

BREAKFAST

HOT BREAKFAST SANDWICHES £8.95

Traditional, herbal and fruit teas, coffee and fresh orange juice and two breakfast sandwiches per person from the following selection:

Wiltshire ham and Emmental cheese toastie

Smoked back bacon, hashbrown, scrambled egg and tomato tortilla wrap

Montgomery cheddar and vine tomato muffin

Cured back bacon and smoked streaky bacon baguette, tomato ketchup and HP sauce

Butcher's home made sausage baguette, tomato ketchup and HP sauce

Scrambled free range egg baguette with roast tomato or grilled mushroom

PICK ME UPS £10.95

Traditional, herbal and fruit teas, coffee and fresh orange juice along with the following selection:

Mini smoked back bacon and streaky bacon, white and wholemeal rolls, tomato ketchup and HP sauce

Mini scrambled egg and grilled mushroom, white and wholemeal rolls, tomato ketchup and HP sauce

Greek yoghurt shot glass, fruits and muesli

Mini smoked salmon, lemon and chive cream cheese bagels

Bowls of muesli, granola, wheat bran and Bircher muesli

Natural and Greek yoghurt, seeds and nuts

Sliced and whole seasonal fruits

BREAKFAST

MINI CONTINENTAL £7.95

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Mini croissants, pain aux raisin and pain au chocolat

Mini muffins

FULL CONTINENTAL £12.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Pain au chocolat, pain au crème and pain aux raisin

British, Irish and continental cheeses

Cooked and cured meats

Sweet and savoury muffins

Baguettes and bread rolls, jams and preserves

Sliced seasonal fruit platter

HEALTHY ENERGY BREAKFAST £12.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Bircher muesli

Porridge made with skimmed milk, served with seasonal fruit compote and honey

Organic muesli and wholegrain cereals

Low fat natural yoghurt with mixed seeds and nuts

Sliced and whole seasonal fruits

Banana, strawberry and orange low fat yoghurt smoothie

TRADITIONAL ENGLISH BREAKFAST £19.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Butcher's home made sausage

Roast Portobello mushrooms

Scrambled free range eggs

Diced roasted potatoes

Cured back bacon

Roast vine plum tomatoes

Lancashire black pudding

Toasted English muffins, breads and bagels

WORKING LUNCH

Our range of working lunches are easy to eat and very filling, which makes them perfect for meetings when you need to work through lunch.

CLASSIC WORKING LUNCH £13.50

Chef's selection of our handmade artisan sandwiches along with:

Kettle Chips, whole fruit display and sliced fruit platter and traditional, herbal and fruit teas and coffee

DELUXE WORKING LUNCH £17.50

Chef's selection of our handmade artisan sandwiches along with:

Kettle Chips, selection of pastry savouries and quiches, whole fruit display and sliced fruit platter and traditional, herbal and fruit teas and coffee

ADD A SALAD TO THE ABOVE OPTIONS £3.50

Cos lettuce, marinated Greek feta, vine ripened tomatoes, black olive, red onion and cucumber Greek salad, oregano oil dressing

Brown rice, golden raisin, apricot, broad bean, toasted almond, rocket leaves, sauce vierge

Vine cherry tomato, heirloom tomato, red onion, marinated olives, picked basil and toasted focaccia panzanella

Lollo rosso, gem lettuce and shredded cos, cucumber, celery and baby cress salad, wholegrain mustard dressing

Marinated beetroot, orange and watercress salad, shallot and baby gem leaves, raspberry vinaigrette

HOT EXTRAS £3.95

Butcher's Cumberland cocktail sausages, spicy tomato relish

Mini vegetable samosas, mango chutney

Chef's onion, leek and spinach pakoras, mint yoghurt

Mini vegetable spring rolls, sweet chilli dip

Butcher's sausage rolls bites, piccalilli

WORKING LUNCH

LUXURY WORKING LUNCH £21.50

Chef's sandwich bar of featured giant breads to cut and share, carved meats and open sandwiches:

Cumin spiced slow roasted Northumbrian Texel lamb, shredded lettuce, cucumber yoghurt, toasted pitta bread

Medium rare roasted 32 day hung Northumbrian beef, red cabbage slaw, horseradish mayonnaise and watercress, open ciabatta

Smoked salmon, baby leaf spinach and dill cream 'croque monsieur', fennel seed toasted white bloomer

