



The Northumberland Arms

Wedding & Function Menus 2019

Canapés

3pp for £5

4pp for £6.50

5pp for £8.00

4 Course menu 29.95pp

5 course premium package 49.95 pp

Canapés & prosecco on arrival

5 course meal (chef's intermediate)

Complimentary teas & coffees

Bread course

A selection of homemade breads with whipped butter & sea salt

Starters

Leek & potato soup, chive crème fraiche

Pressed ham hock terrine, homemade piccalilli and caramelised apple

Homemade smoked haddock fishcakes, creamed leeks & dill oil

Whipped Yellison goats cheese, pickled beetroot & candied walnuts

Mains

8oz Sirloin steak, grilled tomato & mushroom, hand-cut chips & peppercorn sauce (£3supp per person)

Roast chicken breast, spring onion & cheddar mash, French peas & red wine jus

Slow cooked belly pork, potato fondant, cauliflower puree, confit carrots, prunes & sage

Pan seared hake fillet, carols heritage potatoes, smoked bacon & roast garlic hollandaise

Pan haggerty, poached egg, broccoli & almonds, smoked cheddar & truffle sauce

Desserts

Sticky toffee pudding, salted caramel, banana ice cream

Dark chocolate delice, hazelnuts & orange sorbet

Crème brulee, homemade orange shortbread

Northumbrian Cheeseboard, biscuits, homemade chutney & fresh fruit (£2 supp per person)

Please speak to a member of staff regarding any allergies or food intolerances.