



The Alnwick Garden

Pavilion Groups Menu & Prices 2024

	Price	Qty	Total
Cream Tea Tea or Coffee with either a Fruit or Plain Scone and Jam and Clotted Cream	£6.00		
Americano Coffee or Freshly Brewed Tea With Biscuit	£2.20		
With Cake	£4.20		
	£6.15		
2 Course Lunch* Soup & Main or Main & Dessert	£21.50		
3 Course Lunch* Soup, Main and Dessert	£26.95		
The Alnwick Garden Afternoon Tea* Includes: selection of sandwiches, savouries, and cakes together with homemade scones with cream and jam. Cup of Tea or Coffee	£22.00		
Soup, bread & butter	£4.25		
Sandwich Platter Selection of freshly prepared artisan sandwiches Served with crisps and fresh fruit	£9.50		

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 14 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)
Confit chicken and duck terrine, apple and cider brandy chutney
Homemade fishcake, lemon crème fraiche
Artisan cheese and leek tart, red pepper coulis, crisp leaves (v)

Main Courses

Northumberland sausage, champ potatoes, onion gravy
Roast chicken supreme, creamed potatoes, seasonal greens
Baked salmon, buttered new potatoes, parsley sauce, green beans
Gnocchi, courgette ribbons, peas and lemon (vg)

Desserts

Bakewell tart, clotted cream ice-cream (v)
Warm chocolate brownie, vanilla pod ice-cream (vg)
Sticky toffee pudding, salted caramel sauce, vanilla gelato (v)
Peanut butter & banana blondie, ice cream (vg)

Coffee and Freshly Brewed Teas & Infusions

2 Course £21.50

3 Course £26.95

Key: vg = vegan v = vegetarian

Group Menu

The Alnwick Garden Afternoon Tea

Sandwiches

Roast chicken breast, tarragon mayonnaise
John Ross smoked salmon, cream cheese
Northumbrian nettle cheese, tomato chutney (v)

Sweet treats

Individual lemon meringue pie
Seasonal shot glass dessert
Mini Victoria sandwich
Alnwick Garden Bakewell tart

Savoury

The Alnwick Garden sausage roll

Scone

Individual fruit scone with Rodda's clotted cream and Tiptree jam

Choice of Tea

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

(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 Sandwiches & Soups

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)

Soups

Northumbrian vegetable broth, herb dumplings (vg)
Curried Parsnip (vg)
Sweet potato, squash and coconut (vg)
Spiced tomato (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.