Atlantic prawn, crayfish and avocado cocktail, lemon and chive mayonnaise, baby gem leaves, open ciabatta

Melted buffalo mozzarella, beef tomato, rocket and basil, garlic and rosemary focaccia

Chargrilled Mediterranean vegetable, marinated artichokes, black olive and tomato salsa, lollo bianco and shaved parmesan toasted paninni

Served with:

Kettle Chips and root vegetable crisps

English lettuce, mesclun leaves and baby cress, cucumber and celery, wholegrain mustard dressing

Beetroot, apple, baby gem leaves, baby spinach and watercress salad, cider and shallot vinaigrette

Sliced seasonal fruit platter and whole fruit display

AFTERNOON TEA WORKING LUNCH £17.50

A selection of finger sandwiches from the following :

Rare roasted Northumbrian beef, horseradish mayonnaise and watercress

Marmalade glazed gammon, vine ripened tomato and English mustard, shredded round lettuce

Smoked salmon, cucumber and lemon cream cheese

Smoked Mackerel mousse, baby spinach and dill crème fraîche

Free range egg mayonnaise and mustard cress

Somerset brie, caramelised red onion, baby gem lettuce

Served with:

Selection of plain, fruit and cheese scones from our baker, Jersey butter, Cornish clotted cream and jam

Selection of our baker's loaf cakes

Fresh fruit tartlets, English summer berries, Madagascar vanilla custard

Why not compliment your afternoon tea with a glass of Prosecco £6.00 per person

DAY DELEGATE PACKAGE

CLASSIC DDR PACKAGE £85.00

Includes: Room hire; Comprehensive AV package including projector, screen, PA system and staff; Pads, pens and sweets; Digital signage; High speed internet access

Arrival - Selection of mini pastries and muffins, orange juice, tea and coffee

Mid Morning - Edinburgh biscuit selection, tea and coffee

Afternoon - Selection of cakes, tea and coffee

All breaks served with jugs of iced water

Two Course Standing Fork Buffet Lunch - please choose from either Menu A or Menu B from the selection on the other side of this card.

UPGRADE YOUR DAY DELEGATE PACKAGE

Want something a little extra to make your event stand out from the crowd, then why not choose one of our tempting refreshment upgrades? You can upgrade anything from one to all of your refreshment breaks. The available upgrades are outlined below and are subject to a per person supplement.

Arrival upgrades

English breakfast skewer - butcher's cocktail sausage, baby black pudding, smoked bacon, cherry tomato and mushroom - poached duck egg dressing £3.50

Seasonal fruit and skewer, Ann Forshaw's sweet Lancashire yoghurt £2.50

Mini smoked salmon, lemon and chive cream cheese bagel £3.50

Mid-morning upgrades

Selection of giant cookies from our baker £2.75

Whole and sliced seasonal fruit display, yoghurt, compotes, seeds and nuts £3.00

Vegetable crudité's, houmous dip, toasted mini pittas £3.50

Afternoon upgrades

Selection of plain, fruit and cheese scones from our baker, Jersey butter, Cornish clotted cream and jam £3.50

Dark chocolate, golden raisin, marshmallow and almond biscuit bites and apple and granola cake bites £3.95

Fresh fruit tartlets, English summer berries, Madagascar vanilla custard £3.95

FORK BUFFET MENUS

For a substantial lunch or an informal dinner we suggest you select one of our two-course fork buffet menus. Each menu has been designed to be bite size so it can be eaten standing up to enable networking. All menus include a delicious pudding station, featuring all of the sweet treats listed below.

MENU A - £32.00

Included with our day delegate package.

32 day hung Northumberland beef, roast vegetable and kidney bean chilli,
long grain rice or taco shell with coriander leaf salad
-
Atlantic prawn and crayfish, vine ripened tomato, avocado, spring onion, gem leaves,
lollo bianco and radicchio, lemon and chervil dressing
-
Vegetarian mince, smoked aubergine and potato moussaka, rocket and mesclun leaf salad,
oregano oil dressing

MENU B - £32.00

Included with our day delegate package.

