



The Treehouse Restaurant

Groups Menu & Prices 2023

	Price	Qty	Total
2 Course Lunch* Starter & Main or Main & Dessert	£19.95		
3 Course Lunch* Starter, Main and Dessert	£24.95		
Soup, bread & butter	£4.40		
Sandwich Platter Choice of 3 freshly prepared artisan sandwiches Served with crisps and fresh fruit	£8.95		
Soup and Sandwich Choice of 3 freshly prepared artisan sandwiches Soup of the day	£12.95		
Sunday Roast Lunch 2 course only – subject to availability*	£19.95		

Terms & Conditions

***Minimum of 20 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

Sandwich Selection

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

Group Menu

Sunday Lunch Set Menu

Starters

Seasonal soup of the day, fresh sour dough (v) (gf)

Chicken and smoked ham terrine, caramelised onion chutney, toasted ciabatta

Craster kipper pate, horseradish crème fraiche, toasted ciabatta

Main Courses

Roast Sirloin of beef (gf*)

Roast Loin of pork (gf*)

Roast shoulder of lamb (gf*)

Roast chicken breast (gf*)

Vegan Wellington (vg)

All served with roast and mashed potatoes, Yorkshire pudding, roasted root vegetables, sharing bowls of season greens, rich gravy and accompaniments
(gf* without Yorkshire pudding)

Desserts

Sticky toffee pudding, salted caramel sauce, honeycomb ice cream

Vegan key lime pie, poached raspberries (vg)

Tiramisu pavlova (gf)

2 courses £19.95

Key: vg = vegan v = vegetarian gf = gluten free

