



APARTMENT
GROUP

WEDDING FOOD

Our Kitchen

We are specialists in providing the tastefully traditional. However, we are also famous for delivering daringly different weddings with an amazing array of fabulous feasts and exquisite food to choose from.

To create a truly unforgettable meal, pick and choose from the following selections to make your wedding as different or traditional as you wish.

Why not try a sharing starter or dessert? Maybe add ‘A Bit of Sparkle’ with our Champagne sorbet, or spice things up a little with a Taste Bud Tickler from our Ultimate Feast Menu.

Whatever you choose, the introduction of one or more additional courses is guaranteed to make your day even more remarkable.

Please note: Some of our menu items contain allergens. Our food is prepared and stored in areas in which allergenic ingredients are present.

Consequently, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. The couple is responsible to advise us of any special dietary requirements, medical conditions or allergies of any guests at least 7 days prior to the event.

We cannot be held responsible for any consequences where we have not received prior notification.

Ultimate Feast

from £105pp

Transform a three course dinner into a multiple course, unforgettable wedding feast by adding as few or as many additional courses as you wish, right up to a nine course extravaganza!

Canapés

Mobile moments of mouth-watering magic served with your reception drink.

Taste Bud Tickler

(Amuse Bouche)

This course allows you, if you wish, to preserve tradition throughout the rest of your menu, whilst injecting a splash of the unexpected in one bite sized treat.

Starter

Choose any starter or sharing starter in the pack.

A Bit of Sparkle

A magical concoction that can't be missed and is the most popular additional course on the menu.

A fantastical sorbet with fizz to freshen things up.

A Bit of Seaside

Another fabulous two bite sized course, we highly recommend tempura king prawn with wasabi mayonnaise, or even halibut with a chorizo salsa.

Main

Choose any of the fabulous main courses from the pack.

Dessert

Choose any dessert or sharing dessert from the pack.

A Bit of Cheese

A little savoury sign off to conclude your ultimate feast.

Mini Sweet Delights

(Petit Fours)

The perfect accompaniment for your 'post feast' drinks.

Northumbrian Feast

from £82pp

Why not revel in the truly rustic? The dishes in our Northumbrian Feast deliver copious amounts of Northumbrian charm, lovingly presented on our handmade farmhouse tables.

Soup

Traditional leek and potato soup with Doddington's cheese rarebit

or

North Sea fish chowder (£2 supp)

Starter

Ham terrine with spicy chickpea salsa & zesty lemon puree

or

Local Cheddar soufflé

or

Craster kipper salad with Sunnyhill farm egg & a mild curry dressing

or

Mixed local seafood platter (served individually or fruits de mer sharer style)

or

Northumbrian Sharing Plate (£4 supp)

Main

Bamburgh bangers & mash with steamed local vegetables & jugs of gravy

or

Northumbrian game pie with local steamed vegetables & jugs of gravy

or

Blagdon Farmed whole hog, roasted and served with steamed local vegetables & roast potatoes, crackling, stuffing, apple sauce & jugs of gravy

or

Choose any other main course

Desserts

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

or

Lindisfarne Mead trifle

A Bit Of Cheese

A selection of local cheeses, chutneys, fruit & crackers

Seafood Extravaganza

from £20pp

Make our fabulous fish the dish of the day: a sumptuous selection of fresh fish and shellfish dramatically presented in tasty tiers.

Extravaganza Includes:

Clams
Cray fish
Langoustines
Potted shrimp
Pickled herring
Crab remoulade
Oyster shooters
Lobster cocktail
Gravlax of salmon
Smoked mackerel
Seared scallops in a shell

Choose 5 of the above

Have it either as a starter or a main, individual or sharer style, served cold & with as many or as few items as market availability will allow!

Served with a selection of dips

Lemon mayonnaise | Tomato mayonnaise | Horseradish cream | Salsa verde
Caper butter | Spiced butter | Red wine vinegar & shallot dressing | Rapeseed oil & flavoured salts

Spanish Feast

from £70pp

Enjoy the intimacy of a selection of Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving the North East.

First Course

Tomato bread
Stuffed piquillo peppers
Marinated Spanish olives
Sliced chorizo
Manchego Cheese

Second Course

Spanish tortilla
Patatas bravas
Garlic prawns, Romesco sauce
Escabeche of Spanish mackerel

Third Course

Spanish style rice
Estafado (chicken & chorizo stew)
Albondigas Spanish meatballs in a spicy tomato sauce

Desserts

Design your own Spanish sundae

Toppings include:

Chocolate fudge sauce | Toasted nuts | Fresh berries
Whipped cream | Vanilla ice cream | Sprinkles

Asian Feast

from £73pp

If you're intrigued by the flavour of the orient, this menu provides a delicious array of Asian cuisine. This selection of Eastern extravagance would add something decadently different to anyone's day.

