

# EVENT CATERING MENU





# MENUS

**Refreshments**

**Sweet Treats**

**Breakfast**

**Wrap Platters and Artisan Rolls**

**Light Bites**

**Freshly Cooked Pizza**

**Hot Buffet**

**Afternoon Tea**

**Canapes**

**Salad**

**Boards and Platters**

**Snacks and Nibbles**

**White Wine**

**Sparkling Wine, Rose Wine, Non Alcoholic Wine**

**Red Wine**

**Ales, Cider, Beer and Soft Drinks**

**Booking Terms and Conditions**





# REFRESHMENTS



## REFRESHMENTS

Fairtrade English Breakfast Tea or Coffee  
*Minimum numbers of 5, price per person,  
per serving*

**£2.00** per serving  
*Add biscuits for £0.90*

Herbal and Fruit Tea Bags  
*Minimum numbers of 5, price per person,  
per serving*

**£2.00** per serving  
*Add biscuits for £0.90*

Still or Sparkling Water (75cl)  
*4 glasses per bottle*

**£2.50** per bottle

Fairtrade Orange Juice (1 litre)  
*5-6 glasses per bottle*

**£2.95** per bottle

Apple or Cranberry Juice (1 litre)  
*5-6 glasses per bottle*

**£2.95** per bottle

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# SWEET TREATS

## SWEET TREATS

Wrapped Traybakes **£2.25**  
(V)/(V+)/(GF) available on request

Sliced Loaf Cake **£2.00**  
Lemon (V)/Ginger (V)/Carrot (GF)

Sweet Muffins (V) **£2.50**

Sweet Muffins (GF) **£3.50**

Bite-sized Muffins (V) **£1.50**

Traybake Bite Selection **£1.50**

Mixed Doughnuts (V) **£1.50**

Bavarian Pretzel (V) **£1.75**

Biscuits (2 pack) (V) **£0.90**

Lemon Zest Cookies (V+) (GF) (DF) **£0.90**  
(portion 2)

Glazed Caramel Filled Doughnuts (V) **£2.50**

Caramel Churros & Chocolate Dip (V) **£2.50**

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

## LARGE CUTTING CAKES

**Serves 16 £38.00**

Lime & Coconut (V+) (DF) (GF)

Banana & Cinnamon (V+) (DF) (GF)

Victoria Sponge (V)

Chocolate (V)

Carrot (V)

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# BREAKFAST

## BREAKFAST

Fresh Fruit & Yoghurt Pots (V+) (DF) (GF) £2.50

Overnight Oats with Fruit (V+) (DF) £2.50

Sliced Fresh Fruit (V+) (DF) (GF) £2.50

Whole Fruit (V+) (DF) (GF) £1.00

Crispy Bacon Stottie £3.50

Cumberland Sausage Stottie £3.50

Vegan Sausage Stottie (V+) (DF) £3.50

Danish Pastry (V) £2.00

Croissant with Butter & Jam (V) £2.00

Fruit Filled Vegan Croissant (V+) (DF) £2.00

Mini Danish Pastry (V) £1.50

## DRINKS

Fairtrade English breakfast tea or coffee £2.00  
*Minimum numbers of 5, price per person, per serving*

Selection of herbal and fruit tea bags £2.00  
*Minimum numbers of 5, price per person, per serving*

Still or sparkling water (75cl) 4 glasses £2.50

Orange/Apple/Cranberry (1L) 5-6 glasses £2.95

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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## ARTISAN ROLL AND WRAP PLATTERS

### ARTISAN ROLL PLATTER

£6.50pp (GF £6.95)  
Recommended minimum 5  
One loaded artisan roll,  
cut into halves, per  
person.

*Artisan bread rolls filled  
with meat, vegetarian and  
vegan fillings. Served with  
root vegetable crisps.*

### WRAP PLATTER

£4.95pp (GF £5.25)  
Recommended minimum 5  
One loaded wrap, cut into  
halves, per person.

