



# Wedding Breakfast Menu

## 2025 - 2026

### Canapes £12 per head. Please choose 5 canapés from our menu

Lamb Kofta Skewers, Tzatziki  
Thai Chicken Skewer, Sweet Chilli Dip  
Sticky Sausage Skewer, Honey Mustard  
Glaze

Slow Cooked Beef Brisket, Sweet Chilli, Horseradish Cream  
Filled Mini Yorkshire Puddings: Beef with Horseradish, and  
Chicken with Redcurrant  
Smoked Salmon, Cream Cheese, Lemon & Black Pepper

Watermelon, Feta, Fresh Basil, Balsamic (v)  
Whipped Goats Cheese, Green Pesto (v)  
Caprese Skewer (v)  
Fish & Chip Rosti, Minted Mushy Peas &  
Tartar

### 2 Course £42 per head | 3 Course £48 per head | Prices based on 80+ Guests

Your choice of up to 3 Options for each course, including a Vegetarian/Vegan option, to be pre-ordered. If choosing Sharing Boards 1 Option to be chosen for all guests (not including vegetarian option). Self service tea and coffee station included.

### To Start

Soup (v)  
Seasonal Vegetable, Root Veg Crisps & Truffle  
Slow Roasted Tomato & Basil Soup  
Roast Butternut Squash & Sweet Potato Soup  
Farmhouse Pate  
Brussels Pate, Homemade Chutney, Mini  
Toasts, Dressed Leaf  
Tomato & Mozzarella (v)  
Baby Heritage Tomatoes, Mozzarella,  
Beef Tomato, Basil, Balsamic Pea Shoots

Smoked Salmon & Prawns  
Local Smoked Salmon & Greenland Prawns, Lemon Crème  
Fraiche, Heritage Tomatoes, Rocket & Caper Salad, Balsamic  
Glaze  
Ham Hock Terrine  
Pressed Ham Hock & Garden Pea Terrine, Prosciutto, Olive  
Oil Toasts Red Onion Chutney, Dressed Baby Leaf  
Goats Cheese Salad (v)  
Goats Cheese, Pickled Beetroot, Rocket, Honey Mustard &  
Toasted Pine Nuts

Antipasti Sharing Platter  
Parma Ham, Chorizo & Salami, Mozzarella,  
Rocket, Cherry Tomatoes, Mini Focaccia  
Bread, Butter, Red Pepper Hummus &  
Olives  
Northside Ploughman's Sharing Platter  
Runny Scotch Eggs, Pork Pies, Piccalilli,  
Honey Roasted Ham & English Mustard,  
Northumberland Nettle Cheese, Celery &  
Homemade Chutney  
Artisan Breads, Pickled Gherkins

### The Main Event

Chicken  
Sage Roasted Skin on Chicken Breast, Gratin  
Dauphinoise Potato, Mustard Cream Sauce  
Salmon  
Roast Salmon Fillet, Chive New Potato Crush,  
Green Bean & Tomato Compote  
Slow Cooked Beef  
12 Hour Low & Slow Braised Beef, Gratin  
Dauphinoise Potato, Red Wine Sauce  
Lamb (£6 per head supplement)  
Roasted Lamb Rump, Gratin Dauphinoise  
Potato, Rosemary & Red Wine Jus

Chicken & Prosciutto  
Roast Chicken wrapped in Prosciutto, Champ Mash, Pan  
Gravy  
Steak & Ale  
Steak & Local Pie, Creamy Mashed Potato, Proper Gravy  
Traditional Roasts (Counts as 2 options)  
A choice of Northumberland Roast Beef or Garlic & Thyme  
Roast Chicken Breast Served with Seasonal Vegetables,  
Roasted New Potatoes, Yorkshire Pudding, Proper Gravy  
Slow Cooked Pork  
12 Hour Low & Slow Roast Pork, Black Pudding Mash, Cider  
Reduction, Apple Sauce

Mediterranean Tart (v)  
Roast Mediterranean Tart, Heritage Cherry  
Tomatoes, Feta, Dressed Rocket  
Spiced Tagine (v)  
Moroccan Spiced Vegetable Tagine, Cous  
Cous, Coriander, Pitta  
Seabream  
Pan fried Seabream, Sauteed New Potatoes,  
Pesto Cream, Dill  
Risotto (v)  
Wild Garlic, Broadbean & Roast Asparagus  
Risotto, Parmesan Crisp, Balsamic Rocket

### Northside Sharing Boards

Slow Cooked Northumberland Pulled Pork, Apple Sauce, Herb Stuffing, Crackling, Mini Rosemary & Garlic Roasties, Seasonal Vegetables, Proper Gravy

Roast Northumberland Beef, Horseradish, Yorkshire Pudding, Mini Rosemary & Garlic Roasties, Seasonal Vegetables, Proper Gravy