First Course

Thai rice balls with Yaku dip
Wasabi & sake cured salmon
Japanese style oyster shooter
Soba noodle salad with ginger & lime dressing (v)

Second Course

Korean beef salad
Tiger prawn teriyaki
Asian pickled cucumber salad (v)
Salt and pepper soft shell crab
Pork sang choy bao

Third Course

Red Thai curry of prawns (or chicken)
Steamed jasmine rice (v)

Desserts

Warm lemongrass scented rice pudding with exotic fruits

Greek Feast

from £75pp

Add a taste of the Mediterranean to your wedding with a wonderful rendition of classic mezze served over four sharing courses. From Tzatziki to Spanakopita this menu is certain to impress your guests!

First Course

Marinated Greek olives (v)
Calamari in a light batter
Giant beans in tomato sauce (v)
Warm flat breads with Mediterranean dips (v)

Second Course

Lamb Moussaka
Grilled Halloumi with rocket salad (v)
Stuffed vegetables (salad tomatoes and courgettes stuffed with rice) (v)

Third Course

Chilli garlic prawns
Mediterranean salad (v)
New potatoes with lemon & herb butter (v)
Spanakopita (feta & spinach, filo pie) (v)
Souvlaki grilled pork medallions with garlic & lemon

Desserts

Greek honey cake with pistachio ice cream

Breakfast & Brunch Arrival Bites

from £6.95 for 3 per person

This selection of crowd pleasers is sure to fuel your friends & family for an unforgettable day, leaving them with a curiosity of what further delicacies are to come.

Mini Eggs Benedict
Mini Eggs Royale (£1 supp)
Mini Eggs Florentine
Fruit skewers with chilli and lime
Mini pain au chocolat with banana and maple syrup
Mini yoghurt and berry granola shots
Energy booster smoothie shots
Mini bacon finger sandwiches
Mini smoked salmon on toast (£1 supp)
Mini ham and Northumbrian cheese croissants (£1 supp)

Canapés

from £10 for 3 per person

Our canapés are perfectly prepared and presented to add an allure of splendour from the start. Tiny but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day.

(Extra canapés | £1.50 supplement)

Meat

Mini Yorkshire pudding, Local seared beef, red wine jus and horseradish cream
Scotch quail eggs, piquillo pepper ketchup
Mini Northumbrian lamb shepherd's pie, Coquetdale cheddar mash
Pan seared duck breast, hoi sin sauce, cucumber, spring onion and sesame
Mini beef burgers, Northumbrian cheese, tomato relish and pickle
Soy and honey marinated chicken skewers, chilli and coriander salsa
Lodge Farm asparagus, Northumbrian air dried ham, herby hollandaise (S)
Cheeseburger spring roll, ketchup, American mustard & gherkins

Fish

Local oak smoked salmon, potato blini, citrus cream cheese, chervil
Tempura tiger prawns served in shot glasses with soy and lime relish
California-style sushi roll, soy gel, wasabi mayonnaise
Local smoked haddock croustilles, curry mayonnaise
Cured sea bass cone, cucumber and avruga caviar
Asian style hand picked local crab tartlets
Carrol's baby potatoes with sour cream, chives and kiln roasted Scottish salmon

Vegetarian & Vegan

Whipped Northumbrian goat's cheese, red onion jam, pear and pistachio (v)
Slow Roast Tomato & Basil Shooter, Grilled Northumbria Cheddar Sandwich (v)
Seared halloumi bites, smoked chilli jelly, coriander and spring onion (v)
Truffle and parmesan polenta bites, rocket pesto, toasted pine nuts (v)
Beetroot and goat's cheese macaroon (v)
Spring pea and asparagus arancini balls, cashew parmesan (vg)
Roasted butternut squash, pickled wild mushrooms and sage (vg)
Spiced hummus and pickled carrot tart (vg)

Tastebud Tickler

from £3.50pp

Amuse Bouche: “A mouth amuser in one single bite”

A mighty mini morsel to extend your dining experience with a delightful little extra dish. A great pre-starter, this course allows the happy couple, to preserve tradition throughout the rest of their menu, but inject a splash of the unexpected in one bite sized treat!

Choose 1 from the following:

Salted cod risotto balls

Boccioni mozzarella, sun-blushed tomato & basil skewers, Parmesan crisp & pesto (n)

Tomato & roasted red pepper soup with sour cream (v)

Thai sweet potato soup with lime crème fraîche (v)

Thai crispy rice balls with pineapple & chilli salsa (v)

Classic French onion soup with cheese croutons (v)

Pork sang choy bao; Asian style minced pork, chillies,
crushed peanuts & baby gem lettuce (n) (£1 supp)

Fish soup, crusty bread & rouille (garlic chilli mayonnaise) (£1 supp)

Goats cheese whip with a beetroot sorbet (v) (£1 supp)

Classic prawn cocktail with brown bread fingers (£2 supp)

Hand-picked crab, lemon mayonnaise & Melba toast (£3 supp)

Candied salmon with a lobster mousse (£3.50 supp)

Tempura king prawn sweet chilli dipping sauce & wasabi mayonnaise (n) (£4 supp)

Gravalax of salmon, shaved fennel & radish (£4 supp)

Sharing Starters

from £15pp

We love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing starters do just that and bring a wow to the start of your meal.

