

GRAZING TABLE

Sliced Northumberland Topside Beef, Horseradish

Sliced Honey Roast Ham, Mustard

Italian Meats of Salami, Chorizo & Serrano Ham

Focaccia Bread & Seeded Bread Rolls

Flaky Sausage Rolls & Scotch Eggs, Onion Jam

Selection of Mini Quiches

Selection of Continental Cheeses

Selection of Traditional & Stuffed Marinated Olives

Fresh Mixed Leaf Salad, Light Honey Mustard Dressing

Beef Tomato, Red Onion & Mozzarella Salad, Balsamic

Pasta Salad with Rocket, Cherry Tomatoes & Feta

£8 per head supplement



Get Them Sat Down

Tomato & Basil Soup

Garlic Dough Balls

Toasted Pitta Bread, Hummus, Crudites

Keep Them There

Sausage, Buttered Mash, Peas, Gravy

Breaded Chicken Goujons, Chips, Beans

Fish & Chips, Garden Peas

Sugar Rush

Chocolate Brownie, Chocolate Sauce & Strawberries

Vanilla Cupcake

Chocolate Mousse

KIDS MENU

FOR THE LITTLE ONES

We can also do smaller portions of adults meal at a discounted rate





EVENING FOOD

LATE NIGHT BITES

All evening food options are served buffet style with disposable kraft boxes/ plates, cutlery and napkins

Hot Sandwiches

A choice of

Pulled Pork, Gravy, Herb Stuffing & Apple

Pulled Chicken, Gravy & Herb Stuffing

Pulled Beef, Gravy & Horseradish

Butchers Back Bacon and Local Sausage

BBQ Pulled Jackfruit (ve)

Served with

Rosemary & Garlic Roasted Baby Potatoes

Curries

Mild Chicken Balti

Mild Roast Vegetable Jalfrezi (ve)

White Rice & Fresh Herbs, Mini Samosas &

Onion Bhaji

Pie & Peas

Steak & Ale Pie

Goats Cheese, Sweet Potato & Spinach Pie (v)

Mushy Peas & Gravy

£3 per head supplement

Pittas

A choice of

Marinated Chicken Breast Pitta

Spiced Lamb Kofta Pitta

Falafel, Feta Cheese & Hummus Pitta (v)

Served with

Selection of Salads

Garlic & Chilli Sauce

Traditional Fish & Chips

Fish & Chips

Mushy Peas, Fresh Lemon & Condiments

£5 per head supplement

BBQ

Please see our separate brochure

£5 per head supplement



MORE EVENING FOOD

LATE NIGHT BITES

Gourmet Burgers

Handmade Northumberland Beef Burger in a Brioche Bun
Rosemary & Red Onion Sausages & Mozzarella Burgers (v)
Gouda Cheese, Caramelised Red Onion Chunky Deli
Coleslaw & Mixed Leaf Balsamic Salad

£2 per head supplement

Mac N Cheese

Optional Crispy Pancetta

£2 per head supplement

Traditional Paella

Fresh Focaccia Bread, Mixed Leaf Salad

£2 per head supplement

Italian Stone Baked Pizza by the Slice

A choice of two toppings:

Misto Carne (pepperoni, garlic chicken, ham)

Misto Verde (mushroom, onion, pepper, cherry tomato (v))

Classic Margherita (v)

Pollo All'Aligo (garlic chicken)

Rocket & Parmesan (v)

Pepperoni



STREET FOOD



SERVED FROM
OUR POP UP GAZEBO

Choice of 3 options
£8 per head supplement

Loaded Nachos, Chilli Con Carne, Paprika Crème Fraiche

Loaded Nachos, Three Bean Chilli (ve)

White Rice & Fresh Herbs

Spiced Lamb Kofta Pitta Breads

Falafel, Feta & Hummus Pitta Breads (v)

Salad, Garlic & Chilli Sauce

Pulled Honey & Paprika Chicken Wrap

Pulled BBQ Jackfruit Wrap (ve)

Salad, Condiments (v)

Gourmet Beef Burger

Mozzarella Vegetarian Burger (v)

Gouda Cheese, Condiments

Deli Slaw, House Salad

Teriyaki Chicken

Teriyaki Vegetables (ve)

Jasmine Rice, Spring Onion Garnish

Thai Green Chicken Curry, Peppers & Green Beans

Thai Red Vegetable Curry (ve)

White Rice

Mild Chicken Balti

Mild Roast Vegetable Jalfrezi (ve)

White Rice & Fresh Herbs, Mini Samosas & Onion Bhaji

Moroccan Spiced Lamb Tagine

Moroccan Spiced Roasted Vegetable Tagine (ve)

Fruity Cous Cous, Fresh Coriander & Flatbread

Served buffet style with disposable kraft boxes/ plates, cutlery and napkins