



THE ALNWICK GARDEN

WEDDING MENU

Canapes

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

Mini Yorkshire pudding, rare roast beef, horseradish cream, water cress

Gazpacho soup shot (vo)

Mini cheese scone, ham hock terrine, apple and cider brandy chutney

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

Parma ham and parmesan cheese croquette

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 dish plus a vegetarian option (if required) and one dessert dish

Soup

Lightly spiced carrot and lentil (vo)

Roasted plum tomato and red pepper (vo)

White onion and Northumberland nettle cheese (v)

Curried parsnip (vo)

Celeriac and apple (vo)

Broccoli and Harrogate blue cheese (v)

Chilled tomato, crème fraiche (v)

Ham hock and minted pea

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 with 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)

Heritage tomato and caramelised red onion tartlet (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, roasted roots

Fillet of seabass, bloody Mary 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 of potato terrine, honey roasted 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 brûlée, 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)

Blackberry and hibiscus cheesecake, aquafaba meringue, blackberry pastel (vo)

Package 1 - £46.50 per person

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

Package 2 - £52.50 per person

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

To add an extra course of:

Soup - £7 per person

Starter - £9 per person

Intermediary - £4 per person





Children's Menu

(age 12 and under)

£19.95 per child

Starter

Fresh garlic pizza flat bread with cheese (*optional*) (vo)

Melon lollipops, seasonal berry yoghurt (vo)

Roasted 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)





BBQ

(Pavilion only)

Option 1 - £24.95 per person

(choice of 2 items per person)

Aberdeen Angus burger *or* vegetarian burger

Northumberland sausage

Chicken kebab

Vegetable kebab (vo)

Halloumi kebab (v)

Option 2 - £29.95 per person

(choice of 3 items per person)

Aberdeen Angus burger *or* vegetarian burger

Northumberland sausage

Minute steak

Chicken kebab

Vegetable kebab (vo)

Halloumi kebab (v)

Lamb kofta kebab

Fish kebab - salmon, prawn and tuna

Additional options can be selected at a cost of £5.00 per item, per person

Both options are served with 3 salads, chunky chips *or* seasoned potato wedges,

battered new potato, dips and sauces.



Trio of Desserts

£7.95 per person

Bakewell tart, clotted cream ice-cream (v)

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

Seasonal berries cheesecake (v)

Chocolate brownie and vanilla pod ice-cream (vo)

Summer orchard fruit salad (vo)



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



Hog Roast Menu

(minimum of 80 guests)

Locally sourced pig

Selections of bread rolls and flatbreads

Stuffing

Apple sauce

Roast potatoes or potato salad

Green salad

Red cabbage slaw

Pasta salad

£16.95 per person

(price may lower with increased guest numbers)





Drinks Packages

Standard - £15.00 per person

2 glasses of prosecco or 2 bottles of beer and a glass of house red or white wine

Standard Plus - £20.00 per person

2 glasses of prosecco or 2 bottles of beer and half a bottle of house
red or white wine

Premium - £28.00 per person

2 glasses of champagne or 2 bottles of beer and a glass of house white or red wine

Premium Plus - £33.00 per person

2 glasses of champagne or 2 bottles of beer and half a bottle of house
red or white wine





LIGHT & HOT BUFFET

Sandwiches

Cheese savoury (v)

Cream cheese and roasted red pepper (v)

Tandoori chicken

Tuna mayonnaise

Gammon, 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 horseradish cream

Salads

Bistro salad and herb mix (v)

Heritage tomato and shallot salad (v)

Penne and rocket pesto, toasted pecans (v)

Rocket and Grana Padano (v)

Celery and apple salad, walnuts, and mayonnaise (v)

Caponata

Asian slaw (v)

Celeriac and orange, toasted chia seed (v)

Warm potato salad (v)

Coronation chicken, toasted almonds



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 pasta with mixed mushrooms, cream (v)

Marinated vegetable skewers, sweet chilli sauce (v)

Mini chicken Parma 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 Jasmine 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 per person

2 sandwiches, 2 sides, 2 salads, 2 desserts

Option 2 - £24.95 per person

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

Symbol Key

V = Vegetarian

VO = Vegan Option