Trio Sharer (£8 per head supplement) Slow Cooked Pork, Honey & Paprika Chicken, Thyme & Garlic Chargrilled Steak, Roasted Baby Potatoes, House Salad, Chive & Spring Onion Chunky Slaw

### To Finish

Northside Trio  
Chocolate Brownie, Vanilla Pod Cheesecake,  
Tart Au Citron, Berry Coulis, White  
Chocolate  
Toffee  
Sticky Toffee Pudding, Butterscotch Sauce,  
Fresh Cream  
Lemon  
Lemon Posset, Berry Compote, Shortbread,  
Meringue

Brownie  
Chocolate Brownie, Salted Caramel, Honeycomb, Fresh  
Cream  
Chocolate  
Chocolate Mousse, Berries, Toffee Popcorn  
Cheesecake  
Vanilla Cheesecake, Raspberry Coulis, White Chocolate  
Citron  
Tarte Au Citron, Fresh Mint, Crushed Meringue, Raspberries

Pannacotta  
Vanilla Pod Pannacotta, Passionfruit,  
Amaretti Crumb  
Cheese  
Selection Of Cheese, Celery, Chutney,  
Grapes, Fig, Crackers

### Little Guests 2 courses £20 per child | 3 courses £24 per child | One option to be chosen for all children

#### To Start

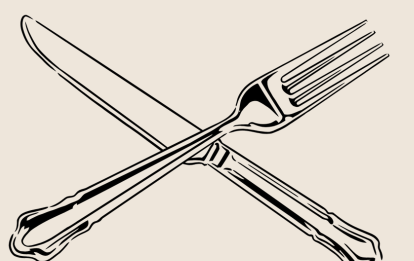
Garlic Doughballs (v)  
Seasonal Soup (v)  
Toasted Pitta, Hummus, Crudites (v)

#### Mains (All served with Chunky Chips, Peas, Ketchup)

Chicken Goujons  
Margherita Pizza (v)  
Fish Fingers

#### To Finish

Chocolate Brownie  
Cupcake  
Ice cream



Should you wish to create your own menu just get in touch and our team would be delighted to put a bespoke menu together for you.  
We can cater for dietary requirements and our vegan menu is available on request.



# Evening Food

All options are served buffet style in disposable kraft boxes or plates

## Barn Buties £12 per head

Please choose one option for all guests (not including V option)

Butchers Back Bacon and Local Sausage

Vegetarian Sausage (v)

Slow Cooked Pulled Pork, Stuffing, Apple Sauce

BBQ pulled Jackfruit (v)

Herb & Lemon Pulled Chicken, Rocket, Mayo

Served with Seasoned Potato Wedges & Condiments

## Pittas £18 per head

Please select one option for all guests (not including V option)

Marinated Chicken Breast Pitta

Spiced Lamb Kofta Pitta

Falafel, Feta Cheese & Hummus Pitta (v)

Served with a Selection of Salads, Garlic & Chilli Sauce

## Grazing Menu £16 per head

Selection of British Meats & Italian Meats

Artisan Breads, Hummus & Olives (v)

Sausage Rolls & Runny Scotch Eggs, Homemade Chutney

Cheese rolls and pastries (v)

Selection of Cheeses

Selection of Salads (v)

## Street Food £18 per head

A choice of two (not including vegetarian option)

Chicken Jalfrezi, White Rice, Coriander

Roast Vegetable Balti, White Rice, Coriander (v)

Chilli Con Carne, Paprika Crème Fraiche, White Rice

Three Bean Chilli, Paprika Crème Fraiche, White Rice (v)

Fish, Chips, Mushy Peas & Tartare

Gourmet Pie & Peas, Proper Gravy

## BBQ £22 per head

Selection of Burgers & Sausages

Marinated Chicken Breast

Spiced Lamb Kofta

Vegetarian Burgers & Sausages (v)

Halloumi and vegetable skewers (v)

Selection of Breads & Condiments

Balsamic House Salad (v)

Chive & Spring Onion Coleslaw (v)

-Creamy New Potato Salad (v)

## Pizza 16" Italian Stone-Baked | 2 slices per person £18 per head

A choice of two toppings (two slices per person)

Misto Carne (pepperoni, garlic chicken, ham)

Misto Verde (mushroom, onion, pepper, paprika cherry tomato) (v)

Classic Margherita (v)

Pollo All'Aligo (Garlic Chicken)

Rocket & Parmesan (v)

Pepperoni

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## Breakfast

Would you like us to provide breakfast for your guests?

Breakfast ciabattas, fresh fruit and pastries | £12.00 per person

Full english breakfast | £18.00 per person

Both served buffet style with juice, tea and coffee

**(all prices above based on 50+ guests)**

