



BUFFET SELECTION MENU

Finger Buffet

Option 1 – 7 Items - £11.95 per person

Option 2 – 10 Items - £13.95 per person

Additional Side Items can be ordered and charged accordingly

Selection of sandwiches and wraps
Mini savoury tartlet selection
Mini shepherd's pies
Mini pepperoni & mozzarella pizzas
Mini cheese burgers
Spicy pork cocktail sausages
Mini cheese & ham paninis
Southern fried chicken goujons
Mediterranean bruschetta selection
Mini Indian selection – onion bhaji/vegetable pakoras/aloo tikka/vegetable samosas
Piri-Piri / Reggae Reggae (mild)/ chicken & lemongrass chicken skewers
Sweet chilli chicken kebabs
World classic Chinese selection
Mini duck & Hoi Sin rolls
Hot & spicy prawns
Deep-fried scampi
Southern fried potato twists
French fries
Potato, rice & pasta salad
Mini sausage & mash bites
Mini fish & chip bites
Mini Yorkshire puddings with beef & horseradish sauce
Jalapeno cheese flamer (hot)
Battered chunky chicken bites
Homemade battered lightly spiced onion rings

Dessert Options:

Chef's selection of mini desserts
Seasonal fruit platter

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All menus are available off-site through our events management company,
1879 Events Management.





BUFFET SELECTION MENU

Fork Buffet

Option 1 – Choose 1 dish plus 1 side order - £8.50 per person

Option 2 – Choose 2 dishes plus 2 side orders - £12.50 per person

Additional side items can be ordered and charged accordingly

Sourced locally, we only use British meats and also use Fair trade and organic produce where possible and over 75% of our food is produced from raw ingredients on-site including sauces

Fork Buffet Items:

Home-made pizzas
Thai green or red chicken curry
Stir fry chicken with red peppers & bamboo shoots in oyster sauce
Chef's light chicken curry
Lasagne bolognaise
Chunky steak, root vegetable & ale pie
Traditional mince & dumplings
Hot & spicy chilli con carne
Chef's fisherman's pie
Chicken or beef fajitas

Vegetarian:

Vegetable lasagne
Penne pasta smothered in spicy arrabiatta sauce
Baked flat cap mushroom topped with blue stilton cheese
and mixed leaves with a balsamic reduction

Side Options:

Savoury rice
Hand cut chips
Roasted vegetables medley
Chef's mixed salads
Oven baked potato skins

Rich gravy can also be served if requested



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DINNER MENU SELECTION

Option 1 - £24.00

Choose 1 dish from each course for all guests (additional dishes can be considered)
Also includes freshly brewed coffee and mints

Starters

Cocktail of tiger prawns and white crab meat
served with celery and tomato concasse
bound in seafood sauce with brown bread fingers

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Classic cream of leek and potato soup
served with bacon lardons

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Cajun chicken fillet
served with red onion and pepper julienne with a light garlic dressing

Main Courses

Roast turkey
Traditionally served with all the trimmings

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Strip loin of English beef
coated with coarse mustard and cracked black peppercorn
accompanied by a rich vintage port wine sauce
served with roast fondant potato, swede and carrots

-

Pancetta wrapped chicken breast
filled with garlic mushrooms
served with sauce forestiere

Desserts

Chantilly filled profiteroles
served with warm chocolate sauce and sweet cream

-

Warm Bramley apple pie
served with smooth Calvados custard

-

Redberry pannacotta
served with mixed berries and short bread biscuit

Vegetarian options are available upon request

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DINNER MENU SELECTION

OPTION 2 - £27.00

Choose 1 dish from each course for all guests (additional dishes can be considered)
Also includes freshly brewed coffee and mints

Starters

Classic chicken caesar salad
Chargrilled chicken fillet
served with crispy garlic croutons
dressed with cos lettuce and caesar dressing

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Mediterranean bruschetta
set on a sweet toasted brioche
topped with mozzarella cheese
drizzled with green pesto

