



B A N Q U E T I N G M E N U

To Start

Cream of vegetable soup, served with homemade crusty bread

3 cheese potato croquette, tomato salsa, balsamic glaze

Warm flatbread, hummus and garden crudites

Smoked salmon and cucumber gateaux, lemon and pepper vinaigrette

In the Middle

Pan fried chicken breast, creamed cabbage, crushed potatoes and red wine sauce

Classic fish pie

Chargrilled pork T-bone steak, chunky chips, cider and apple sauce

Vegetable pasta gratin, served with garlic bread

To Finish

Fruits of the forest Eton mess

Chocolate tart, vanilla ice cream

Selection of sorbets

Lemon sponge

Available for parties of 15 or more. £20 per person



BANQUETING MENU

To Start

Homemade fish cakes, wilted spinach, Thai green sauce

Roasted Mediterranean vegetable soup, Cheddar croutons

Garlic wild mushrooms on toast, balsamic caviar

Game terrine, fruit chutney, pistachio sponge

In the Middle

35 day dry aged Scottish 8oz rump steak, served with chunky chips, fried mushrooms and onions, and peppercorn sauce - **£3 supplement**

Fillet of salmon, warm potato salad, brown shrimps, lemon and caper butter, sprouting broccoli

Roasted red pepper and shallot tart tatin, caramelised Brillat Savarin cheese, dressed rocket and balsamic

Assiette of Yorkshire pork: hickory smoked fillet, pressed pork belly cooked in cider, glazed faggot, potato terrine and bourbon jus

To Finish

Tropical fruit Eton mess

Marshmallow brownie, vanilla ice cream

Selection of 3 cheeses served with chutney and crackers

Classic custard tart with fruits of the forest ice cream

Available for parties of 15 or more. £25 per person

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff.

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. Please note that all tips are paid to the hotel staff





BANQUETING MENU

To Start

Homemade chicken broth, served with smoked butter and a crusty roll

Roasted red pepper and shallot tart tatin, caramelised Brillat Savarin cheese, rocket and 8 year old Vincotto balsamic glaze

Seared pigeon breast, blackberry glaze, pickled rhubarb, crispy leg salad

Maxine's seafood cocktail

In the Middle

35 day dry aged Scottish 10oz rib eye steak, served with chunky chips, fried mushrooms and onions, and peppercorn sauce - **£5 supplement**

Newcastle Brown Ale braised short rib: 48 hour thyme salt cured short rib, smoky mash, roasted Heritage carrots, Brown Ale jus and freshly grated horseradish

Fillet of stone bass, potato pearls, chorizo crisps, creamy mussel broth, baby courgettes

Wild mushroom risotto, smoked brie bon bon, balsamic caviar, crispy tuille

To Finish

Selection of 3 cheeses served with chutney and crackers

Passion fruit cheesecake, white chocolate aero and orange sorbet

Classic sticky toffee pudding, vanilla ice cream, salted caramel

Chocolate torte, lime and lemongrass infused chocolate, ginger and pineapple ice cream

Available for parties of 15 or more. £35 per person