32 day hung Northumberland beef, tomato, onion and chick pea stew, herbed cous cous
-
South coast fish, prawn and mussel lasagne, dill cream sauce, watercress, rocket and mesclun leaf salad
-
Salad of slow roasted beef tomatoes, roasted peppers and courgettes, grilled halloumi,
rocket and baby gem leaves, picked basil, balsamic dressing

MENU C - £34.00

Lime and fenugreek yoghurt and tandoori spiced Goosnargh chicken, lentil, spring onion, lollo bianco, Cos,
cucumber and coriander leaf salad
-
South coast fish, spinach, Westcombe cheddar and new season potato Mornay,
lemon and parsley crumble, buttered greens
-
Cumin roasted cauliflower and vegetable tagine, herb, lemon and spring onion cous cous

MENU D - £36.00

Moroccan spiced slow roasted Northumberland Texel lamb shoulder, confit tomato,
black eyed bean and coriander, toasted flat breads, mint yoghurt
-
Smoked trout and poached Scottish salmon, oak leaf and foraged watercress, mangetout,
radish and toasted almonds, baby gem leaf salad, orange dressing
-
Marinated and grilled artichoke, courgette, pepper and Bocconcini mozzarella calzone,
rocket and watercress salad, shaved parmesan

MENU E - £38.00

Confit leg of five spiced Goosnargh duck, braised bok choy, Chinese cabbage,
red pepper and beansprout miso broth, steamed rice
-
Fillets of Sussex plaice, new season potato, seasonal vegetable, chervil and lemon butter 'en papillote'
-
Asparagus, broad bean and pea tart, poached free range egg, tarragon hollandaise,
foraged leaves, lollo bianco and herb salad

PUDDING STATION

Seasonal fruit and berry skewers, Ann Forshaw's sweet Lancashire yoghurt
Baked egg custard tartlets, nutmeg cream
Chocolate brownie cheesecake, walnut biscuit
Lemon and orange posset, biscotti bites
Traditional summer pudding, Cornish clotted cream

CANAPÉS

Intricate, creative, and handmade onsite by our wonderful chefs, our canapé menus are always a favourite.

CLASSIC £18.00 FOR A CHOICE OF 6

HOT

Katsu spiced Goosnargh chicken 'popcorn', Panko breadcrumb, Katsu curry dipping sauce

Warm Northumberland salt beef, sauerkraut, gherkin and Emmental 'Rueben', rye crostini

South coast fish, chilli and coriander Thai fishcake, ponzu

Hot smoked mackerel, spring onion and new season potato cake, sauce vierge

Westcombe cheddar and confit leek rarebit fritter, Lea & Perrins

Crushed English garden pea, mint and pecorino on ciabatta toasts

COLD

Cajun spiced slow roasted shoulder of pork, roasted peppers, red onion and rosemary cornbread

Medium rare roasted Northumberland beef, beetroot and orange chutney, avocado and rocket cress

Ceviche stonebass, Midori dressing, salted popcorn, rocket cress

Treacle and lemon cured Scottish salmon, preserved lemon, ginger and lemongrass jam, buckwheat blinis

Parmesan shortbread thins, basil goat's cheese, cured tomato and roasted pepper dressing

Courgette, black pepper and sea salt cure, grape, celery and walnut salsa, lemon oil

Why not add additional canapés for £3.00 per extra piece

DELUXE £21.00 FOR A CHOICE OF 6

HOT

Josper grilled chorizo, halloumi and vine cherry tomato skewer, rocket pesto

32 day hung Northumberland beef slider, gherkin, shallot and spicy tomato chutney, soft brioche bun

Cornish crab 'toastie', mace and dill butter

Queen scallop, new season potato and spring onion brochette, squid ink mayonnaise

Smoky sundried tomato, aubergine and baby spinach 'won ton', basil mascarpone

Confit leek, wild mushroom and walnut fritter, truffle hollandaise

Cold deluxe canapés continued overleaf...

CANAPÉS

DELUXE £21.00 FOR A CHOICE OF 6

COLD

'Critics choice' teriyaki marinated Northumberland beef, crisp Asian vegetable, toasted sesame seed

Smoked duck, broad bean, shallot and grapefruit salsa, shiso cress

Atlantic prawn and crayfish, mango, coriander and baby leaf spinach, black sesame cone

Smoked salmon and brown shrimp tartare, caper and cornichon relish, chicory leaf

Burrata, cured tomato and broad bean salsa, garlic and rosemary focaccia toast, basil cress

Chilled Charentais melon soup shot, honey Greek yoghurt, toasted almonds

Why not add additional canapés for £3.50 per extra piece

LUXURY £24.00 FOR A CHOICE OF 6

HOT

Confit English Middle White pork and quail scotch egg, watercress mayonnaise

Moroccan spiced loin of Northumbrian Texel lamb, smoked aubergine baba ganoush, pomegranate

