

FUNCTION MENUS 2017

CANAPÉS (4 items @ £7.00 per person)

- Goats curd & beetroot mousse en croute V
- Gateshead floddie, brown sauce V GF
- Ribblesdale shortbread, cream cheese & chive mousse V
- Mini falafels, cucumber & chilli relish V
- Smoked mackerel pâté, cucumber GF
- Salmon roulade, caviar & dill GF
- Mini crab cakes, sweet chilli sauce
- Crispy cod cheeks, tartare sauce
- Northumberland beef wellington
- Pressed ham hock, mustard
- Home-made black pudding, pear chutney
- Northumberland sausage, wholegrain mustard mash

COLD FINGER FOOD BUFFET (£15.00 per person)



Open sandwiches with the following fillings:

- English cheddar & chutney V
- Ham hock & English mustard
- Smoked salmon & cream cheese


All accompanied by:

- Lemon, garlic & thyme chicken skewers GF
- Homemade puff pastry sausage rolls
- Broccoli & Yorkshire Blue frittata V GF
- Homemade crisps
- Olives
- Fresh fruit

HOT EVENING BUFFET (3 items @ £18 per person)

Pan Haggerty with mustard sauce;  

Home-made falafels, mint yoghurt 

Honey-roasted ham, honey mustard 


Roast beef, horseradish sauce 

Home-made short-crust chicken & leek pie

Home-made fishcakes, tartar sauce;

Herb-crusted salmon 

Rosemary & Malden salt-roasted heritage potatoes & seasonal vegetables  

Home-made chips & leafy salad  

Chocolate brownie & Chantilly cream

Sticky toffee pudding & salted caramel

Selection of British cheeses, biscuits and chutney (*£2 supplement per person*)

BROWN ALE BREAD BUNS (£5.50 per person)

All served with Rosemary & Malden roasted heritage potatoes'

Slow cooked Durham pork & Bramley apple sauce

Roast Northumbrian beef, horseradish sauce


Roast field mushroom, blue cheese 

HOT HELD BOWL FOOD (2 items @ £15.00 per person)

Slow cooked lamb naverin, seasonal veg

Braised Northumbrian beef, horseradish dumplings



Smoked haddock & heritage potato chowder 

Homemade macaroni cheese, locally foraged mushrooms 

Sticky toffee pudding, vanilla ice cream, salted caramel

Chocolate brownie, Chantilly cream

Seasonal crumble, vanilla ice cream

 vegetarian,  gluten-free; GM soya or maize not used. Please let us know if you have any allergies or other dietary requirements. Discretionary 10% service charge is added to all bills; all tips go to staff. Prices include VAT in pounds sterling. Pre-orders required 3 days in advance. A non-refundable deposit of £10pp maybe required.