

The Alnwick Garden Wedding Menu

Canapes

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

Black pudding bon bons

Mini sausages, honey mustard glaze

Chicken satay skewers, mango mayonnaise

Smoked salmon & dill mousse cornettos

Three cheese croquettes (v)

Goats cheese & woodfired tomato tartlet (v)

Falafel bites, mango chutney (vg)

Italian bruschetta (vg)

Mini chocolate eclairs (v)

Dark chocolate dipped strawberries (vg) *

Please select a minimum of 3 canapes per guest

3 Canapes at £10.50 per person

5 Canapes at £15.00 per person

(£1.00 supplement per person)*

Additional canapes at £4.15 per canape, per person

(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.

The Alwick Garden Wedding Menu

Wedding Breakfast Options

Option 1 - £59.50 per person

Choose one starter, one main course and one dessert option for all guests to have the same dish
One additional vegan/vegetarian option may be chosen and offered only to vegan/vegetarian guests
We ask you to inform us of any other dietary requirements, which will be catered for separately

Option 2 - £66.00 per person

Choose two starters, two main courses, and two desserts to offer your guests a choice from
Choose two vegan/vegetarian choices for each course to offer only to vegan/vegetarian guests
We ask you to inform us of any other dietary requirements, which will be catered for separately

To add an extra soup course:

£8.00 per person

The Alnwick Garden Wedding Menu

Wedding Breakfast Menu

Soups

Northumbrian vegetable broth, herb dumplings (vg)

Curried Parsnip (vg)

Sweet potato, squash and coconut (vg)

Spiced tomato (vg)

Starters

Confit chicken and duck terrine, apple and cider brandy chutney

Pork belly, caramelised apple, black pudding

Homemade fishcake, lemon crème fraiche

Artisan cheese and leek tart, red pepper coulis, crisp leaves (v)

Heritage tomato and buffalo mozzarella salad with basil, basil oil (v)

(v) Vegetarian

(vg) Vegan

Gluten Free and Dairy Free options available

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The Alwick Garden Wedding Menu

Main Courses

- Fillet of beef wellington, dauphinoise potatoes, honey roasted roots, jus *
- Free range chicken breast, crushed new potatoes, creamed kale, roasted roots, jus
- Feather blade of beef, celeriac and potato mash, buttered greens, jus
- Lambroulade, crushed new potatoes, honeyed roots, mint jus
- Herb crusted fillet of salmon, vegetable and bean casserole, buttered kale
- Vegetable wellington, roasted new potatoes, tender stem broccoli, port wine jus (v)
- Nut roast, crushed new potatoes, creamed kale, roasted roots (v)

(*Supplement of £12.00 per person)

Desserts

- Bakewell tart, vanilla gelato (v)
- Baked raspberry and white chocolate cheesecake, berry compote (v)
- Classic lemon tart, raspberry sorbet (v)
- Sticky toffee pudding, salted caramel sauce, vanilla gelato (v)
- Classic crème brûlée, lemon and thyme shortbread (v)
- Chocolate brownie, vanilla gelato (v)

(v) Vegetarian

(vg) Vegan

Gluten Free and Dairy Free options available

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The Alwick Garden Wedding Menu

Plant-Based Wedding Breakfast Menu

Soups

Northumbrian vegetable broth, herb dumplings (vg)

Curried Parsnip (vg)

Sweet potato, squash and coconut (vg)

Spiced tomato (vg)

Starters

Popcorn Falafel, vegetable tagliatelle, Moroccan style hummus (vg)

Crispy spiced broccoli, quinoa salad, home pickles, beetroot and pomegranate tzatziki (vg)

Heritage tomato and caramelised red onion tartlet (vg)

Main Courses

Crispy smoked tofu, sweet and sour, brown basmati rice (vg)

Chickpea Katsu Curry, Asian salad, steamed rice (vg)

Gnocchi, courgette ribbons, peas and lemon (vg)

Desserts

Tiramisu (vg)

Chocolate brownie, ice cream (vg)

Peanut butter & banana blondie, ice cream (vg)

(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.

The Alnwick Garden Wedding Menu

Children's Menu

Available for ages 12 and under

£22.50 per child

Starters

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

Main Courses

Pork sausage, mash, peas, gravy
Chicken goujons, chips, dipping sauce
Fish fingers, chips, seasonal salad
Margherita pizza, string fries (v)

Desserts

Chocolate brownie, ice-cream (v) *
Banana split (v)
Selection of ice-cream (v)

(* can be adapted to vegan)

(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.

The Alnwick Garden Wedding Menu

BBQ Menu

(Pavilion only)

Option 1

£31.50 per person

Select the same 2 items for all guests

Aberdeen Angus burger or vegetarian burger

Cumberland sausage

Marinated Cajun spiced chicken kebab

Halloumi kebab (v)

Vegetable kebab (vg)

Onion Bhaji burger (vg)

Vegan Quorn burger (vg)

Option 2

£36.75 per person

Select the same 3 items for all guests

Aberdeen Angus burger or vegetarian burger

Cumberland sausage

Pork chop

Minute steak

Marinated Cajun spiced chicken kebab

Halloumi kebab (v)

Lamb kofta kebab

Sweet chilli prawn skewer

Vegetable kebab (vg)

Onion Bhaji burger (vg)

Vegan Quorn Burger (vg)

Additional options can be selected at a cost of £6.50 per item, per person

All served with a selection of dips and sauces

(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.

