



# THE ALNWICK GARDEN WEDDING MENU

## *Canapes*

Heritage potato, cream cheese and chive (v)

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

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

Thai spiced fish bon bon

Chocolate dipped strawberry (v)

Italian bruschetta (vg)

Gazpacho soup shot (vg)

Falafel bites (vg)

Cauliflower and Squash Fritter (vg)

### **Please select a minimum of 3 canapes per guest**

3 Canapes at £8.95 per person

5 Canapes at £12.50 per person

7 Canapes at £15.75 per person

Additional canapes at £3.25 per canape, per person



## *Wedding Breakfast*

**All guests to eat the same meal, therefore please select one starter, main and dessert dish per course (plus a vegetarian/vegan option if required)**

### *Soup*

- White onion and Northumberland nettle cheese (v)
- Broccoli and Harrogate blue cheese (v)
- Chilled tomato, crème fraiche (v)
- Ham hock and minted pea
- Northumbrian vegetable broth, herb dumplings (v)
- Curried Parsnip (v)
- Lightly spiced carrot and lentil (v)
- Roasted plum tomato and red pepper (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
- Classic prawn cocktail, Marie Rose, lemon
- Black pudding scotch egg, mustard mayo
- Homemade fishcake, lemon crème fraiche



## *Mains*

Fillet of beef wellington, dauphinoise potatoes, honey roasted roots \*

Free range chicken breast, crushed new potatoes, creamed kale, roasted roots, jus

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

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

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

Cod fillet, kale, butterbean and pimento casserole, saffron mussel nage

Pan fried supreme of chicken, haggis galette, whisky cream, crushed new potatoes,  
seasonal greens

Confit pork belly, sauerkraut, parmentier potatoes, madeira jus

## *Desserts*

Bakewell tart, vanilla gelato (v)

Baked raspberry and white chocolate cheesecake, poached kumquats (v)

Classic lemon tart, raspberry sorbet (v)

Sticky toffee pudding, salted caramel sauce, vanilla gelato (v)

Dark chocolate mocha tart, honeycomb ice-cream

Strawberry and yogurt mousse, vanilla sponge, strawberry sorbet

Classic crème brûlée, lemon and thyme shortbread (v)

Chocolate brownie, vanilla gelato (v)

Seasonal fruit crumble, crème anglaise (v)

Local cheese heroes seasonal best, wheat wafers, celery,  
apple and ginger chutney \*\*

**(\*Supplement of £10 per person)**

**(\*\*Supplement £5 per person)**



## *Plant-Based Wedding Breakfast Menu*

### *Soup*

Lightly spiced carrot and lentil  
Roasted plum tomato and red pepper  
Curried parsnip  
Celeriac and apple

### *Starters*

Popcorn Falafel, vegetable tagliatelle, Moroccan style hummus  
Crispy spiced broccoli, quinoa salad, home pickles, beetroot and pomegranate  
tzatziki  
Heritage tomato and caramelised red onion tartlet

### *Mains*

Harissa baked cauliflower, braised gem lettuce, sherry-soaked sultanas,  
toasted almonds  
Crispy smoked tofu, sweet and sour, brown basmati rice  
Onion bhaji burger, sour dough bun, sweet potato wedges  
Chickpea curry, kaffir lime leaf, grilled flat bread

### *Desserts*

Oat milk panna cotta, balsamic and black pepper strawberries  
Tiramisu  
Chocolate brownie, sorbet  
Coconut, almond and berry trifle



## *Options*

### **Option 1 - £48.95 per person**

Choose one starter, main and dessert

### **Option 2 - £54.95 per person**

Choose two starters, mains, and desserts

When selecting courses, choose from either the main wedding breakfast menu, or plant-based menu and a further vegetarian option if required.

#### **To add an extra course of:**

Soup - £7.50 per person

Starter - £9.50 per person



## *Children's Menu* (age 12 and under)

**£20.95 per child**

### *Starter*

Melon lollipops, seasonal berry yoghurt \*  
Carrots, cucumber, and pepper sticks, houmous (v)  
Roasted tomato soup, cheese straws \*

### *Main*

Pork sausage, mash, peas, gravy  
Chicken goujons, chips, dipping sauce  
Fish fingers, chips, seasonal salad  
Margherita pizza (v)  
Macaroni cheese (v)  
Tomato pasta (v) \*

### *Desserts*

Chocolate brownie, ice-cream \*  
Fruit salad (vg)  
Selection of ice-cream (v)

(\* can be adapted to vegan)



## *BBQ*

(Pavilion only)

### **Option 1 - £26.50 per person**

*(select the same 2 items for all guests)*

Aberdeen Angus burger *or* vegetarian burger

Pork sausage

Chicken kebab

Halloumi kebab (v)

Vegetable Kebab (vg)

Onion Bhaji Burger (vg)

Beets Burger (vg)

### **Option 2 - £31.50 per person**

*(select the same 3 items for all guests)*

Aberdeen Angus burger *or* vegetarian burger

Pork sausage

Lamb Cutlet

Pork chop

Minute steak

Chicken kebab

Halloumi kebab (v)

Lamb kofta kebab

Vegetable Kebab (vg)

Onion Bhaji Burger (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

*Trio of Desserts*

**£8.50 per person**

Bakewell tart (v)

Baked raspberry and white chocolate cheesecake (v)

Tiramisu (vg)

Chocolate brownie (vg)

Lemon tart (v)

Served with vanilla gelato



## *Evening Food*

Bacon bap | £8.50

Pork sausage bap | £8.50

Hot roast pork bap, stuffing, gravy | price TBC

Hot roast beef bap, gravy | price TBC

Gourmet style hot dog, pretzel bun, caramelised onions | £8.50

Onion bhaji burger, sour dough bap (v) (vg) | price TBC

Fish finger bap, pea puree | £8.50

*(The following can be adapted to vegan)*

Field mushroom and mozzarella bap (v) | £7.95

Pizza with portobello mushroom, roasted garlic, fontina cheese(v) | £8.50

Pizza with spinach, roasted mixed peppers, oregano, mozzarella (v) | £8.50

Pizza with roasted butternut squash, courgette, and goats' cheese (v) | £8.50

Pizza with pepperoni | £8.50

**Please choose 1 of the following potato dishes:**

Chunky chips

String fries

Potato wedges

Roast potatoes

All served with accompaniments and sauces



## *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

**Price To Be Confirmed**

*(price may lower with increased guest numbers)*



## *Drinks Packages*

### **Standard - £15.95 per person**

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

### **Standard Plus - £21.00 per person**

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

### **Premium - £29.50 per person**

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

### **Premium Plus - £34.95 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*

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 mushrooms, 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)

Lyonnaise potatoes (v)

Pan Haggerty (v)

Mac and cheese (v)

Thai Jasmine rice (v)



## *Desserts*

Bakewell tart (v)

Tiramisu (vg)

Chocolate brownie (vg)

Baked raspberry and white chocolate cheesecake (v)

Lemon tart (v)

## *Buffet Options*

Option 1 - £18.95 per person

*2 sandwiches, 2 sides, 2 salads, 2 desserts*

Option 2 - £26.50 per person

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

## *Symbol Key*

V = Vegetarian

VG = Vegan Option