*Tortilla wraps filled with meat,  
vegetarian & vegan fillings.*

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# LIGHT BITES

## HANDMADE LIGHTBITES

Introducing our Light Bites, the perfect addition to your Artisan Roll or Wrap Platter.

### **Marinated Chicken Kebab Skewer (GF) (DF)**

*Chicken breast marinated in Indian spice, oven roasted served with yogurt*

### **Cheese & Tomato Quiche (V)**

*Pastry case filled with egg, milk, tomato and a local Northumberland cheese*

### **Ham, Mushroom Tomato Quiche**

*Pastry case filled with egg, milk, tomato, mushroom, ham and a local Northumberland cheese*

### **Mini Steak & Ale Pie**

*Tender diced beef slow cooked in a thick ale gravy inside a crisp rich pastry case*

### **Bruschetta Ciabatta (V+)**

*Topped with diced tomato, red onion, peppers, basil, and rocket balsamic drizzle*

### **Portion of Sliced Fruit (V+) (GF)**

*Sliced seasonal fruit*

### **Handmade Sausage roll**

*Handmade sausage meat, with pork, chorizo and diced apples lightly seasoned and rolled in crisp puff pastry*

Vegetarian (V) Vegan (V+) Gluten Free (GF) Dairy Free (DF)

**£2.50 each  
(minimum  
5)**

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### **Tomato basil mozzarella skewers (V) (GF)**

*Cherry tomato, basil leaf, and buffalo mozzarella on a skewer with a drizzle of basil oil*

### **Lamb Kofta Skewer (GF) (DF)**

*Minced lamb, fresh mint, chillies, garlic, seasoning, and a blend of authentic herbs and spices. Skewered and slow cooked. Served with minted yoghurt dip*

### **Panko Squid Stick**

*Crispy panko squid sticks served with a sweet chilli dipping sauce*

### **Vegetable Samosa (V+)**

*Diced curried vegetables inside a crisp pastry case served with a minted yoghurt dip*

### **Glazed Filled Doughnuts (V)**

*Chocolate, vanilla and glazed filled doughnuts*

### **Caramel Churros (V)**

*Delicious dessert filled with a rich caramel sauce, and served with chocolate sauce*

### **Sweet Muffins (V)**

*Chocolate, caramel and fruit filled muffins*



# LIGHT BITES

## LIGHTBITES

- Pakora (V+)
- Onion Bhaji (V+)
- Falafel (V+) (GF)
- Crudités & Dips (V+) (GF)
- Olives (V+) (GF)
- Vegetable Spring Roll (V+) (DF)
- Flatbreads & Hummus (V+) (DF)
- Tikka Chicken Skewer (GF) (DF)
- Sausage Roll
- Prawn Crackers & Sweet Chilli Dip
- Cherry Tomato Bowl (V+) (GF) (DF)
- Mixed Doughnuts Traybake Bites
- Bite-sized Muffins (V)

£1.50 each  
A bitesize portion  
per person

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# PIZZA

## FRESHLY COOKED PIZZA

**£11.00 per pizza**

Veg-a-Roma **(V)**

Cheese and Tomato **(V)**

Chicken Tikka

Ham & Mushroom

Pepperoni, Chorizo and Honey

Sticky BBQ Jackfruit **(V+)**

We recommend half a  
pizza per person.

Gluten Free available  
on request.

Vegetarian **(V)** Vegan **(V+)** Gluten Free **(GF)**  
Dairy Free **(DF)**

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# HOT BUFFET

£8.00 per person  
(min 10)\*

Please select 2  
options from the  
choices below

## HOT BUFFET MENU

**Vegetable Chilli (V+) (GF)**  
*Served with Basmati Rice*

**Chicken Tikka**  
*Served with Basmati Rice*

**Paneer Tikka (V+) (GF)**  
*Served with Basmati Rice*

**Beef Lasagne**  
*Served with Garlic Bread*

**Vegetable Lasagne (V)**  
*Served with Garlic Bread*

**Crispy Cantonese Chicken Katsu Curry**  
*(Vegetable Gyoza Available)*  
*Served with Jasmine Rice or Noodles*

**Crispy Cantonese Chicken & Sweet Soy**  
*(Crispy Tofu Available)*  
*Served with Jasmine Rice or Noodles*

**Sweet Chilli Tempura King Prawns**  
*Served with Jasmine Rice or Noodles*

**Shredded Chicken Chilli (GF)**  
*Served with Basmati Rice*

\*Service costs are not included. Total amount will be confirmed when final numbers are received. Options depend on event location due to requiring space for hot plates

