



THE ALNWICK GARDEN

WEDDING MENU

Canapes

Heritage potato, cream cheese and chive, crispy bacon (v)

Mini Yorkshire pudding, rare roast beef horse radish cream, water cress

Gazpacho soup shot (vo)

Mini cheese scone, ham hock terrine, Apple and cider brandy

Cashel Blue, pickled pear, candied walnut, sour dough bread (v)

Parma ham and parmesan cheese crockets

Smoked salmon, cream cheese, pickled shallot rye bread.

Mini Caesar salad (vo)

Please select a minimum of 3 canapes per guest

3 Canapes at £8.50 per person

5 Canapes at £12 per person

7 Canapes at £15 per person

Additional canapes at £3 per canape per person





Wedding Breakfast

Please choose one soup or starter dish, one main plus a vegetarian option (if required) and one dessert

Soup

Lightly spiced carrot and lentil soup (vo)

Roasted plum tomato and red pepper soup (vo)

White onion and Northumberland nettle cheese soup (v)

Curried parsnip soup (vo)

Broccoli and Harrogate blue cheese soup (v)

Chilled tomato soup, crème fraiche (v)

Ham hock and minted pea soup

Northumbrian vegetable broth, herb dumplings (v)

Starters

Smoked salmon, pickled cucumber, horseradish cream

Artisan cheese and leek tart, red pepper coulis crisp leaves (v)

Spiced candied beet root, whipped goats cheese, honey granola (v)

Confit chicken and duck terrine, apple and cider brandy chutney

Heritage tomato and buffalo mozzarella salad, basil, basil oil (v)

Ham hock and pea terrine, minted peas, rye bread

Smoked trout Caesar salad, sour dough croutes

Pork belly, caramelised apple, black pudding

Popcorn Falafel, vegetable tagliatelle, Moroccan style hummus (vo)

Crispy spiced broccoli, Quinoa salad, home pickles, beetroot and pomegranate tzatziki (vo)



Intermediaries

Bloody Mary granita (vo)

Champagne and lemon thyme sorbet

Raspberry sorbet, Chambord

Lemon sorbet, Limoncello

Mains

Free range chicken breast, crushed new potatoes, creamed kale, roast roots

Fillet of seabass, bloody marry tomatoes, baby spinach, heritage potatoes

Feather blade of beef, celeriac and potato mash, buttered greens

Herb crusted fillet of salmon, Mediterranean vegetable casserole, crispy kale

Lamb rump, haggis pan haggerty, clap shot, buttered greens

Confit leg of duck, Hot and sour cabbage, dauphinoise potatoes

Cod fillet, caramelised red onion mash, tender stem broccoli

Harissa baked cauliflower, braised gem lettuce, sherry soaked sultanas, toasted almonds (vo)

Crispy smoked tofu, sweet and sour, brown basmati rice (vo)

Onion bhaji burger, sour dough bun, sweet potato wedges (vo)

Chickpea curry, kaffir lime leaf, grilled flat bread (vo)

Supplement of £10 per person

Fillet of beef wellington, trio potato terrine, honey roast roots

Desserts

Bakewell tart, clotted cream ice cream (v)

Warm chocolate brownie, vanilla pod ice cream (vo)

Classic lemon tart, raspberry sorbet (v)

Brioche bread and butter pudding (v)

Sticky toffee pudding, salted caramel sauce honeycomb ice-cream (v)

Saffron poached pear, whipped lemon mascarpone, sesame tuile (v)

Strawberry and yogurt mousse, vanilla sponge, strawberry sorbet (v)

Mango crème brulee, lemon and thyme shortbread (v)

Apple galette, cinnamon ice-cream (v)

Warm banana pudding, toffee sauce, banana and caramello ice-cream (v)

Oat milk panna cotta, Balsamic and black pepper strawberries (vo)

Black berry and hibiscus cheesecake, aquafaba meringue, blackberry pastel (vo)

Package 1 £46.50

Choose one starter, main and dessert (and one vegetarian option if required)

Package 2 £52.50

Choose two starters, mains and desserts (and one vegetarian option if required)

To add an extra course of:

Soup £7

Starter £9

Intermediary £4



Children's Menu

Starter

Fresh garlic pizza flat bread, cheese (vo)

