

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)

Please select a minimum of 3 canapes per guest

3 Canapes at £11.25 per person

5 Canapes at £15.75 per person

Additional canapes at £4.40 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 Alnwick Garden Wedding Menu

Wedding Breakfast Options

Option 1 - £62.50 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 - £69.50 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 smoked ham 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)

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

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

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The Alnwick Garden Wedding Menu

Main Courses

Free range chicken breast, crushed new potatoes, roasted roots, jus
Feather blade of beef, crushed new potatoes, roasted roots, jus
Lamb roulade, crushed new potatoes, roasted roots, 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, roasted roots, jus (vg)
Chickpea Katsu Curry, Asian salad, steamed rice (vg)

Desserts

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 (vg)
Peanut butter & banana blondie, ice cream (vg)

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The Alnwick Garden Wedding Menu

Children's Menu

Available for ages 12 and under

£23.65 per child

Starters

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

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

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The Alnwick Garden Wedding Menu

BBQ Menu

(Pavilion only)

Option 1

£33.25 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

£38.50 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 £6.85 per item, per person

All served with a selection of dips and sauces

(v) Vegetarian

(vg) Vegan

Gluten Free and Dairy Free options available

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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)
- Moroccan cous cous (vg)

Sides

Please choose 1 of the following potato dishes:

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

Desserts

Choose 2 of the following desserts:

£10.50 per person

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

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The Alnwick Garden Wedding Menu

Evening Food

Pick up to 3 options:

- Hot dog, brioche bun | £11.00
- 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)
- Buttered new potatoes (vg)
- Roast potatoes (vg)

All served with dips & sauces

Cheese platter - £15.00 per person

- Cheddar, Stilton, Mexican cheeses
- Crackers
- Chutney
- Celery & Grapes

Grazing sharing table - £23.00 per person

- Selection of meats
- Cheddar, Stilton, Mexican cheese
- Pork pie & sausage rolls
- Selection of breads
- Crackers
- Chutney
- Celery & Grapes
- Crudites
- Brownie bites

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The Alnwick Garden Wedding Menu

Drinks Packages

Standard - £19.50 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 - £25.00 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 - £35.00 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 - £41.95 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

£23.35 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

£33.00 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)
Coronation chicken
Tuna sweetcorn mayonnaise
Ham, pease pudding
Smoked salmon, dill, cream cheese
Chipotle, hummus, pepper wrap (vg)
Beetroot, feta, falafel wrap (vg)

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(vg) Vegan

Gluten Free and Dairy Free options available

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The Alnwick Garden Wedding Menu

Salads

Garden (v)

Greek (v)

Caesar

Tomato, red onion, and basil (vg) *

Coleslaw (v)

Potato salad (v)

Moroccan cous cous (vg)

Sides

Chunky chips (vg)

Roast potatoes (vg)

Steamed rice (v)

Buttered new potatoes (vg)

Mac and cheese (v)

Honey roasted root vegetables (v)

Desserts

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

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