



Discover the most unique & unusual event spaces in the North East

Christmas Menu 2019

Festive Finger Buffet Menu

Roast beef & horseradish mash, Yorkshire pudding burrito

Warm ham & peas pudding stottie

Oven glazed vegetables & lemon cous-cous served in flat bread with a mint pea puree

Pork & apple chutney pie

Warm goat's cheese & spinach tartlet

Rosemary & garlic roasted potatoes with a beef Jus

Raspberry Eton mess shot

Chocolate & hazelnut brownie with chantilly cream

Fresh fruit platter

£14.95 +VAT per person





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Two Courses

Hot Fork Buffet Menu or try our Family Style Service

(Family Style Service: catering will be brought to the tables to avoid guests having to get up and go to the buffet stations)

Mains

Stuffed chicken breast filled with sausage, cranberry & chestnut stuffing

Roast topside of beef with a green peppercorn sauce

Dauphinoise potatoes

Crushed new potatoes

Char-grilled beef tomato & aubergine lasagne

Season vegetables


(roasted turkey breast with all the trimmings) £4.95 sur charge per person

Desserts

Selection of cakes, desserts with fruit coulis & whipped cream.

Sweet mince pies

£24.95 plus vat per person





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Three Course Menu

To start

Spiced roast pumpkin & butternut squash soup, drizzled with truffle oil & served with a bread roll

Main course

Steam roasted chicken breast filled with sausage, cranberry, chestnut stuffing, served with seasonal vegetables, crushed new potatoes and rich stock gravy.

Roast cauliflower, leek & gruyere cheese pie, topped with oat crumble. Served with seasonal vegetables & crushed new potatoes.

(roasted turkey breast with all the trimmings) £4.95 sur charge per person

To finish

Chocolate box filled with caramel & chocolate mousse, served with cherry coulis & orange flavoured chantilly cream

£26.50 + vat per person

