

SKEWERS

Monkfish and Chorizo
Thai Chicken Satay
Beef Teriyaki
Bocconcini, Cherry Tomato, Basil (v)
Garlic and Chilli King Prawn
Falafel, Chilli Jam (vg)
Seared Sesame Tuna
Mini Lamb Kofta, Mint Gel
Maple Glazed Pork Belly

CONES

Smoked Salmon Tartar, Salmon Caviar
Duck Liver Parfait, Bitter Orange
Kipper Pate, Pickled Cucumber
Whipped Brie, Apple compote (v)
Beef Tartar, Egg Yolk
Whipped Feta, Black Olive Crumb (v)
Avocado Mousse, Pico de Gallo (vg)

HANDS

Buttermilk Chicken Slider, Gochujang Mayo
“Little Mac” Slider, Burger Sauce
Black Pudding and Pistachio Bon Bon, Cumberland Sauce
Tempura King Prawn, Wasabi Mayo
Salt Cod Beignets, Rouille
Haggis Tart, Horseradish, Swede and Potato
Black Truffle Sausage Roll, Marmite Glaze
Tom Yum Soup Shot (vg)
Rarebit Stuffed Gougere (v)

BOATS

Single Serve Graze Boat
Ready to Grab and Eat



CANAPES

S T A R T E R S

HAM AND PEA

Ham Hock Croquettes, Pea Salad,
Pickled Shallot

COD AND CURRY

Panko Cod Cheek, Katsu Curry Sauce,
Kachumber Salad

CRAB AND LOBSTER

Dressed Crab and Lobster, Cucumber, Apple,
Sourdough and Brown crab Butter (+£5)

BEEF AND YORKSHIRE

Potted Beef, Golden Beetroot, Horseradish,
Yorkshire Pudding

SEASONAL SOUP

Smoked Heritage Tomato Soup, Aged
Balsamic, Sea Salt Focaccia

POSH PATE

Whipped Chicken Liver Parfait, Sherry
Vinegar Caramel, Toasted Brioche

MACKEREL TWO WAYS

Smoked Mackerel Pate, Torched Fillet,
Pickled Fennel, Brown Ale Bread

BAO

Confit Duck and Hoi Sin Bao Bun,
Cucumber, Spring Onion, Sesame

SUMMER SALAD

Pickled Summer Vegetables, Hummus,
Olive Oil, Crispy Chickpeas (vg)

CRISPY CHICKEN

Fried Chicken, Korean Glaze, Lime
Pickled Onions

DAY ONE TART

Goats Cheese and Sundried Tomato
Tart, Rocket, Parmesan, Balsamic (v)

MAIN COURSE

THE BEST BEEF

Sous Vide Rump of Beef, Chive Emulsion, Triple Cooked Potato, Wild Mushroom, Onion Ring

KIEV

Wild Garlic Chicken Kiev, Roasted New Potatoes, Fine Beans, Sundried Tomato, Caesar Lettuce Wedge

PORK TWICE

Slow Cooked Belly, Glazed Cheek, Mustard Pomme Puree, Tenderstem Broccoli, Cider Sauce

LOW AND SLOW LAMB

Braised Lamb Shoulder, Burnt Onion Puree, Boulangère Potatoes, Stovetop Carrot, Lamb Liquor

DUCK

Confit Duck Leg, Dauphinoise Potato, Hispi Cabbage, Sherry Vinegar Jus

COD CATALAN

Baked Cod, Black Olive Crust, Patatas Bravas, Red Pepper Compote, Saffron Aioli

SEABASS

Pan fried Seabass, Hasselback Potato, Braised Fennel, Orange Butter Sauce

CAULIFLOWER

Spiced Cauliflower Steak, Braised Puy Lentils, Salsa Verde (vg)

CASSOULET

Borlotti Bean Cassoulet, Charred Squash and courgette, Dukkha Spice, Garlic Sourdough (vg)

D E S S E R T S

BRULÉE	Rice Pudding Crème Brulee. Poached Strawberries, Honeycomb
CHEESECAKE	Baked White Chocolate and Raspberry Cheesecake, Raspberry Sorbet
CARROT CAKE	Carrot Cake, Candid Carrot, Walnut, Cream Cheese
STICKY TOFFEE	Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
BROWNIE	Dark Chocolate Brownie, Burnt Orange, Cocoa Tuille, Clotted Cream
ETON MESS	Yoghurt Panna Cotta, Meringue, Strawberry, Basil
TART	Blueberry and Almond Tart, Whipped Mascarpone, Flaked Almond
TROPICAL	Passion Fruit Bavarois, Mango Sorbet, Tropical Fruit Salad
CHOCOLATE & BANANA	Chocolate Mousse, Caramelised Banana, Salted Peanut
CHEESEBOARD	Selection of Local and Continental Cheese, Grapes, Celery, Chutney, Artisan Crackers
SUMMER BERRY & PROSECCO SOUP	Consommé of Summer berries, Macerated Fruits, Spun Sugar, Prosecco Shot