Lobster and mango pastille, cherry tomato, chilli and coriander purée

Seared red mullet, tomato jelly, basil crisp, aubergine and courgette

English pea, crumbled feta and pine kernel tortellini, mint foam

Parmesan and basil gnocchi, heirloom tomato dressing, wilted gem lettuce

COLD

Foie gras, roast shallot and hazelnut ballotine, toasted brioche, Madeira jelly

32 day hung Northumberland beef fillet tartare, soft quail egg, mustard cress

Smoked halibut, pickled cucumber and melon, fennel tops

Dorset crab, avocado and salted Marcona almond guacamole, spinach cone, coriander cress

Compressed English beetroots, pickled cucumber, horseradish foam

Marinated and grilled artichoke, green olive tapenade and rocket mille-feuille

Why not add additional canapés for £4.00 per extra piece

CANAPÉS

DESSERT CANAPÉS £4.00 PER PIECE

Basil meringue, English strawberries and vanilla cream

White chocolate and orange mousse, crushed pistachios, green tea cone

Seasonal fruit and summer berry skewers, Ann Forshaw's sweet Lancashire yoghurt

Rum and brown sugar roasted pineapple mini tarte au fine, mint crème fraîche

Baked egg custard tartlets, poached rhubarb and toasted almond chutney

Coffee and walnut marshmallow sticks, condensed milk sauce

Ginger sponge, summer fruit jelly and lemon grass cream 'trifle'

Peanut butter and amaretto parfait, chocolate shortbread, caramel popcorn

RECEPTION SNACKS

CLASSIC BITES £7.95

A selection of chilli rice crackers, Kettle Chips, wasabi mix, salted and roasted peanuts, marinated olives and Tuscan antipasto

LUXURY BITES £10.00

A selection of spiced honey cashews, red chilli peppers stuffed with feta and herbs, mini poppadoms, Maldon sea salt popcorn, root vegetable crisps, salted Marcona almonds, lemon, basil and mint olives

BOWL FOOD

Whether it's bowls, plates, pots or pans, we've had fun creating, tasting and fine-tuning our new bowl food menus. More filling than canapés, these mini meals in a bowl are perfect for a longer reception.

CLASSIC

£29.50 FOR THREE BOWLS

32 day hung pulled Northumberland beef, pale ale, leek and new season vegetable puff pastry pie

Harissa and yoghurt marinated Goosnargh chicken, cracked wheat, grilled pepper, vine ripened tomato, olive and rocket salad

Slow roasted shoulder of cumin spiced pork, black eyed peas, grilled tomato, coriander and toasted almonds, long grain rice, toasted flat bread

Traditional fish pie, cheddar glazed mash

Poached Scottish salmon and smoked trout salad, oak leaf and foraged watercress, mangetout, radish and cucumber, orange dressing

Lime, chilli and coriander marinated south coast fish brochette, tabbouleh salad, sunflower seed yoghurt dressing

Heirloom tomato, red onion, picked basil, black olive and toasted focaccia panzanella salad, Bocconcini mozzarella and balsamic oil

Vegetarian mince, roasted vegetable and kidney bean chilli, long grain rice, sour cream and guacamole, grilled tortilla

DELUXE

£35.00 FOR THREE BOWLS

Slow braised shoulder of Northumberland Texel lamb, crisp polenta, grilled courgette and red onion, wilted gem leaves, mint hollandaise

Pan seared 32 day hung Northumberland flat iron steak, peppered potato, watercress and heritage tomato salad, broad bean salsa, crispy shallots

Warm salad of paprika smoked Goosnargh chicken, confit thigh, Jospier grilled chorizo, spring onion and new season potato, lollo bianco and shredded Cos leaves

Teriyaki marinated south coast fish, coriander and coconut rice, wok fried pak choi and peppers, toasted sesame seeds

Pan roasted fillets of Sussex plaice, confit potatoes, broad bean and baby vegetables, brown shrimp, lemon and parsley butter

South coast fish, crushed English peas, samphire and leek, fennel velouté

Marinated artichoke, mushroom and Fontina cheese empanadas, shredded lettuce and rocket pesto

Basil and parmesan gnocchi, burrata, sautéed cherry tomatoes, black olives and red onion, baby leaf spinach salad