**Add to any main or dessert when building your personal feast.
Simply choose one of the following options...**

Bread and dips

Warm flatbreads & focaccia served with a selection of dips
Chilli cream cheese | Tzatziki | Houmous | Five bean dip | Rapeseed oil & balsamic vinegar
World Cuisine Sharing Plates (First course options)
Choose items from our feast menus
Greek (£3 supp)
Spanish (£5 supp)
Asian (£7 supp)

International Plate

Prosciutto | Chorizo | Salami | Houmous | Piccalilli | Gherkins
Pickled onion | Feta cheese | Crusty baguette | Rocket & Parmesan salad
(£4 supp)

Northumbrian Plate

Ham terrine | Pork pie | Honey roast ham | Local piccalilli | Pickled onions | Crispy crackling
Crusty baguette | Tempura black pudding | Pulled pork scrumpets
(£4 supp)

Seafood Extravaganza Sharing Plate

A selection of locally caught seafood - see our Seafood Extravaganza for details
(£7 supp)

A Bit of Sparkle

from £6pp

Amuse Bouche: “A mouth amuser in one single bite”

A magical concoction that can't be missed and is the most popular additional course on the menu! A fantastical sorbet with fizz to freshen things up. Why not offer this spectacular course as a wedding favour for your guests, we just know it will go down a treat!

Choose 1 from the following:

Pimms and Prosecco
with lemonade sorbet

Passionfruit and Prosecco
with mango sorbet

Rhubarb Gin and Prosecco
with lime sorbet

Chambord and Prosecco
with raspberry sorbet

Candyfloss and Prosecco
with Champagne sorbet

Pre Dessert Cocktails

from £2.79pp

**Tease your guests tastebuds with our mini tantalising treats.
The perfect preview to ignite that sweet tooth prior to the final course.**

Pimm's o'clock

Pimm's jelly & cucumber foam

Popcorn

Chocolate, orange, caramel & popcorn espuma

Chocolate Pot

Milk and white chocolate pot & toasted hazelnuts

Banoffee

Banana, toffee & chocolate crumb

Apple pie

Apple compote, custard cream, pastry crumb & cider

Summer

Elderflower & summer berry jelly

Strawberries and cream

Clotted cream panna cotta, strawberry jelly & mint

Lemon

Lemon posset, strawberries & basil

A Bit of Seaside

from £6.50pp

Catch your guest's attention with a fabulous two bite sized course. We recommend that you choose this as a taste of the sea before your main course.

Choose 1 from the following:

- Roast cod with wholegrain mustard butter
 - Roast snapper with harissa & honey yoghurt
 - Salmon with sun-blushed tomato salsa
 - Sea bass with five herb cream (£2 supp)
 - Sea bream with zucchini & salsa Verdi (£2 supp)
 - Turbot with lime foam (August - December) (£5 supp)
 - Roast monkfish with sun-blushed tomato salsa (£5 supp)
 - Tempura king prawn with sweet chilli or wasabi mayonnaise dip (£6 supp)
 - Halibut with a Spanish chorizo salsa (£6 supp)
- Or alternatively, mix any fish with any garnish - have it how you wish!

Sharing Desserts

from £15pp

We love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing starters do just that and bring a wow to the start of your meal.

**Add to any starter or main when building your personal feast.
Simply choose one of the following options...**

Lindisfarne Mead trifle

Seasonal fruit crumble, served with jugs of custard

Bread & butter pudding, served with Lindisfarne mead custard

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

Tiramisu; Italian sponge fingers, coffee trifle (£1 supp)

Eton mess; meringue, seasonal berries, soft whipped cream & raspberry sauce (£1 supp)

Chocolate profiterole mountain; a tower of profiteroles served with three chocolate dipping sauces milk, dark & white (£2 supp)

Make Your Own Sundae:

A selection of ice cream, then choose your own toppings from:

Meringue | Chocolate brownies | Cream | Popping candy | Maltesers | Mini marshmallows

Toasted mixed nuts | Chocolate flakes | Chocolate sauce | Raspberry sauce | Fudge sauce

(£5 supp)

Chef's Box

With this optional extra, you can't escape entertainment; we provide a chef's hat, and apron for each table so a chosen guest can play chef for you!

