

The Alnwick Garden Banqueting Menu 2024

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 a supplement charge.

Starter

Pork belly, caramelised apple, black pudding
Homemade fishcake, lemon crème fraiche
Curried parsnip soup (vg)

Main Course

Free range chicken breast, crushed new potatoes, creamed kale, roast roots, jus
Feather blade of beef, celeriac and potato mash, buttered greens, jus
Gnocchi, courgette ribbons, peas and lemon (vg)

Dessert

Sticky toffee pudding, salted caramel sauce, vanilla gelato (v)
Baked raspberry and white chocolate cheesecake, berry compote (v)
Warm chocolate brownie, vanilla gelato (vg)

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

(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.