BOWL FOOD

LUXURY

£39.00 FOR THREE BOWLS

32 day hung Northumbrian beef fillet, triple cooked chips, confit cherry tomatoes, wild mushrooms and shallot, béarnaise sauce

Moroccan spiced rack of Northumbrian Texel lamb, Butcher's Merguez sausage, chick pea, tomato and preserved lemon, parsley and coriander leaf

English Middle White pork loin and confit shoulder fesenjan, walnut and pomegranate, saffron rice

Creole style king prawn and crayfish jambalaya, brown rice, pepper, celery and red onion salsa

Pan fried south coast sea bass, mozzarella, basil minestrone

Seared hand dived scallops, squid ink polenta, confit leek, preserved lemon, frisée herb salad

Baked Wealdway mature goats cheese, feuille be brick, grape, celery and walnut caponata, baby watercress

Organic quinoa, pomegranate, marinated Greek feta, pistachio and toasted walnut salad, foraged leaves and spring onion dressing

PUDDING

£7.00 PER BOWL

Basil meringue, English strawberries, vanilla cream

Baked chocolate 'soup', mint cream, pistachio crumble,

Almond milk panna cotta, macerated blueberries, candied almonds

Classic summer pudding, Cornish clotted cream

Jamaican gingerbread cheesecake, poached rhubarb and orange

Salted caramel ice cream 'bombe Alaska'

FINGER FOOD BUFFET

Our finger food buffet menus make a great alternative lunch for daytime conferences or a more substantial offering for an evening reception. Why not add a pudding too?

CLASSIC £24.00

HOT

Northumberland beef meatballs, melted mozzarella, marinara sauce, toasted ciabatta

Spiced panko Goosnargh chicken goujons, katsu curry dip

South coast fish and English garden pea croquettes, tartare sauce

Tuna, sweetcorn and mozzarella 'toasties', wilted rocket leaves

Chef's own spinach, leek and pea pakoras, mint yoghurt

COLD

Confit English Middle White pork, apple sauce and watercress open rye bread sandwich, shaved pecorino

Smoked salmon, herb cream cheese and baby spinach mini bagel

Vine ripened tomato, mozzarella, red onion and basil crostini

DELUXE £27.00

HOT

32 day aged Northumberland rump beef burger, melted Emmental, gem lettuce, gherkin and plum tomato, soft brioche bap

Butcher's pork and beef hotdogs, American mustard, crispy onions, mini bridge roll

Broad bean, pea and marinated fontina cheese empanadas, preserved lemon and shallot jam

Smoked salmon, baby spinach and gruyere tartlets, hollandaise glaze

Chilli, garlic and lemongrass marinated tiger prawn and squid skewer

COLD

Sardinian ham, mustard fruits, rocket, toasted ciabatta

Potted brown shrimps, mace and dill butter, toasted sour dough fingers

Marinated artichoke, green olive and roasted pepper, rocket pesto, ciabatta toast

FINGER FOOD BUFFET

LUXURY £29.50

HOT

32 day hung Northumberland steak ciabatta, chimichurri, rocket leaves

Loin of Northumberland Texel lamb, spinach and basil mousse wellington, mint relish

Wild mushroom, truffle and confit leek fritters, watercress aioli

Dorset crab, dill and mace butter 'toastie'

COLD

Ham hock and foie gras ballotine, toasted brioche, caramelised shallot relish

Poached lobster, baby gem leaves, heirloom tomato, Midori dressing

Smoked halibut, soft quail egg and dill potato salad, sour dough toast

Slow roasted plum tomato, burrata, toasted pine kernel, raisin and lollo bianco, focaccia crisp

SWEET TREATS £27.50 OR £4.50 PER PIECE

Coffee and walnut marshmallow sticks, dark chocolate dipping sauce

White chocolate and orange mousse, crushed pistachios, green tea cone

English strawberry and Madagascan vanilla custard tartlets, popping candy crystals

Chocolate glazed, strawberry jam and cinnamon sugar dusted mini doughnuts

Mini Paris-Brest, praline cream, caramelised hazelnut glaze

English summer berry trifle shot glass, Pimm's jelly

Dark chocolate, golden raisin, marshmallow and almond biscuit bites

Brie de Meaux, preserved fig, charcoal biscuit, celery and grape salad

LUNCH & DINNER

It doesn't matter whether you're organising an intimate lunch for 10 or a large dinner for 400, we will have the perfect menu for you. All our seated lunch and dinner menus include a selection of artisan breads and tea and coffee.

