



BANQUETING MENU 2022

The 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.

Starter

Spiced candied beetroot, whipped goats' cheese, honey granola

Prawn cocktail, buttered rye bread

Ham hock terrine, toasted sourdough, piccalilli, watercress

Curried parsnip soup (vg)

Main Course

Roast chicken supreme, roasted potatoes, seasonal greens, and tarragon sauce, jus

12-hour braised beef and ale served with herb dumpling, smashed swede, jus

Baked salmon, buttered potatoes, prawn and parsley sauce, warm bean salad

Gnocchi with smoked aubergine caviar (vg)

Dessert

Chocolate brownie, vanilla gelato (vg)

Stewed Yorkshire rhubarb, creamy custard

Spiced apple and pear crumble, light ginger custard

Lemon tart, raspberry sorbet (v)

Drink packages and canapes also available

Get in touch

To obtain a bespoke price or to 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

(vg) Vegan (v) Vegetarian