



The Alnwick Garden Main Pavilion Group Menu & Prices 2022

	Price	Qty	Total
Cream Tea Tea or Coffee with either a Fruit or Plain Scone and Jam and Clotted Cream	£4.95		
Americano Coffee or Freshly Brewed Tea With Biscuit	£2.05		
With Cake	£4.10 £5.75		
2 Course Lunch* Soup & Main or Main & Dessert	£14.95		
3 Course Lunch* Soup, Main and Dessert	£17.95		
The Alnwick Garden Afternoon Tea* Includes: selection of sandwiches, savouries, and cakes together with homemade scones with cream and jam. Cup of Tea or Coffee	£18.95		
Picnic Lunch Includes: sandwich, Alnwick Garden sausage roll, bag of piper crisps, piece of fruit and a bottle of water	£10.25		
Soup, bread & butter	£4.15		
Sandwich Platter Selection of freshly prepared artisan sandwiches Served with crisps and fresh fruit	£8.35		
Buffet Hot & Cold options	Menu Option 1 £18.95 Menu Option 2 £26.50		
Sunday Roast Lunch 2 course only – subject to availability	£18.95		
	Total Cost		

*Please note food and beverages including service is subject to Covid-19 rules and regulations

Terms and Conditions

Minimum of 30 people per booking

*1st January to 31st May, two course lunch and afternoon tea available Monday to Sunday. 1st June to 31st August, two course lunch and afternoon tea available Monday to Thursday only excluding Bank Holidays. Out with this time and for groups of 50 or more, special arrangements may be made to accommodate requests for Friday to Sunday. The whole group must choose either Starter & Main or Main & Dessert and where possible all guests in the party are to have the same courses. Confirmation of numbers and menu choices must be received 1 week prior to arrival. Any changes in numbers after this date will be charged for.

The location of the booking is subject to change between the Pavilion Room, Pavilion Café, and the Treehouse subject to availability

Tour Directors/Leaders/Organisers/Drivers are not provided with complimentary meals.



THE ALNWICK
GARDEN

Group Menus

Set Lunch Menus

Please choose one dish from each course for the whole group.

Starters

Spiced parsnip soup, freshly baked bread and butter (vg)
Smoked mackerel, potato and watercress salad
Ham hock terrine, toasted sourdough, piccalilli, watercress
Goats Cheese Tart, rocket and apple salad (v)

Main Courses

Northumberland sausage, champ potatoes, onion gravy
Beef and ale pie, creamed potatoes, seasonal greens
Baked salmon, buttered new potatoes, prawn and parsley sauce, warm bean salad
Baked aubergine moussaka, herb potato salad, foraged leaves (vg)

Desserts

Bakewell tart, clotted cream ice-cream (v)
Warm chocolate brownie, vanilla pod ice-cream (vg)
Spiced apple and pear crumble, light ginger custard (v)
Lemon posset, raspberries and almond biscotti (v)

Coffee and Freshly Brewed Teas & Infusions

2 Course £14.95

3 Course £17.95

Key:

vg = vegan v = vegetarian



THE ALNWICK
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Buffet Menu

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)



THE ALNWICK GARDEN

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)
Lyonnaise 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 - £18.95
2 sandwiches, 2 sides, 2 salads, 2 desserts
Option 2 - £26.50
2 hot dishes, 2 sides, 2 salads, 2 desserts

Symbol Key

V = Vegetarian
VO = Vegan Option



THE ALNWICK
GARDEN

The Alnwick Garden Afternoon Tea

Sandwiches

Roast chicken breast, miso mayonnaise
Cream cheese and cucumber (v)
John Ross smoked salmon horseradish crème fraiche
Northumbrian nettle cheese, tomato chutney (v)

Sweet

Individual lemon meringue pie
Seasonal berry tartlet
The Alnwick Garden Bakewell Tart
Mini Victoria sandwich

Scones & Savouries

Gardener's cottage allotment tartlet (v)
The Alnwick Garden sausage roll
Individual Northumbrian nettle cheese scone with butter
Individual fruit scone with Rodda's clotted cream and Tiptree jam

Selection of Artisan Teas

English Breakfast (decaf available)
Earl Grey
Green
Peppermint
Hibiscus, Rosehip, Apple and Strawberry