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THE PAVILION EVENT MENUS

Menus and prices will be subject to review in March 2010

Arrival Drinks and Cocktails

- Bucks Fizz (with sparkling wine) £3.50
- Bucks Fizz (with Champagne) £5.85
- Kir Royale (with sparkling wine) £3.50
- Kir Royale (with Champagne) £5.85
- Alcoholic fruit punch £3.95
- Non-alcoholic fruit punch £3.50
- Pimm's £3.50
- Winter Pimm's £3.50
- Mulled wine £3.50
- Alcoholic cocktail (see cocktail menu) £3.95

Soft Drinks

- Non-alcoholic cocktail £3.50
- Jug of fresh lemonade (8 glasses) £14.00
- Jug of orange juice (8 glasses) £5.95
- Glass of Coca Cola/lemonade/soda/orange juice £1.50
- Carton of apple/orange juice (individual) £0.75
- Bottle of mineral water (still or sparkling) £3.50

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CANAPE MENU

Selection of canapés

Please choose a minimum of 3 canapés as a pre-dinner appetiser (£4.80 per person)
or 6 canapés for a canapé-only event (£9.60 per person). Additional canapés are £1.60 per canapé per person.

- Local smoked salmon on caraway scones with herb crème fraîche (£0.45 supplement)
- Mini crab cakes with lime and tarragon mayonnaise
- King prawn skewers with sweet chilli dipping sauce (£0.45 supplement)
- Mini Yorkshire puddings with roast beef
- Grain mustard and mango chutney coated sausages
- Mini lamb kebabs with coriander and lime yoghurt
- Duck spring rolls with plum dipping sauce
- Wild mushroom topped garlic breads (v)
- Tomato, basil and mozzarella tarts (v)
- Caramelised red onion and goats cheese crostini (v)

Individual canapés

- Strawberries dipped in chocolate £3.50 per person
- Mini cones of fish and chips £3.95 per person

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A LA CARTE MENU

Starters

- Poached king prawns with avocado and sun-blushed tomato dressing £6.95
- Vine ripened tomato, basil and mozzarella tart, with balsamic dressing (v) £5.55
- Platter of local smoked salmon, baby capers and chive crème fraîche with lemon rye bread £6.45
- Northumbrian game terrine with walnut bread and beetroot chutney £5.95
- Smoked chicken and pancetta salad with mustard dressing £5.25
- Confit of chicken and local black pudding terrine with whole grain mustard dressing £5.95
- Trio of melon with raspberry sorbet and pink champagne (v) £4.95
- Grilled goats cheese with apricot relish and pistachio oil (v) £6.25
- Swallows smoked haddock and leek tart £6.25
- Soup (see soup menu for choices) £3.95

Intermediates

- Gin and tonic sorbet (other locally made sorbets available upon request) £2.50
- Gazpacho (served cold) £3.95

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Main Courses

- Roast sirloin of Northumbrian beef with a Madeira and shallot jus £17.50
- Roast sirloin of Northumbrian beef with Yorkshire pudding £17.50
- Roast fillet of beef with wild mushroom and blue cheese crust and a Madeira jus £19.95
- Pan-fried rump of lamb with minted cous cous and a Moroccan fruit sauce £15.95
- Roast rack of lamb with herb crust and a port and redcurrant jus £17.50
- Braised shank of Northumbrian lamb with buttered leek mash and a rosemary jus £14.95
- Locally sourced pork loin with cider, apple and mustard sauce £14.50
- Local roast belly pork with black pudding mash and a Calvados jus £14.25
- Parma ham and mozzarella stuffed chicken with roasted red peppers and tomatoes with a basil pesto £14.50
- Pan-fried supreme of chicken with wild mushrooms and a tarragon sauce £14.50
- Roast corn-fed chicken with apricot and thyme stuffing, bread sauce and a light chicken jus £14.95
- Baked fillet of natural choice salmon with grilled asparagus and a herb hollandaise £15.95
- Roast haunch of venison with braised red cabbage and a green peppercorn sauce £19.95
- Pan-fried supreme of pheasant with fondant potatoes and a sloe gin jus £14.95
- Pan-fried fillets of seabass with wilted Asian greens and a chilli and lime dressing £14.95
- Roasted butternut squash and spinach lasagne with black olive, tomato & garlic bread (v) £12.95
- Smoked haddock fishcakes with watercress salad and a fresh herb and lemon mayonnaise £13.25
- Millefeuille of wild mushroom and artichoke with a chervil cream (v) £12.95
- Grilled vegetable and ricotta moussaka (v) £12.95
- Baked Portobello mushrooms with blue cheese (v) £12.50