The Alnwick Garden Wedding Menu

For both BBQ Options 1 and 2

Salads

Please select 3 of the following options:

- Garden (v)
- Greek (v)
- Caesar
- Tomato, red onion, and basil (vg) *
- Coleslaw (v)
- Potato salad (v)
- Mediterranean quinoa and chick pea (vg)

(* 50p supplement to add Mozzarella)

Sides

Please choose 1 of the following potato dishes:

- Chunky chips (vg)
- String fries (vg)
- Potato wedges (vg)
- Roast potatoes (vg)
- Buttered new potatoes (vg)

Trio of Desserts Platter

Choose 3 of the following desserts:

£10.00 per person

- Bakewell tart (v)
- Baked raspberry and white chocolate cheesecake (v)
- Peanut butter & banana blondie (vg)
- Chocolate brownie (vg)
- Lemon tart (v)

(v) Vegetarian

(vg) Vegan

Gluten Free and Dairy Free options available

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The Alwick Garden Wedding Menu

Evening Food

Aberdeen Angus cheese burger, brioche bun | £11.00

Onion bhaji burger, brioche bun, mango chutney (vg) | £11.00

Hot roast pork bap, stuffing, gravy | £11.00

Hot roast beef bap, gravy | £11.00

Bacon bap | £10.00

Pork or vegetarian sausage bap | £10.00

Margarita pizza (vg) | £10.00

Pepperoni pizza | £10.00

Accompanied by your choice of 1 of the following potato dishes:

Chunky chips (vg)

String fries (vg)

Potato wedges (vg)

Buttered new potatoes (vg)

Roast potatoes (vg)

All served with dips & sauces

Cheese platter - £13.00 per person

Cheddar, Stilton, Mexican cheeses

Crackers

Chutney

Celery & Grapes

Grazing sharing table - £21.00 per person

Selection of meats

Cheddar, Stilton, Mexican cheese

Pork pie & sausage rolls

Selection of breads

Crackers

Chutney

Celery & Grapes

Crudites

Brownie bites

(v) Vegetarian

(vg) Vegan

Gluten Free and Dairy Free options available

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The Alwick Garden Wedding Menu

Drinks Packages

Standard - £18.50 per person

Reception drink of a glass of prosecco or Pimm's or 1 bottle of beer

A medium glass of house red or white wine for the meal

Toast drink of a glass of prosecco or a glass of sparkling elderflower

Standard Plus - £23.75 per person

Reception drink of a glass of prosecco or Pimm's or 1 bottle of beer

½ Bottle of house red or white wine for the meal

Toast drink of a glass of prosecco or a glass of sparkling elderflower

Premium - £33.50 per person

Reception drink of glass of Champagne or Pimm's or 1 bottle of beer

A medium glass of house red or white wine for the meal

Toast drink of a glass of Champagne or a glass of sparkling elderflower

Premium Plus - £39.95 per person

Reception drink of a glass of Champagne or Pimm's or 1 bottle of beer

½ Bottle of house red or white wine for the meal

Toast drink of a glass of Champagne or a glass of sparkling elderflower

As champagne is sold by the bottle, any surplus to package drinks will be charged at extra cost

The Alnwick Garden Wedding Menu

Buffet Options

(Pavilion only)

Option 1

£22.25 per person

Choose 2 sandwiches, 2 sides, 2 salads, 2 desserts to offer to all guests

Please consider any dietary requirements your guests may have

Option 2

£31.25 per person

Choose 2 hot dishes, 2 sides, 2 salads, 2 desserts to offer to all guests

Please consider any dietary requirements your guests may have

The Alnwick Garden Wedding Menu

Buffet Menu

Hot Dishes

Beef lasagne
Chilli con carne
Cumberland sausage, caramelized onion gravy
Pork, chorizo and tomato stew
Chicken korma
Thai green vegetable curry (v)
Tomato, red pepper and spinach pasta bake (v)
Chickpea and vegetable katsu curry (vg)

Sandwiches

Cheese savoury (v)
Cream cheese and roasted red pepper (v)
Tandoori chicken
Tuna crunch mayonnaise
Gammon, mustard mayonnaise
Cold water prawn, dill, crème fraiche
Chipotle, hummus, pepper wrap (vg)
Beetroot, feta, falafel wrap (vg)

(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.

The Alnwick Garden Wedding Menu

Salads

Garden (v)

Greek (v)

Caesar

Tomato, red onion, and basil (vg) *

Coleslaw (v)

Potato salad (v)

Mediterranean quinoa and chick pea (vg)

(* 50p supplement to add Mozzarella)

Sides

Chunky chips (vg)

Roast potatoes (vg)

Steamed rice (v)

Spiced sweet potato wedges (vg)

String fries (vg)

Buttered new potatoes (vg)

Mac and cheese (v)

Honey roasted root vegetables (v)

Desserts

Bakewell tart (v)

Peanut butter and banana blondie (vg)

Chocolate brownie (vg)

Baked raspberry and white chocolate cheesecake (v)

Lemon tart (v)

(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.