Melon lollipops, seasonal berry yoghurt (vo)

Roast tomato soup, cheese straws (vo)

Main

Northumberland sausage, chips, gravy

Escalope of chicken, chips, vegetables, gravy

Fish fingers, french fries, seasonal salad

Tomato pasta (vo)

Desserts

Chocolate brownie, ice cream (vo)

Fruit salad (vo)

Selection of ice cream (v)

£19.95

(age 12 and under)



BBQ

(Pavilion only)

Option 1 - £24.95

(choice of 2 items per person)

Aberdeen Angus burger or vegetarian burger

Northumberland sausage

Vegetable kebab (vo)

Chicken and courgette brochette

Option 2 - £29.95

(choice of 3 items per person)

Aberdeen Angus burger or vegetarian burger

Northumberland sausage

Minute steak

Vegetable kebab (vo)

Lamb kofta kebab

Chicken and courgette brochette

Fish kebab - salmon, prawn and tuna

Both options are served with 3 salads, chunky chips or seasoned potato wedges,
battered new potato, and dips and sauces.





Evening Food

Bacon, brioche bap, fries, ketchup | £7.95

Northumberland Sausage, brioche bap, fries £7.95

Pulled slow-cooked chicken, pretzel bun hummus, pickled carrot, fries | £7.95

Haddock goujons, chunky chips, tartare sauce | £10.95

Hot Cajun salmon, bap, tzatziki sauce, fries | £8.95

Fish finger sandwich, chunky chips, tartare sauce, pea puree | £7.95

Field mushroom and mozzarella pattie, brioche bap, smoked salad cream, fries (vo) |
£7.95

Portobello mushroom, roasted garlic, fontina cheese pizza slices, fries (vo) | £7.95

Spinach, roasted mixed peppers, oregano, vegan mozzarella (no tomato base) pizza
slices, fries (vo) | £7.95

Symbol Key

V = Vegetarian

VO = Vegan Option

Drinks Packages

Standard - £15.00

(2 glasses of prosecco and a glass of house red or white wine)

Premium - £24.00

(2 glasses of champagne and half a bottle of house white or red wine)



LIGHT & HOT Buffet

Sandwiches

Cheese Savoury (v)

Cream cheese and roasted red pepper (v)

Tandoori chicken

Tuna mayonnaise

Gammon and mustard mayonnaise

Peppered mackerel and cream cheese

Free range eggs, salad cress, mayonnaise (v)

Cold water prawn, dill crème fraiche

Pickled carrot, houmous, pickled ginger (v)

Smoked salmon and horse radish cream

Salads

Bistro salad and herb mix (v)

Heritage tomato and shallot salad (v)

Penne and rocket pesto, toasted pecan (v)

Rocket and Grana Padano (v)

Celery and apple salad, walnut and mayonnaise (v)

Caponata

Asian slaw (v)

Celeriac and orange, toasted chia seed (v)

Warm potato salad (v)

Coronation chicken, toasted almond



Hot Dishes

BBQ Pulled pork, pretzel bun

Mini beef slider, Monterey jack cheese, tomato relish

Breaded cod goujons, fries, tartar sauce

Roasted pork loin, sage and onion stuffing, apple sauce, flour bap

Chicken korma

Thai green vegetable curry (v)

Orecchiette mixed mushroom cream (v)

Marinated vegetable skewers, sweet chili sauce (v)

Mini chicken parmo sliders

Mushroom stroganoff (v)

Sides

Thick cut chips (v)

Duck fat roast potatoes

Buttered braised rice (v)

Spiced sweet potato wedges (v)

String fries (v)

Buttered, minted heritage new potatoes (v)

Lyonnais potatoes (v)

Pan Haggerty (v)

Mac and cheese (v)

Thai Jasmin rice (v)



Desserts

Chocolate torte (v)

Brownie (vo)

Banana pudding (v)

Apple galette (v)

Strawberry cheesecake (v)

Lemon tart (v)

Raspberry delice (v)

Buffet Options

Option 1 - £17.95

2 sandwiches, 2 sides, 2 salads, 2 desserts

Option 2 - £24.95

2 hot dishes, 2 sides, 2 salads, 2 desserts

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