STARTERS

Smoked mackerel tartar, pickled cucumber and melon, horseradish crème fraîche, green apple vinaigrette, baby leaf and herb salad £11.95

Dorset crab, heritage tomato and broad bean, brown meat pâté, roast gazpacho dressing, baby gem £14.95

Smoked duck, orange roasted baby beetroots, foraged leaves, chard and watercress salad, shaved pecorino £13.95

Burrata, toasted pine kernel and basil caponata, rocket leaves, focaccia tuile, white balsamic dressing £10.50

Potted Northumberland beef, shallot and foie gras butter, confit red onion and tomato relish, cornichons and baby onions, sour dough toast £12.95

MAIN COURSES

Lemon and thyme roasted Goosnargh chicken breast, spiced English aubergine and pepper, cumin roasted new season potatoes, broad bean and coriander yoghurt dressing £21.95

Roast rump of Northumberland Texel lamb, crushed peas, spring onion and basil polenta, confit tomato, sauce vierge £23.95

Medium rare roasted 32 day hung Northumberland beef sirloin, braised shin, tomato and mushroom ragout, gratin potato, roasted courgettes, rosemary jus £32.95

Pan fried south coast sea bass fillet, roasted cauliflower purée, baby artichokes, samphire and baby leeks, crushed potatoes, heritage tomato dressing £24.50

Lemongrass and ginger baked fillet of black bream, warm Jersey Royal and spring onion salad, ceviche of fennel and courgette, watercress, lemon oil dressing £21.95

PUDDING

Baked egg custard tart, poached rhubarb and vanilla compote, golden raisin biscuit, ginger spice ice cream £10.95

Traditional summer pudding, Cornish clotted cream, strawberry and mint salsa £11.95

Tonka bean parfait, mango and raspberry, candied pistachio nuts, toasted almond biscuit £11.95

Basil meringue, English strawberries, Madagascan vanilla cream £10.95

Dark chocolate and raspberry tart, salted caramel ice cream, white chocolate emulsion, popping candy £11.95

LUNCH & DINNER

VEGETARIAN OPTIONS

STARTERS

Burrata, toasted pine kernel and basil caponata, rocket leaves, focaccia tuile, white balsamic dressing

Marinated artichoke, mushroom and fontina cheese empanadas, baby gem, lollo bianco and shallot salad, rocket pesto

Salad of pickled baby vegetables, cured tomatoes and broad beans, foraged leaves and watercress

MAIN COURSES

Basil and parmesan gnocchi, Clarence Court duck egg, wilted gem leaves, broad bean and shallot salsa, sherry vinegar reduction

Asparagus, baby spinach and broad bean tart, poached free range egg, chervil hollandaise, pea, radish and cucumber salad

Smoked aubergine, grilled pepper and spinach ravioli, roasted courgette and red onions, heritage tomato and basil salsa

FOOD STALLS

£45 PER PERSON FOR YOUR CHOICE OF 2 STALLS

CARVED MEATS

Cumin spiced slow roasted Northumberland Texel lamb, shredded lettuce, cucumber yoghurt, grilled pitta

Medium-rare roasted Northumberland beef, cracked black pepper and thyme crust, baby gem lettuce and caramelised red onion ciabatta

Butcher's marmalade and muscovado sugar glazed home cured gammon, English mustard mayonnaise, vine ripened tomatoes, baby gem leaves, soft white bap

Served with:

New season potato, spring onion and chive mayonnaise salad

Lollo rosso, gem lettuce and cos leaves, spring onion, cucumber and celery, wholegrain mustard dressing

CURED MEATS

Home cured and hickory smoked Northumberland beef pastrami, Dijon mustard mayonnaise and sauerkraut bagels

Sardinian ham, mustard fruits, toasted sour dough

Capocollo and salami Toscano, garlic and rosemary focaccia, balsamic glazed onions, Castel de Legò olive oil

Served with:

Vine ripened cherry, plum and heirloom tomato, red onion and basil cress salad

Wild rocket and shaved pecorino

Selection of pickles and condiments

SEAFOOD BAR

Seafood cocktail - prawns, cockles, whelks and crayfish tails - shredded lettuce and cucumber salad, spiced Marie Rose

