

Example Wedding Breakfast Menu – £37.50

Canapés

*Smoked Salmon on Lemon Rye Bread
Sun-blushed Tomato, Basil & Mozzarella Brochettes (v)
Mini Yorkshire Puddings with Roast Beef and Horseradish
Soft Duck Pancakes with Hoisin Sauce, Cucumber & Spring Onion*

Starters

*Northumbrian ham hock, black pudding, and peaspudding terrine served with toasted brioche and beetroot compote.
Caramelised English goats cheese, served with poached pears and walnuts (v)*

Main

*Port and shallot braised feather-blade of beef, served with a herb muffin and mashed potato
Parmesan and basil baked roulade, served with dauphinoise potatoes and pesto (v)
All mains are served with seasonal vegetables*

Dessert

White Chocolate and Strawberry Cheesecake

Barbecue Menu – £14.00

*Northumbrian Organic Beef Burgers
Northumbrian Organic Sausages
Local Rump Steak with Garlic and Black Pepper
Pumpkin and Halloumi Skewers (v)
Spiced Tuna Steak*

Accompaniments:

*Home-made Coleslaw
Three Tomato, Basil, Mozzarella Salad
Roast New Potatoes with Rosemary and Garlic*

Hot Fork Buffet £16.50

*Poached Salmon with Tomato and Saffron Bernaise
Pheasant Casserole with Chestnuts and Sloe Gin Jus
Tomato and Mozzarella Stuffed Chicken Supreme
Butternut Squash Lasagne (v)*

Accompaniments:

*Roast New Potatoes with Rosemary and Garlic
Seasonal Vegetables
Selection of Salads*