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Smoked salmon and cream cheese roulade
set on a nest of mixed gourmet leaves
served with a horseradish dressing

Main Courses

Chargrilled rib eye steak
garnished with flat cap mushroom, grilled tomato and home cut chips
served with a rich cracked black peppercorn sauce

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Chicken breast wrapped in parma ham
filled with wild mushroom and chestnut farce
accompanied with a baby onion, smoked bacon and mushroom sauce
served with roasted vegetables and roast chateau potatoes

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Herb crusted rack of English lamb
dressed with a crust persillade with a rich minted jus
served with roasted vegetables and roast chateau potatoes

Desserts

Sticky toffee pudding
served with warm butterscotch sauce

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Dark chocolate torte
served with mandarin segments and soft fruit coulis

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All butter lemon tart
served with lemon sweet chantilly cream

Vegetarian options are available upon request



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DINNER MENU SELECTION

OPTION 3 - £30.00

Choose 1 dish from each course for all guests (additional dishes can be considered)
Also includes freshly brewed coffee and mints

Starters

- Duck rillettes
Shredded seasoned duck rillettes
set on garlic toasted French baguette
served with chives, micro herbs and an apple and plum chutney
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- Smoked chicken, cheddar cheese and asparagus soup
served with bacon dumplings
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- Hot and spicy king prawns
served with a lime and ginger mayonnaise and coriander leaf salad

Main Courses

- Northumbrian sourced fillet steak
served with bearnaise sauce, dauphinoise potatoes, turned root vegetables and an asparagus bundle
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- 6oz halibut steak
smothered in a dijon mustard veloute
served with creamed potato and bundle of seasonal vegetables
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- Individual lamb fillet en crouete
with a madeira and mint sauce
served with an array of root vegetables and sautéed potatoes

Desserts

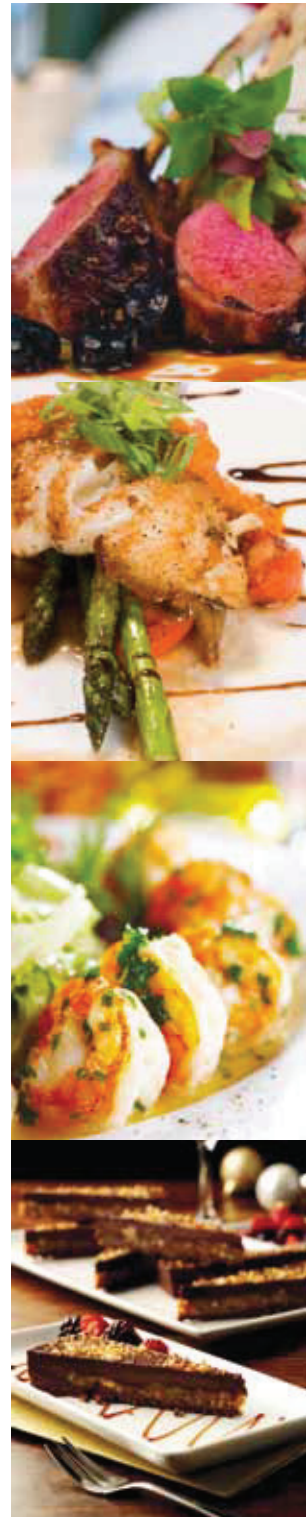
- Chocolate truffle
served with Belgium chocolate sauce and drambuie cream
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- Brandy bread and butter pudding
served with creamy glayva custard
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- Tulle basket
filled with strawberries and blackberries
bound in chantilly cream with mango coulis

Vegetarian options are available upon request

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CANAPÉ SELECTOR MENU

5 items - £5.95 per person

7 items- £7.95 per person

10 items- £9.95 per person

Quail eggs coated in curry powder
Duck and orange pate on toast
Cream cheese and chives on toasted brioche
Spanish ham, sun dried tomato and pesto on toast
Smoked salmon mousse on cucumber ring with paprika dust
Crab and lemon cup with dill and cumin mayonnaise
Feta cheese and pesto on French baguette
Brioche, black pudding and quail egg bite
Sweet red pepper tapenade on toast
Hot and spicy king prawn
Corned beef bites
Tikka chicken pieces
Mini cocktail sausages
Smoked salmon blinis
Mini fish and chips with mushy peas
Mini sausage and mustard mash
Mini Italian crostini
Classic Asian pancakes
Mini oriental basket selection

