

The Alnwick Garden Banqueting Menu 2023

Please choose 1 starter, 1 main course and 1 dessert for all your guests to enjoy.
You may choose an additional vegan/vegetarian option for those who require this option.
If you would like to give guests a choice between 2 dishes for each course, there will be an additional fee.

Starter

Spiced candied beetroot, whipped goats' cheese, honey granola (v)
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 (v)
Spiced apple and pear crumble, light ginger custard (v)
Lemon tart, raspberry sorbet (v)

Drink packages and canapés 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

(v) Vegetarian
(vg) Vegan

Gluten Free and Dairy Free options available

Please inform us of any other dietary requirements and we will do our best to cater for them.