



Wedding Breakfast Menu

2027 - 2028

Canapes £14 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 £46 per head | 3 Course £52 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 a sharing boards one 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, 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, Gravy
Slow Cooked Pork
12 Hour Low & Slow Roast Pork, Black Pudding Mash, Cider
Reduction, Apple Sauce

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

Northside Sharing Boards (Extended sharing menus available upon request)

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

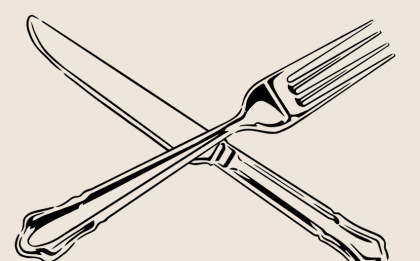
Sharing Dessert
Sharing Pavlova & Fresh Pouring Cream

Little Guests 2 courses £22 per child | 3 courses £26 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

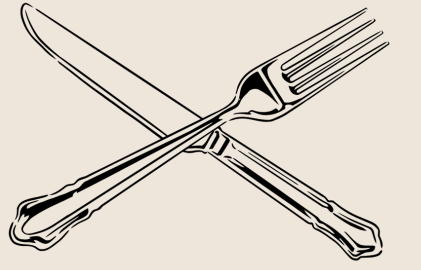


Should you wish to create your own menu just get in touch and our team would be delighted to put a bespoke menu together for you.
We can cater for any dietary requirements and our vegan menu is available on request.



Evening Food

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



Barn Buties £14 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

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)

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)

Street Food £18 per head

A choice of two:

Loaded Nachos, Chilli Con Carne, Paprika Creme Fraiche

Loaded Nachos, Three Bean Chilli (ve)

White Rice & Fresh Herbs

Spiced Lamb Kofta Pitta Breads

Falafel, Feta & Hummus Pitta Breads (v)

Salad, Garlic & Chilli Sauce

Pulled Honey & Paprika Chicken Wrap

Pulled BBQ Jackfruit Wrap (ve)

Salad, Condiments (v)

Gourmet Beef Burger

Mozzarella Vegetarian Burger (v)

Gouda Cheese, Condiments

Deli Slaw, House Salad

Steak & Ale Pie

Goats Cheese, Sweet Potato & Spinach Pie (v)

Mushy Peas & Gravy

Mild Roast Chicken Balti

Mild Roast Vegetable Jalfrezi (ve)

White Rice & Fresh Herbs, Mini Samosas & Onion Bhaji

Fish & Chips, Mushy Peas, Fresh Lemon & Condiments

Pizza (16 inch Italian Stone baked Pizza)

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'Aglio (Garlic Chicken)

Rocket & Parmesan (v)

Pepperoni

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
(Prices above based on 50+ guests)

The Night Before

£25.00 per person | Pick one of the following:

Traditional Lasagne Topped with Gruyere

Roasted Chicken & Chorizo, Tomato, Basil, Butterbean & Roast Peppers

Three Bean Chilli, Paprika Creme Fraiche

Served with...

Paprika & Olive Oil Roasted Baby Potatoes

Mixed Leaf House Salad

Fresh Focaccia Breads

Served buffet style in our kitchen for guests to help themselves.

Include disposable plates, cutlery and napkins

(Price above based on 20+ guests)



Sharing Wedding Breakfast Menu

2027 - 2028

2 Course £46 per head | 3 Course £52 per head | Prices based on 80+ Guests

Sharing boards are served to the centre of each table. One option to be picked for all guests.
Self service tea and coffee station included.

To Start

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

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

Lebanese Sharer (£8 per head supplement)

Seven Spice Chicken Skewers

Spiced Lamb Kofta, Mint Yogurt

Halloumi & Vegetable Skewers (v)

Lemon & Thyme Roasted Baby Potatoes

Fruity Cous Cous, Fresh Coriander

Rocket, Cucumber, Feta & Pomegranate Salad

Mediterranean Sharer (£8 per head supplement)

Meatballs in a Tomato & Basil Sauce

Lemon & Thyme Marinated Chicken Skewers

Spiced Lamb Kofta & Mint Yogurt

Roast Vegetable & Chickpea Tagine (v)

Fruity Cous Cous & Fresh Coriander

Patatas Bravas & Traditional Greek Salad

Tapas Sharer (£8 per head supplement)

Honey Glazed Chicken, Chorizo & Rosemary

Spicy Spanish Sausage, Tomato Salsa & Parsley

Traditional Mixed Paella

Patatas Bravas

Padron Peppers, Rock Salt

Mixed Baby Leaf Salad, Honey Mustard Dressing (ve)

To Finish

Sharing Pavlova & Fresh Pouring Cream