(£10 per table)

Afternoon Tea

**What could be more quaintly traditional than afternoon tea in a country house?
All of the old favourites are there with the option of adding a little extra charm
with a glass of champagne.**

Northumbrian Afternoon Tea | £25

Selection of finger sandwiches:

Local coronation chicken | Lintz Hall Farm egg and watercress | Kettle ham and pease pudding

Locally baked mini fruit scones served with clotted cream and jam

Locally baked mini cheese scones

Individual chocolate banoffee tart

Selection of handmade macarons

Pimms jelly, seasonal berries, cucumber foam

Lemon meringue pie cupcakes

Tea or Coffee

Or

Menu as above served with a glass of Champagne (£10 supp)



APARTMENT
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TRADITIONAL WEDDING BREAKFAST

Three courses
from £65 per person

Starters

Choose from a selection of delicious traditional wedding breakfast starters.

Choose 1 from the following:

Carrot & coriander soup with ciabatta croutons (v)

Moroccan tomato & red lentil soup with harissa yoghurt (v)

Thai spiced sweet potato soup with lime crème fraiche (v)

Chicken Caesar style salad with fresh Parmesan

Mozzarella wrapped in Bayonne ham with roast vegetable salad & balsamic vinegar

Feta with Greek style salad, houmous & honey dressing (v)

Goats cheese & sun-blushed tomato salad with pesto & grilled ciabatta (v)

Coarse country pork pate with local piccalilli & rustic baguette (£1 supp)

Fresh salmon salad with English asparagus & hollandaise sauce (£1 supp)

Thai style beef salad with rice noodles & palm sugar dressing (£2 supp)

Tempura king prawns with sweet chilli or wasabi mayonnaise dip (£3 supp)

Steamed tiger prawns with Asian aromatics, soba noodles & chilli crème fraîche (£3 supp)

Blue Swimmer crab remoulade with shaved fennel salad & grilled ciabatta (£3 supp)

Seafood Extravaganza (see page 4) (£7 supp)

Mains – Meat

Choose from a selection of succulent meats for your wedding breakfast with cooking options available to suit your taste. Wherever possible, our kitchen will source all ingredients from local and sustainable sources.

Choose 1 from the following:

New York style meatballs

with spicy tomato sauce linguine with fresh Parmesan cheese

Grilled chicken breast

with creamy mashed potato & roasted baby carrots & herb cream

Chicken breast in Bayonne ham

with fresh sage, olive oil & sea salt crushed potatoes & sun-blushed tomato pesto

Twelve hour slow cooked pork shoulder

with mustard mash, green beans & cider gravy

Slow cooked lamb shoulder

with heritage potatoes, roasted baby carrots & gravy (£1 supp)

Roast chicken breast | Leg of lamb | Pork loin (please select one)

with seasonal veg, roast potatoes, herb mash, Yorkshire pud & proper gravy (£1 supp)

Sirloin of beef

with seasonal veg, roast potatoes, Yorkshire pudding & proper gravy (£2 supp)

Rare breed pork chop

with Savoy cabbage, black pudding mash & cider thyme jus (£2 supp)

French style confit of duck leg

with braised red cabbage & Paris mash (£3 supp)

Roast rump of lamb

with fondant potatoes, wilted greens & redcurrant & port jus (£4 supp)

Moroccan roast rump of lamb

with roast pepper & chickpea salad, minted yoghurt & grilled pita bread (£4 supp)

Moroccan lamb tagine

with cous cous salad, harrisa yoghurt, pita bread (£4 supp)

Spanish style braised lamb shank

with an olive oil mash, black olives & chorizo (£5 supp)

Individual beef fillet Wellington

with seasonal vegetables & roast potatoes (£8 supp)

Mains – Fish

All of our fish is locally sourced which gives you the best quality produce to serve to your guests. They catch it, we cook it and you delight in it.

Choose 1 from the following:

Salmon fillet with olive oil mash, buttered greens & sun-blushed tomato salsa

Roast cod with champ, seasonal veg & wholegrain mustard butter

Sea bream fillets with crushed potato, roast veg, zucchini & salsa verde (£1 supp)

Pan-fried sea bass fillets with fondant potato, wild mushrooms & five herb cream (£1 supp)

Roast snapper fillet with Moroccan vegetables, harissa & honey yoghurt (£3 supp)

Oven roast monkfish with chive mash, Provencal veg & sun-blushed tomato salsa (£4 supp)

Pan fried halibut with a ragout of peppers, Spanish olive oil mash & Spanish salsa (£5 supp)

Parmesan crusted turbot with curried cauliflower, truffle gnocchi & a lime foam (£7 supp)

Locally caught lobster simply grilled with linguine with pancetta & fennel (£7 supp)

Or alternatively, mix any fish with any garnish – have it how you wish!

