

CANAPÉ MENU

(4 @ £7.50 per person)

Goats curd & beetroot mousse en croute 

Gateshead floddie, brown sauce  

Ribblesdale shortbread, cream cheese & chive mousse 

Mini falafels, cucumber & chilli relish 

Smoked mackerel pâté, cucumber 

Salmon roulade, caviar & dill 

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

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.

LOCAL STOTTIE CAKES

(£7.50 per person)

All served with Rosemary & Malden roasted heritage potatoes'

Choose 1 stottie cake:

Slow cooked Durham pork & Bramley apple sauce

Roast Northumbrian beef, horseradish sauce

Roast field mushroom, blue cheese 

Bacon Roll

Sausage Roll

HOT HELD BOWL FOOD

(3 items @ £15.00 per person, additional main + £6 per person)

Choose 2 Main Bowls:

Slow cooked lamb navarin, seasonal veg

Braised Northumbrian beef, horseradish dumplings

Smoked haddock & heritage potato chowder 

Homemade macaroni cheese, locally foraged mushrooms 

Choose 1 dessert:

Sticky toffee pudding, salted caramel

Chocolate brownie, Chantilly cream

Seasonal crumble, Chantilly cream

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.

FINGER FOOD BUFFET

(£15.00 per person)

Choose three:

Selection of open sandwiches including:

Ham hock & English mustard

Smoked salmon, cream cheese;

Mature cheddar, homemade chutney;

Free-range egg, mayonnaise & cress;

Cucumber & cream cheese

Lemon, garlic & thyme chicken skewers 

Homemade puff pastry sausage rolls

Broccoli & Yorkshire Blue frittata  

Homemade crisps

Olives

Fresh fruit

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.

HOT EVENING BUFFET

(2 dishes with sides and dessert @ £18.00 per person)

Choose 2 Hot dishes:

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-crust salmon 

Choose 1 side:

Rosemary & Malden salt-roasted heritage potatoes & seasonal vegetables  

Home-made chips & leafy salad  

Choose 1 dessert:

Chocolate delice & Chantilly cream

Sticky toffee pudding & salted caramel

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

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. A discretionary 10% service charge is added to all bills; [all service charge and tips go to the staff](#). Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.