

BBQ & Buffet Menu 2022

The Garden Pavilion Room is a light and contemporary space with high ceilings and glass walls allowing for panoramic views of The Alnwick Garden Cascade. The room can accommodate up to 120 guests with space for a dance floor and/or buffet area. By including the Atrium space, this can increase guest numbers up to 250. Our catering specialises in using high quality, locally sourced produce. We offer a range of delicious menus to suit every appetite and budget.

BBQ

(Pavilion only)

Option 1 - (select the same 2 items for all guests)

Aberdeen Angus burger *or* vegetarian burger

Pork sausage

Chicken kebab

Vegetable kebab (ve)

Halloumi kebab (v)

Onion Bhaji (vg)

Beets Burger (vg)

Option 2 - (select the same 3 items for all guests)

Aberdeen Angus burger *or* vegetarian burger

Pork sausage

Lamb cutlet

Pork chop

Minute steak

Chicken kebab

Vegetable kebab (ve)

Halloumi kebab (ve)

Lamb kofta kebab

Onion Bhaji (vg)

Beets Burger (vg)

Fish kebab - salmon, prawn, and tuna

Additional options can be selected at a cost of £5.50 per item, per person

All served with a selection of dips and sauces

Please choose 3 of the following salads

Mixed leaves (v)

Greek (v)

Caesar

Supergreen (vg)

Tomato, red onion, and basil (vg)

Panzanella (v)

Coleslaw (v)

Potato salad (v)

Mediterranean quinoa and chick pea (vg)

Seasonal stoned fruit and buffalo mozzarella (v)

Please choose 1 of the following potato dishes

Chunky chips

String fries

Potato wedges

Buttered new potatoes

Add a Trio of Desserts

(additional cost)

Bakewell tart (v)

Baked raspberry and white chocolate cheesecake (v)

Tiramisu (vg)

Chocolate brownie (vg)

Lemon Tart (v)

Served with vanilla gelato

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

Mixed leaves (v)
Greek (v)
Caesar
Supergreen (vg)
Tomato, red onion, and basil (vg)
Panzanella (v)
Coleslaw (v)
Potato salad (v)
Mediterranean quinoa and chick pea (vg)
Seasonal stoned fruit and buffalo mozzarella (v)

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 mushroom, cream (v)
Marinated vegetable skewers, sweet chilli sauce (v)
Mini chicken Parma sliders
Mushroom stroganoff (v)

Sides

Chunky chips (v)
Duck fat roast potatoes
Buttered braised rice (v)
Spiced sweet potato wedges (v)
String fries (v)
Buttered new potatoes (v)
Lyonnais potatoes (v)
Pan Haggerty (v)
Mac and cheese (v)
Thai Jasmine rice (v)

Desserts

Bakewell tart (v)
Baked raspberry and white chocolate cheesecake (v)
Tiramisu (vg)
Chocolate brownie (vg)
Lemon Tart (v)

Buffet Options

Option 1

2 sandwiches, 2 sides, 2 salads, 2 desserts

Option 2

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

Drinks packages and canapes also available

Symbol Key

v = vegetarian

vg = vegan

To obtain a bespoke price or find out more about the events we offer and our alternative menus, contact The Alnwick Garden Hospitality team for further details on 01665 660318 or hospitality@alnwickgarden.com