EVENING FOOD

LOAD UP YOUR DIRTY FRIES - £13

Pulled Pork, Glazed in
BBQ Sauce

Pizza Topped-
Bolognaise, Mozzarella,
Chorizo

Brisket Chilli, Sour
Cream

Nachos Cheese, Jalepno

SOAK UP THAT BOOZE - £15

Pulled Beef Cheek
Flatbread Jalapeno Salsa
Verde, Sour Cream

BBQ Pulled Pork Brioche
Bun, Summer Slaw

Open Chicken Shawarma,
Garlic Yoghurt

Chargrilled Veggie Kebabs,
Chimichurri, Flatbread (vg)

Double Cheeseburger,
Brioche Bun

Halloumi Burger, Brioche
Roll, Hummus, Salsa (vg)

Bratwurst Hotdogs, Sauces,
Crispy Onions

Served with Skin on Fries

BACON & SAUSAGE ROLLS - £13

Streaky or Back Bacon

Pork and Leek
Sausages

Roasted New Potatoes
Topped with Crispy
Onions, Sour Cream

GRAZING TABLES

“PLOUGH” YOUR WAY THROUGH - £18

Handmade Scotch Eggs, Pork Pies, Sausage Rolls, Local Cheese's, Chutneys, Bread, Celery, Grapes,
Picalli, Artisan Crackers, Sliced Honey Ham

CONTINENTAL - £18

Selection of Cured Meats, Mixed Olives, Sundried Tomatoes, Local Cheese, Homemade Focaccia,
Hummus, Beetroot Chutney, Artichokes, Roasted Peppers.

THE NIGHT BEFORE



INDIAN

Tandoori Chicken and Lamb Kebabs,
Naan, Pilau Rice, Bhaji, Popadom and
Pickle Tray

THAI

Beef Massaamm Curry, Pad Thai
Noodles, Thai Crackers, Sweet Chilli
Sauce

ITALIAN

Homemade Beef Lasagne, Garlic
Sourdough Bread, Cherry and Tomato
Salad

BRITISH

Panko Bread Haddock, Crushed Minted
Peas, Hand Cut Chips, Curry Sauce

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B R E A K F A S T

TO BE SERVED THE MORNING OF OR
THE DAY AFTER YOUR WEDDING DAY

CONTINENTAL BOARDS

Freshly Baked Croissants, Pastries and Preserves, Fresh Fruit and Honeyed Yoghurt, Cured Meats and Sliced Cheese

FULL NORTHUMBRIAN BREAKFAST

Streaky Bacon, Pork sausage, Doreen's Black Pudding, Hash Brown, Grilled Plum Tomato and Field Mushroom, Baked Beans, Eggs (fried, scrambled or poached)

VEGGIE BREAKFAST

Veggie Sausage, Grilled Plum Tomato and Field Mushroom, Baked Beans, Sourdough Toast, Eggs (fried, scrambled, poached)

PORRIDGE

Fresh Berries, Local Honey, and Yoghurt

EGGS ON TOAST

Poached or Scrambled Eggs with any of the following –Crushed Avocado, Smoked Salmon or Streaky Bacon

FAMILY STYLE SHARING

STARTER

FISH BOARD

Craster Smoked Salmon, Kipper Pate, White Wine Garlic Prawns, Crayfish Lime and Crème Fraiche.

MEAT BOARD

Chorizo Sausage, Ham Hock Terrine, Sliced Cured Meats, Smoked Chicken

VEGGIE BOARD

Baked Camembert, Roasted Red Onion and Balsamic, Mixed Marinated Peppers and Artichokes

Please decide which board you would prefer. All boards will come with Sourdough Breads, Chutneys, Pickles

ROASTS

Rump of Beef, Horseradish sauce
Loin of Pork, Crackling, Homemade Apple Sauce
Organic Chicken, Stuffing
Spiced Nut Roast

All served with Roast and Mashed Potato, Roasted Carrots, Buttered Greens, Cauliflower Cheese, Yorkshire Pudding and Gravy.

DESSERT TABLE

Passionfruit Curd Tart,
Mini Summer Fruit Pavlova
Dark Chocolate Marquise
Shot of Champagne Trifle

K I D S M E N U

UP TO 12 YEARS OLD

STARTERS

Garlic Bread and Cheese
Crudites and Hummus
Pop Corn Chicken

MAINS

Sausage and Mash Peas and Gravy
Mac and Cheese with Broccoli
Hot Dog and Fries

DESSERTS

Ice Cream and Monkeys Blood
Banana Split
Cookies and Cream