

# The Alnwick Garden Banqueting Menu 2026

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, roast roots, jus  
Feather blade of beef, crushed new potatoes, roast roots, jus  
Gnocchi, courgette ribbons, peas and lemon (vg)

## Dessert

Sticky toffee pudding, salted caramel sauce, vanilla gelato (v)  
Classic lemon tart, raspberry sorbet (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](mailto: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.*