Poached lobster, fine bean and tomato salad, mango and chilli salsa cone

Lemongrass and coriander tiger prawn skewers, spring onion and lime mayonnaise

Served with:

Toasted breads

Sauces and traditional accompaniments

Baby gem, lollo bianco, oak leaf, spring onion and celery salad

FOOD STALLS

£45 PER PERSON FOR YOUR CHOICE OF 2 STALLS

SALMON BAR

Hand carved H.Forman's 'London cure' smoked salmon, cocktail blinis, dill crème fraîche, capers and caviar

Poached Scottish salmon rilette, lemon and tarragon mayonnaise, shallots and fennel cress

Treacle and lemon cured salmon, pickled cucumber and baby leaf salad

Served with:
Toasted breads

Sauces and traditional accompaniments

Baby gem, lollo bianco, oak leaf, spring onion and celery salad

New season potato, fine bean, Cos lettuce, vine ripened tomato, black olive and free range egg Niçoise salad

PUDDING STATION

Coffee and walnut marshmallow sticks, dark chocolate dipping sauce

White chocolate and orange mousse, crushed pistachios, green tea cone

English strawberry and Madagascan vanilla custard tartlets, popping candy crystals

Chocolate glazed, strawberry jam and cinnamon sugar dusted mini doughnuts

Mini Paris-Brest, praline cream, caramelised hazelnut glaze

English summer berry trifle shot glass, Pimm's jelly

Dark chocolate, golden raisin, marshmallow and almond biscuit bites

Brie de Meaux, preserved fig, charcoal biscuit, celery and grape salad

BBQ & HOG ROAST

OUTDOOR BBQ £30.00

32 day hung Northumberland beef burger, baby gem, beef tomato, gherkin and mustard mayonnaise, soft white bap

Cumberland sausage ring, caramelised onions

'Baked' south coast caught fish with lemongrass and ginger, chilli and coriander dressing

Grilled mushroom, red pepper and halloumi burger, rocket pesto, baby gem leaf, ciabatta roll

Served with the following:

Basket of breads, baps and baguettes, chutneys, relishes, sauces and condiments

New season potato and spring onion salad, chive mayonnaise

English lettuce, mesclun leaves and baby cress, cucumber and celery, wholegrain mustard dressing

Vine ripened cherry tomato and heritage tomato salad, red onion and shallot, picked basil, balsamic vinaigrette

Beetroot, apple, gem leaves, baby spinach and watercress salad, cider and shallot vinaigrette

HOG ROAST £35.00

Carved hog roast porchetta, apple sauce, shredded lettuce and red onion, garlic and rosemary focaccia

Served with

Chutneys, relishes, sauces and condiments

New season potato and spring onion salad, chive mayonnaise

English lettuce, mesclun leaves and baby cress, cucumber and celery, whole grain mustard dressing

Vine ripened cherry tomato and heritage tomato salad, red onion and shallot, picked basil, balsamic vinaigrette

Beetroot, apple, gem leaves, baby spinach and watercress salad, cider and shallot vinaigrette

SPIT ROAST £35.00

Simply spit roasted chicken with lemon and thyme butter or: Cajun spice; Garlic, coriander and chilli; Tandoori spice; BBQ and Jack Daniels whisky; Moroccan spiced

Served with:

Toasted pitta breads, chutneys, relishes, sauces and condiments

New season potato and spring onion salad, chive mayonnaise

English lettuce, mesclun leaves and baby cress, cucumber and celery, whole grain mustard dressing

Vine ripened cherry tomato and heritage tomato salad, red onion and shallot, picked basil, balsamic vinaigrette

Beetroot, apple, gem leaves, baby spinach and watercress salad, cider and shallot vinaigrette

STREET FOOD

Choose two options for £40

CURRY

All served with mango chutney and mini naan breads

32 day hung Northumberland beef, vegetable and tomato madras, coriander and basmati rice

Courgette, cauliflower, aubergine and yellow pepper lentil dhal, basmati rice

CARNIVAL

Served with long grain rice

Feijoada

32 day hung Northumberland beef, black eyed bean, onion and tomato stew, chopped spring onions and coriander

Moqueca

South coast white fish, onions, garlic and tomato, coconut milk and coriander fish stew

HOT DOGS

Butcher's own pork and beef hot dogs, soft bridge rolls, American mustard, tomato ketchup and crispy onions

