



# The Alnwick Garden

## Pavilion Groups Menu & Prices 2023

	Price	Qty	Total
<b>Cream Tea</b> Tea or Coffee with either a Fruit or Plain Scone and Jam and Clotted Cream	<b>£5.25</b>		
<b>Americano Coffee or Freshly Brewed Tea</b> With Biscuit	<b>£2.10</b>		
With Cake	<b>£4.20</b> <b>£5.95</b>		
<b>2 Course Lunch*</b> Soup & Main or Main & Dessert	<b>£19.95</b>		
<b>3 Course Lunch*</b> Soup, Main and Dessert	<b>£24.95</b>		
<b>The Alnwick Garden Afternoon Tea*</b> Includes: selection of sandwiches, savouries, and cakes together with homemade scones with cream and jam. Cup of Tea or Coffee	<b>£19.95</b>		
<b>Picnic Lunch</b> Includes: sandwich, The Alnwick Garden sausage roll, bag of crisps, piece of fruit and a bottle of water	<b>£10.75</b>		
<b>Soup, bread &amp; butter</b>	<b>£4.40</b>		
<b>Sandwich Platter</b> Selection of freshly prepared artisan sandwiches Served with crisps and fresh fruit	<b>£8.95</b>		
<b>Buffet</b> Hot & Cold options	<b>Menu Option 1</b> <b>£19.95</b> <b>Menu Option 2</b> <b>£27.95</b>		
<b>Sunday Roast Lunch 2 course only – subject to availability*</b>	<b>£19.95</b>		

### Terms & Conditions

#### **\*Minimum of 30 people per booking**

1st January to 31st May and 1st September to 30th November, availability from Monday to Sunday, excluding Bank Holidays.

1st June to 31st August and throughout December, availability from Monday to Thursday only, excluding Bank Holidays.

Out of 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 at least 10 days 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 a complimentary meal.

# Group Menu

## 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

Roast chicken supreme, 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 £19.95

3 Course £24.95

Key: vg = vegan v = vegetarian

# Group Menu

## 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)

# Group Menu

## Sides

- Chunky 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 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 - £19.95  
2 sandwiches, 2 sides, 2 salads, 2 desserts
- Option 2 - £27.95  
2 hot dishes, 2 sides, 2 salads, 2 desserts

## Symbol Key

- V = Vegetarian
- Vg = Vegan Option

# Group Menu

## 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  
Mini Victoria sandwich  
Alnwick Garden Bakewell tart

### 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

### Choice Teas

English Breakfast Tea  
Earl Grey Tea  
Green Tea  
Peppermint Tea and Hibiscus  
Rosehip  
Apple and Strawberry



