



NORTH EAST'S PREMIER BUSINESS, EVENTS & HOTEL SOLUTION



## SET DINNER MENUS

PLEASE SELECT ONE MENU TO BE SERVED TO ALL GUESTS.

### MENU ONE £19.95

Roasted red pepper & tomato soup – fresh bread rolls & herb croutons  
Thyme butter roasted breast of chicken, wild mushroom cream sauce  
Seasonal potatoes & vegetables  
Strawberry tart with chantilly cream and coulis  
Freshly brewed coffee & mints

### MENU TWO £22.50

Chicken & apricot terrine – fruit chutney and toasted sourdough  
Roasted stuffed loin of pork- apple compote – herb jus  
Seasonal potatoes & vegetables  
Citrus lemon tart with chantilly cream and red fruit compote  
Freshly brewed coffee & mints

### MENU THREE £24.50

Anti pasti plate of cured meats, marinated vegetables and ciabatta  
Slow braised daube of beef - red wine sauce  
Seasonal potatoes & vegetables  
Red fruit charlotte with chantilly cream and woodland berry compote  
Freshly brewed coffee & mints

### MENU FOUR £25.95

Salad of salmon & crab – herb mayonnaise, sweet cured cucumber and baby leaf salad  
Roasted stuffed breast of guinea fowl wrapped in pancetta – madeira jus  
Seasonal potatoes & vegetables  
Raspberry & white chocolate brulee cheesecake, thickened cream & coulis  
Freshly brewed coffee & mints

### MENU FIVE £28.95

Smoked ham & chicken terrine, herb leaf salad, fruit chutney, toasted sourdough  
Herb crusted rack of northumbrian lamb, red wine jus  
Seasonal potatoes & vegetables  
Chocolate orange layered torte with chantilly cream and fruits of the forest  
Freshly brewed coffee & mints

### MENU SIX £31.50

Traditional prawn & crayfish cocktail, fresh lemon, brown bread fingers  
Roast sirloin of beef with Yorkshire pudding and roast gravy  
Seasonal potatoes & vegetables  
Sticky toffee pudding – butterscotch sauce & vanilla ice cream  
Freshly brewed coffee & mints

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food Allergens in accordance with the food information regulation 1169/2011. Please advise us if you have and allergy/intolerance. Should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. The majority of products used in this establishment are of British origin. Please ask should you require assistance.