Vegetarian sausages, soft bridge rolls, American mustard, tomato ketchup and crispy onions

FAJITAS

All served with sour cream, guacamole and tomato salsa

Goosnargh chicken, peppers, red onions and spring onions, chopped coriander and tomato

Vegetarian mince, black eyed beans, peppers, red onions and spring onions, chopped coriander and tomato

PAELLA

All served with baby gem, cucumber and green leaf salad

Tiger prawn, Goosnargh chicken, squid and chorizo, confit tomato and roasted red peppers

Confit tomato, courgette, aubergine, roasted pepper and artichoke, butter beans and fresh parsley

TAGINE

Served with coriander cous cous

Cumin and coriander slow cooked Northumberland Texel lamb, aubergine, courgette, sweet potato, coriander and peppers, toasted almonds and apricots

Cauliflower, aubergine, courgette, pepper and chick pea tagine, olives and preserved lemon

We are proud that the beef and lamb throughout our menus are exclusively sourced from our own farm in Northumberland.

DRINKS

SPIRITS & BEERS

House spirits £4.00 25ml

Premium spirits £5.00 25ml

Bottled beers from £4.10

SOFT DRINKS

Soft drinks from £2.50

Mineral water from £3.50

Fresh juices from £10.00 per jug

COCKTAILS FROM £7.50, SUCH AS

Slap & Tickle - Koko Kanu, Plymouth sloe gin, lemon, lime juice, passion fruit purée

90 York Way - 42 Below Kiwi, strawberry purée, apple juice, Prosecco

Battlebridge - Frangelico, Chambord, lemon juice, fresh raspberries, cranberry juice

The Green House - Beefeater gin, Aperol, orange juice, pink grapefruit juice, lemon juice, egg white (optional)

Our resident mixologists will be happy to create bespoke or classic cocktails for your event.

NON-ALCOHOLIC COCKTAILS FROM £5.50

Mint Limeade - fresh mint, lime, apple juice, lemonade

Pom Collins - pomegranate, fresh lemon, elderflower cordial

Ginger Snap - fresh ginger, lime, apple juice

DRINKS

CHAMPAGNE

Edouard Brun & Cie Cuvée Spéciale Brut NV £49.50
Edouard Brun & Cie Rose Brut £69.50
Veuve Clicquot £77.00
Bollinger Grande Année 2002 £87.00
Dom Perignon 2002 £138.50

SPARKLING

Prosecco Spumante, Botter Italy £36.00
La Jara Organic Rose Frizzante, Italy £36.00

WHITE

Pierre Lacasse, Chardonnay, France 2012 £21.00
Casa Maria Verdejo, Spain 2011 £22.00
Bodegas Tarabilla Blanco, Spain 2012 £24.00
Pinot Grigio Garganega, Veneto, Italy 2012 £25.00
Soave, Alpha Zeta, Veneto, Italy 2011 £27.00
Domaine Horgelus Sauvignon Gros Manseng, France 2011 £29.00
Clarence River Sauvignon Blanc, Marlborough, NZ 2012 £34.00
Brandal Albarino, Adegas D'altamira, Rias Baxas, Spain 2011 £36.00
A.A.Badenhorst Secateurs Chenin Blanc, South Africa 2011 £37.00
Stefan Winter Riesling, Rheinhessen, Germany 2011 £38.00

ROSE

Mon Rose De Montrose, Pays d'Oc, France 2012 £29.50

RED

Pierre Lacasse, Cabernet Sauvignon, France 2012 £21.00
Madregale Rosso, Montepulciano, Italy 2011 £22.00
Bodegas Tarabilla Tinto, Spain 2012 £24.00
16 Stops McLaren Vale Shiraz, Australia 2011 £28.00
Primitivo di Puglia, A Mano, Italy 2008 £29.00
Soli Pinot Noir, Miroglio, Thracian Valley, Bulgaria 2008 £31.00
Tronido Rioja, Crianza, Spain 2009 £34.00
Chateau Du Pin, Entre deux Mer, Bordeaux 2009 £35.00
Smoking Loon, Old Vine Zinfandel, California 2010 £35.00
Malbec Classico, Altos Las Hornigas, Mendoza Argentina 2011 £36.00
Domaine Bertrand Stehelin Gigondas, France 2008 £47.50

SWEET WINE & PORT AVAILABLE ON REQUEST

Vintages are subject to availability