Mains – Vegetarian & Vegan

**Local farmers supply our kitchen with the finest ground grown grub and vegetarian produce.
For those that love the fruits of Mother Nature this is sure to provide
pleasure in spades!**

Choose 1 from the following:

Local tomato and tarragon risotto, torched Yorkshire tomatoes, herb oil (vg)

Gnocchi 'Primavera', peas, broad beans, local asparagus, feta cheese and radish (v)

Pumpkin and sage ravioli, Northumbrian blue cheese and pickled walnuts (v)

Mixed bean and root vegetable cassoulet with parsnip crisps (vg)

Roasted cauliflower steak, Coquetdale cheddar sauce and goat's cheese croquettes (v)

Roast butternut squash and chilli risotto, coriander salsa (vg)

Zucchini noodles with roasted peppers, charred corn, peanuts and mint pesto (vg)

Black truffle tortelloni, foraged wild mushrooms, spinach and shaved Grana Padano (v) (£1 supp)

Desserts

Careful consideration of confectionary is always important, that's why we've given you a sumptuous selection to choose from. However if some of your guests don't succumb to the sweeter side, we also have something savoury.

Choose 1 from the following:

Blueberry & raspberry cheesecake

White chocolate & Bailey's cheesecake

Warm ginger sponge cake with rum cream & vanilla ice cream

Sticky toffee pudding with sticky sauce & vanilla ice cream

Classic crème brûlée with a shortbread finger

Raspberry crème brûlée with a shortbread finger (£1 supp)

Summer berry Eton mess with toasted pecan nuts (£1 supp)

Winter berry Eton mess with toasted pecan nuts (£1 supp)

Double chocolate tart with whipped mascarpone & nut praline (£1 supp)

Dark chocolate & hazelnut caramel tart & chocolate ice cream (£2 supp)

Or something savoury...

Cheese board

A selection of local, and two guest cheeses, served with biscuits, grapes & homemade chutney

(£3 supplement per person or £13 supplement when taken as a fourth course option)

Coffee & mints

(Complimentary within your 3 course wedding breakfast)

Upgrade with: A selection of hand crafted petit fours (£2 supp)

Little People's Wedding Breakfast

from £18.50 pp

We want children to have as much fun at your wedding as you will. Our children's menu has all of their favourites to keep them entertained for as long as possible.

Starters

Tomato and basil soup, locally baked bread
Pita bread soldiers, vegetable sticks & garlic

Mains

Northumbrian beef ragu in a tomato sauce, penne pasta, Parmesan
Local pork sausages, mashed potato, peas and gravy
Hand battered fish fingers, chips and mushy peas
Rigatoni pasta, tomato sauce, Parmesan
100% Chuck steak cheeseburger, skinny fries and tomato sauce
Cheese & tomato pizza fingers & salad
Pepperoni pizza fingers & salad

Desserts

Sticky toffee pudding, butterscotch sauce
Ice cream sundae
Fruit salad
Chocolate brownie, vanilla ice cream

Or

Treat the little ones to half portions of the adult menu from £30 per child
All children's menus are priced per child up to the age of 12 years.
Under two's eat free.



APARTMENT
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STREET FOOD
&
BBQ DINING

Chargrilled BBQ

Choose one of our decadent BBQ options and let our chefs do the rest.

Classic | £22

Grilled Jamaican jerk chicken kebab
100% chuck steak grilled beef burgers
Selection of local sausages

Sides: Traditional homemade coleslaw, potato salad, mustard, relish, BBQ sauce, pickles & mayonnaise, served with buns

Gourmet | £26

Grilled Jamaican jerked chicken kebab
100% chuck steak grilled beef burgers
Selection of local sausages
Tennessee glazed pork ribs

Sides: Traditional homemade coleslaw, potato salad, mustard, relish, BBQ sauce, pickles & mayonnaise, served with buns

Extravagates | £30

100% chuck steak grilled beef burgers
Tandoori monk fish & king prawns skewers
Moroccan spiced lamb chops
Selection of local sausages
Tennessee glazed pork ribs

Sides: Traditional homemade coleslaw & potato salad, pesto & parmesan pasta salad, avocado, baby gem, sun dried tomato, honey & mustard salad, French mustard, mayonnaise, mint yoghurt, relish & buttered corn, served with buns

Vegetarian | £26

Tandoori tofu kebabs
Jerk cauliflower steak
Goats cheese, sun-blushed tomato & balsamic stuffed mushrooms
Falafel, feta & spinach burgers
Vegetarian sausages

Sides: Traditional homemade coleslaw & potato salad, mustard, relish, BBQ sauce, pickles & mayonnaise, served with buns

Rotisserie

Roasted slowly in their own juices to ensure they deliver maximum flavour that cannot be beaten.

Choose two different meats all served in freshly baked rolls, with skin on fries dusted in our secret seasoning.