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Desserts

- Vanilla panacotta with macerated strawberries £5.50
- Dark chocolate brownie with white chocolate chip ice cream £4.65
- Warm sticky toffee pudding with butterscotch sauce £4.50
- Glazed lemon tart with fresh raspberries £4.95
- Hazelnut meringue with fresh berries and chantilly cream £5.50
- Exotic fruit salad in cinnamon syrup with honeyed yoghurt £5.25
- Double chocolate trifle with orange and Grand Marnier syrup £5.50
- Raspberry crème brûlée with hazelnut shortbread £5.95
- Selection of Northumbrian cheeses with biscuits, celery and grapes (serves 10) £24.95

Coffee and tea

- Coffee or tea £1.40
- Coffee or tea with petits fours £3.50
- Coffee or tea with handmade fudge £3.95

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BUFFET MENU

Hot and cold buffets

Please choose 2 dishes for £14.95 or 3 dishes for £19.95 per person. All buffets are served with a selection of salads, rice and potatoes.

- Aromatic tagine of Moroccan style lamb
- Braised lamb and root vegetable casserole
- Chicken and vegetable casserole
- Chicken with a wild mushroom and tarragon sauce
- Beef bourguignon with wild mushrooms and shallots
- Beef lasagne
- Open grilled minute steak sandwich with slow roast tomatoes
- Pork in honey and mustard sauce
- Chinese belly pork with wok-fried greens
- Roast sirloin of Northumbrian beef (served cold)
- A selection of local sliced meats (served cold)
- Roast chicken with coronation sauce (served cold)
- Butternut squash & coconut curry (v)
- Wild mushroom, spinach and ricotta lasagne(v)
- Honey roast ham with a selection of chutneys (served cold)
- Platter of cooked and smoked seafood

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Finger Buffets

Please choose 4 dishes for £11.95 per person. Additional choices are £2.95 per choice per person.

- Selection of closed sandwiches
- Selection of mini prizollas
- Mini chicken Kiev
- Chicken goujons served with lemon and herb mayonnaise
- Smoked haddock and leek tartlets
- Selection of mini quiches
- Yorkshire puddings filled with roast beef
- Mini roast ratte potatoes with mustard dip
- Selection of root vegetable crisps

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Barbecue Menus

OPTION A @ £15.45 per person

- Aberdeen Angus burger
- Thick Northumbrian sausage
- Thai marinated chicken supreme (butterfly)
- Burger buns and sauces
- 2 salads (from a selection)

OPTION B @ 21.95 per person

- Aberdeen Angus burger
- Thick Northumbrian sausage
- Thai marinated chicken supreme (butterfly)
- Rump steak
- King prawn skewers
- Burger buns and sauces
- 2 salads (from a selection)

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CHILDREN'S MENU

Please choose one starter, one main course and one dessert for all children, at £10.00 per child.

Starter

Soup (see soup menu for choices)
Trio of melon with raspberry sorbet

Main Course

Tomato and cheese pizza
Sausage and mash
Breaded chicken fillets and chunky chips
Fish and chips

Dessert

Fresh fruit salad
A selection of ice cream
Chocolate brownies

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