All will be served with Chef's dipping sauces

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BBQ MENU SELECTION

Available in the Riverview Brasserie and James Herriot Suite (freshly cooked on our outdoor balcony). The BBQ Menu is also available in additional suites but is not cooked in view of the guests.

Menu 1 - £12.50 per person

Homemade fresh Beef Burger
BBQ chicken fillet marinated in cajun spices
Cumberland sausage
Selection of fresh breads and rolls

Jacket potatoes with coleslaw and cheese
Chef's mixed salads

Served with garlic butter, BBQ sauce, salsa, mustard, tomato sauce, brown sauce, cheese slices and onions

Menu 2 - £16.50 per person

Minute steak
Pork ribs marinated in a rich BBQ sauce
King prawns marinated in garlic butter
Tikka chicken brochettes
Selection of fresh breads and rolls

Jacket potatoes with coleslaw and cheese
Chef's mixed salads

Served with garlic butter, BBQ sauce, salsa, mustard, tomato sauce, brown sauce, cheese slices and onions

Additional side items can be ordered upon request

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LUNCH MENU

Working Lunch Options

Option 1 – £6.50 per person

Selection of sandwiches & wraps served with rustic home cut chips

Option 2 – £7.50 per person

Jacket potato with a choice of two fillings and salad (coleslaw/tuna/beans/cheese/chicken curry)

Option 3 – £8.50 per person

Home made soup of the day and roll, selection of sandwiches and rustic home cut chips
OR fresh fruit

Include Chef's dessert of the day or fresh fruit for £2.95 per person

The above options are also included within the daily delegate packages.

Please speak to sales contact for further options

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DELI LUNCH MENU

Deli Lunch Option

£9.95 per person

Selection of cold cooked Italian meats
Chorizo sausage
Salami
Cerrano ham
Olive & crusty breads
Fruit chutney
Sun dried tomatoes
Olives
Capers
Chef's mixed salad with olive oil dressing
Selection of cheeses

Additional side items can be ordered and charged accordingly

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CARVERY MENU

Carvery choices

Topside of English beef
Loin of English pork
Honey roasted gammon
Prime turkey crown
Leg of lamb

Option 1 - £11.50 per person

Served from the carvery unit in a warm floured bap:

Choice of 2 roast meats
Chunky chips, onion rings, roasted potatoes, stotties,
Rich roast gravy and home made stuffing

Option 2 - £12.50 per person

Served from the buffet station:

Choice of 2 roast meats
Served with Yorkshire puddings, home made stuffing,
market vegetables and potatoes and rich roast gravy

Option 3 (2 Courses) - £14.50 per person

Choice of 2 roast meats
Served with Yorkshire puddings, home made stuffing,
market vegetables and potatoes and rich roast gravy
-
Choice of either soup of the day as a starter or
Chef's dessert/whole fruit selection

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FOOD & BEVERAGES

Beverages

Tea/coffee	£1.90 per cup
Fresh orange juice	£8.50 per jug
Mineral water	£3.75 per bottle
Cordial	£4.90 per jug

All Day Options

Biscuits/chocolate bars	80p per person
Fresh fruit portion	£1.30 per person

Morning Options

Danish pastries/muffins/croissants	£2.25 each
Crumpets	£1.25 each
Cereal bars	£1.55 each
Bacon bap	£3.25
Sausage bap	£3.25
Filled croissants (various fillings available)	£3.25 each

Full English breakfast (includes one tea/coffee) **£9.50 per person**

Afternoon Options (Hot and cold options available)

Chef's canapés (up to 5 items) **£5.95 per person**

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