Spicy Spit Roast Chicken | £19

Spit-roasted rotisserie chimichurri chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun dried tomato, honey & mustard salad

Garlic & lemon aioli

Rosemary & Lemon Spit Roast Chicken | £19

Spit-roasted rotisserie chimichurri chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun dried tomato, chilli, coriander & lime

Chipotle aioli

Moroccan Lamb | £19

Moroccan leg of lamb carved from the spit

Flat bread

Mint yoghurt

Fattoush salad

Hog Roast | £19

Spit-roasted pig

Crackling

Stuffing & apple sauce

Avocado, baby gem, sun dried tomato, honey & mustard salad

Upgrade to our Wok Bar | £23

Have the best of both worlds by adding a pop-up street food stall so you and your guests have the option of a warm fresh roll or our made to order noodle boxes!

Or have your rotisserie meat stir fried with fresh vegetables & noodles at our pop-up chef station, served straight from the wok into traditional noodle boxes!

Festival Food

Wok Noodle Bar

Fire and excitement! Let our team of talented chefs dazzle and entertain you and your guests with our made to order noodles served into boxes straight from the wok.

Choose one of our lovingly created dishes to capture your favourite flavour from around the globe.

Satay Chicken | £19

Chilli, garlic, honey & peanut marinated chicken, stir fried baby corn, egg noodles, fine beans & bean sprouts finished with coriander & light soy

Pad Thai Chicken & Prawns | £19

Wok fried prawns & chicken, rice noodles, mangetout, baby corn and spring onions finished with red chilli, citrus & coriander

Burnt Sugar Beef | £19

Stir fried dark soy, ginger, garlic & burnt sugar braised beef, crispy slaw & egg noodles finished with lime & chilli

Char Siu Pork | £19

Slow roast char siu pork shoulder stir-fried pak choi, baby corn, fine beans, noodles & bean sprouts finished with red chilli & coriander

Coconut Lamb | £19

Slowly braised coconut lamb, mange tout, fine beans, sliced peppers & noodles finished with coconut cream lime, chilli & coriander

Festival Food

Street Kebabs

Bring that far away feeling and flavour to your big day!
We've searched the world's street festivals for the most exciting flavours, brought to you via our interactive chef stations.

Served with flatbreads, sauteed sliced baby potatoes, pancetta, onion & garlic

Mercado | £19

Chimichurri spit-roast chicken, sauteed peppers & onions, guacamole, salsa & sour cream

Baajjaar | £19

Tandoori marinated chicken breast, sauteed peppers & onions, minted cucumber yoghurt

Nyam | £19

Jamaican spiced jerk chicken, sauteed peppers & onions, pineapple relish

Agora | £19

Harissa spiced leg of lamb, sauteed peppers & onions, minted cucumber yoghurt

Shichang | £19

Slow roast char siu pork, sauteed peppers & onions, minted cucumber yoghurt

Vegetariano (v) | £19

Tandoori marinated tofu, sauteed peppers & onions, minted cucumber yoghurt

Festival Food

Raclette

This will have your guests talking for days... From German & French market stalls comes this exciting experience...

Slowly rendered chorizo to relish that well-known flavour, sauteed with sliced baby potatoes, onion & garlic then 'the piece de resistance' Swiss mountain cheese melted and scraped before your eyes.

Traditional Raclette | £19

Sauteed potatoes

Chorizo

Fried onions, garlic & fresh chives

Topped with a scrape of Raclette

Festival Food

Just when your guests think they've been wowed and can't be impressed any more...

Fuel the fire of celebration with an after dark snack for your guests.

Fish & Chip Cones | £15.50

Hand battered locally sourced haddock
Double cooked hand cut chips
Tartar sauce, sea salt, malt vinegar, pickled onions
Chip shop curry sauce

Fish Shack | from £19

Soft flour wraps
Blackened cajun baked monkfish
Chilli, cilantro & purple slaw
Tomato, rocket & quinoa salad
Chipotle & lime cream

OR

Charred pitta breads
Tandoori king prawns
Asian slaw
Spiced kale, sweet potato & harissa chick pea salad
Cucumber mint yoghurt

OR

Soft flour wraps
Jerked red snapper
Hot & fruity caribbean slaw
Rice & peas salad
Pineapple & chilli salsa

Big Pan Valencian Paella | £20

Sauteed chicken & chorizo, traditional paella rice, peppers, onions, garlic, smoked paprika & saffron, finished with king prawns & mussels

Pie & Peas | £17

Northumbrian steak & local ale, creamy buttery mash potato & mushy peas

Pimp Your Own

Have fun with your options...

Play chef and 'make your own' wonderful creations. Where it stops, only you can decide!

Fries | £18

Large bowls of skinny fries, cajun potato wedges & sweet potato fries

Dirty sauce

Crispy bacon pieces

Crispy onion strings

Sticky pulled pork

Camp fire chilli beef

Grated cheddar

Japanenos

Baconaise

Sour cream

Salsa

Garlic mayo

Tomato sauce

BBQ sauce

Chipotle sauce

Mexican Nacho Feast | £18

Large bowls of lightly salted or flaming hot tortilla chips

Crispy bacon pieces

Crispy onion strings

Sticky pulled pork

Camp fire chilli beef

Pulled buffalo chicken

Blackened grated cheddar

Jalapeños

Cajun chargrilled vegetables

Sour cream

Guacamole

Chimichurri

Mango salsa

BBQ Sauce

Pizza

**What could be better than a slice of authentic Italian-style pizza?
Hand-stretched freshly made dough, signature sauce and a variety of your favourite toppings.**

Choose three of our amazing Pizza Slabs | £18

Tomato & Mozzarella (v)

Tomato, buffalo mozzarella, fresh basil & oregano oil

Stilton & Wild Mushroom (v)

Garlic & rosemary wild mushrooms, stilton cheese, tomato & garlic oil

Salami

Napoli salami, homemade pesto, tomato, mozzarella, rocket & fresh oregano

Chorizo & Chilli

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & chilli oil

Prosciutto

Prosciutto, wild mushrooms, tomato, buffalo mozzarella, garlic oil, fresh rocket & basil

Cajun Prawn

Blackened cajun prawns, fresh chilli bell peppers, red onions & paprika aioli

Nduja Sausage & Pepperoni

Spice nduja sausage, pepperoni, tomato, buffalo mozzarella, fresh oregano & basil

Pancetta & Pea

Crispy pancetta, pea, blue cheese, garlic oil, rocket, fresh oregano & basil

Roasted Cherry Tomato & Pesto (v)

Slow roasted cherry tomatoes, homemade pesto, tomato, goats cheese, rocket & fresh oregano

Smoked Chicken

Smoked chicken, roast bell peppers, charred corn, tomato, buffalo mozzarella & chipotle aioli

Chargrilled Mediterranean Vegetable (v)

Chargrilled aubergine & rocket, roast peppers, red onion, goats cheese, pesto, tomato
& fresh basil

Bowl Food

Designed to give you and your guests more to try with small portions of different mouth-watering snacks to tease and delight the pallet.

Our servers circulate the dishes of your choosing, so guests can pick whatever takes their fancy.

Choose Three | £18

Mini hand battered chunky haddock fingers & chip cones

Ingram Valley lamb & prune Moroccan tagine, minted Israeli couscous

Locally sourced fish pie, Northumbrian cheddar mash potato top

Crispy belly pork, whole grain mustard mash & local cide jus

Peanut & chilli bang bang chicken salad

Sweet potato, butternut squash, grilled courgette & aubergine Thai green curry,
sticky jasmine rice (v)

Buffets

Tastefully traditional or daringly different chefs stations: our buffets are designed for guests to graze a variety of mouth-watering options.

Finger Buffet | £24

A selection of freshly made sandwiches (v)
Mini Yorkshire puddings, roast beef & horse radish crème fraîche
Craster orange smoked haddock & chive cakes, lemon & sea salt aioli
Teriyaki chicken, smooth chilli infused peanut, black sesame & peanut crumb
Handmade beef sliders, Northumbrian cheddar, pickle & tomato relish
Gem leaf cup, pulled chicken, shaved Parmesan, caesar dressing & brioche croutons
Hand foraged mushrooms, chive & gruyere tartlet (v)
Mini hand battered fish & chips cones, chunky tartar sauce
Homemade pork & red onion marmalade sausage rolls

Hot Fork Buffet | £30

Northumbrian steak & local ale pie
Mini hand battered fish & chips cones, chunky tartar sauce
Chargrilled chicken, wild mushroom, baby spinach & local blue cheese sauce
Locally sourced fish pie, Northumbrian cheddar mash potato top
Sweet potato, butternut squash, grilled courgette & aubergine Thai green curry (v)
Gem lettuce, shaved Parmesan & caesar dressing
Spiced kale, roasted sweet potato & harissa chicken pea salad (v)
Garlic & rosemary roast new potatoes (v)
Sticky jasmine rice (v)
Seasonal buttered greens (v)
Pesto pasta
Proper home made minted mushy peas (v)
Trio of brownies

The Munchies

Napkin food for a more casual evening option.

**Served in fresh warm rolls from hand carved roast, to sausage and bacon baps.
Perfect for the late-night munchies to keep your guests going well into the night**

Rolls / Baps | £15.50

Local pork sausages OR
bacon traditional stotties
served with seasoned fries or spicy wedges

Jumbo Dogs | £15.50

Jumbo smoked frankfurters
Crusty warm baguettes
Fried onions & relish
served with seasoned fries or spicy wedges

Sunday Roast Stottie | £17

Roast sirloin of Northumbrian beef
Roast buttered turkey
Slow roast leg of pork
Roasted rolled lamb shoulder
The trimmings, duck fat roast potatoes, proper gravy,
sage & apricot, stuffing & crispy crackling

Artisan Feast

Why not revel in the truly rustic? A feast of British cured meats & cheeses, handmade chutneys & freshly baked artisan breads from our local bakery. This extravaganza showcases some of the best produce coming from farms across the UK who are proud to use only free range live stock.

BRITISH CHARCUTERIE EXTRAVAGANZA | £35

Specially selected Northumbrian cheeses

Local sourced chutney

Free range British cured & air dried meats

Veal

Lemon & thyme salami

Cornish chorizo

Air dried Yorkshire beef

Cumbrian air dried ham

Sussex air dried pork collar

Marinated olives

Semi sun-dried tomatoes

Homemade hummus

Sun-dried tomato pesto

Olive oil

Balsamic vinegar

Local artisan breads

Fresh fruit

Sweet Treats

The perfect end to a perfect day! Why not add an interactive dessert station to satisfy your sweet tooth? Create your own mouth-watering desserts, delicate and delicious or bold and creative. Your chance to show off and play ‘chef’ for the evening.

Sweet Crepes | £ 5.95

Traditional crepe filled with a selection of the below fillings:

Chocolate brownie chunks, popping candy, chocolate flake, M&Ms, fresh berries, cinder toffee, mini marshmallows, chocolate sauce, toffee sauce, crushed Oreos, peanut butter, Nutella, raspberry coulis, mango coulis, crushed hazelnuts, pistachio nuts or pineapple salsa
Plus a selection of local real dairy ice cream

The Waffle bar | £ 5.95

Create the ultimate traditional Belgian waffle with a selection of the below toppings:

Chocolate brownie chunks, popping candy, chocolate flake, M&Ms, fresh berries, cinder toffee, mini marshmallows, chocolate sauce, toffee sauce, crushed Oreos, peanut butter, Nutella, raspberry coulis, mango coulis, crushed hazelnuts, pistachio nuts or pineapple salsa
Plus a selection of local real dairy ice cream

S'mores | £4.95

Individually packaged s'mores kits to make these sweet & crunchy favourites!

Belgian dark chocolate shards, giant marshmallows, assorted biscuits, Nutella, peanut butter, fresh strawberries

The Popcorn Bar | £4.95

Sweet & savoury popcorn station. Sprinkle, scoop & shake the way you want!

Sweet popcorn, salted caramel, sea salt, Chilli & lime, honey roasted peanuts & chocolate M&Ms
Garlic & Parmesan, bacon bits, chilli flakes, harissa salt, cheddar & bacon

The Little Rascals

Did you think we'd forgotten?

Keep the little people out of mischief with our just as tasty and carefully prepared snacks.

Kids Buffet | £12.50

Please choose five dishes

A selection of freshly made sandwiches

Skinny fries

Cheese burgers

Handmade fish fingers

Local bangers

Chicken enchiladas

Cheese & tomato pizza fingers

Chicken goujons

Tomato & cheese pasta bake

Chocolate brownie or a selection of ice cream & toppings

Milk & Cookies | £ 4.95

Late night treats for the kids (and don't forget the big kids!)

Glasses of fresh milk & piles of freshly baked chocolate chip cookies
still warm in the middle.

The perfect treat just before bed.

The Dog's Dinner | £5.95

Homemade posh Pedigree Chum & doggie beer



APARTMENT
GROUP

DRINKS PACKAGES

Something Innocent | £12.50pp

Innocent strawberry blonde mojito reception
Pink lemonade with your meal
A glass of sparkling apple juice for your toast drink

Something Traditional | £31.50pp

Prosecco reception
Two glasses of house red, white or rose wine with your meal
A glass of Prosecco for your toast drink

Something Local | £33.50pp

Signature cocktail or a bottle of local ale reception
Two glasses of house red, white or rose wine with your meal
A glass of Prosecco for your toast drink

The Smith's | £35.00pp

Personalised cocktail reception, named & designed after the happy couple
(e.g. Steve and Karen's English Garden Mojito!)
Two glasses of house red, white or rose wine with your meal
A glass of Prosecco for your toast drink

The Smith's Go Tropical | £37.00pp

Pina Colada or Choconut served in a real coconut – really wow your guests!
Two glasses of house red, white or rose wine with your meal
A glass of Prosecco for your toast drink

The Smith's Go Theatrical | £41.00pp

A smoking, foaming & popping cocktail reception
Two glasses of house red, white or rose wine with your meal
Strawberry & Lychee Bellini, Pear & Elderflower Fizz or a Hibiscus Kiss for your toast

The Smith's Go Bubbly | £45.00pp

Champagne cocktail reception
Two glasses of house red, white or rose wine with your meal
A glass of house Champagne for your toast drink