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# AFTEROON TEA

## AFTERNOON TEA

*Selection of Finger Sandwiches with Tea or Coffee*

3 items £8.00pp

Full selection £12.95pp

### Vegan Selection (V+)

#### Savoury

Vegan Sausage Roll (V+)

Mexican Mixed Bean Slice (V+)

#### Sweet

Red Velvet Cake (V+)

Raspberry Oaty Bar (V+)

Chocolate Orange Cake (V+)

### Standard Selection

#### Savoury

Sausage Roll

Beef & Ale Pie

#### Sweet

Salted Caramel Profiterole (V)

Blueberry Scone & Lemon Cream (V)

Fresh Fruit Tart (V+)

### Gluten Free Selection (GF)

#### Savoury

Cajun Chicken Skewer (GF)

Sweet Potato Falafel (GF)

#### Sweet

Persian Flapjack (GF)

Fruit Scone with Cream (GF)

Chocolate Brownie (GF)

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
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# CANAPES

## CANAPES

3 options £7.95  
5 options £10.95  
7 options £13.95

### Sweet

Lemon & Liquorice Pie (V)  
Chocolate Dipped Strawberries (V)  
Mini Brownies (GF) (V)

### Meat

Mini Beef Wellington  
Parma Ham, Goats Cheese & Rocket Bites  
Chicken & Spring Onion Tart

### Fish

Chilli Mango Prawns (DF)  
Crispy Fried Thai Fishcake (DF)  
Smoked Salmon & Cream Cheese Crostini

### Vegetarian

Sun Blushed Tomato & Mozzarella Skewer (V)  
Pea & Parmesan Arancini Balls (V)  
Beetroot Wafer & Whipped Goats Cheese (V)  
Whipped Feta & Olive Tapenade (V)  
Mini Onion Bhajis (V+)  
Mini Pakora (V+)  
Mini Falafel (GF) (V+)

Canapés can be made gluten free or vegan on request.  
Please ask the Booking Team for more details .

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# SALAD

## FRESHLY MADE SALAD SELECTION

*Includes a Chefs selection\* of Handmade Salads served in Sharing Bowls served with Freshly Baked Bread Rolls*

**£5.95 per person  
(min 10)**

### MIXED BABY LEAF SALAD WITH CHEFS CHOICE OF TWO FROM:

Quinoa & Roasted Vegetable (V+) (GF) (DF)

Spinach, Beet & Goats Cheese (V) (GF)

Red Slaw (V+) (GF) (DF)

Kale, Chicken & Caesar

Feta & Sun Blushed Tomato Salad (V) (GF)

Asian Cucumber (V+) (GF) (DF)

Hummus, Falafel & Roasted Vegetable (V+) (GF) (DF)

Super Green Pesto (V+) (DF)

Harrisa Spiced Chickpea & Halloumi (V) (GF)

*\*Please note you will receive a selection of the above salads.*

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# PACKED LUNCH

## PACKED LUNCH

### Standard packed lunch £6.25

Sandwich  
500 ml still water  
Apple  
Packet of crisps  
2-finger Kit-Kat

### Gluten-free packed lunch £6.75

Sandwich  
500 ml still water  
Apple  
Proper Corn popcorn  
Mrs Crimble's coconut macaroon

### Vegan packed lunch £6.75

Sandwich  
500 ml still water  
Apple  
Proper Corn popcorn  
Nakd bar

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# BOARDS AND PLATTERS

## BOARDS AND PLATTERS

£27.00  
Serves approx. 4-5  
people

### Ploughman's Cheese Board (V)

*Mix of local and continental cheeses, complimented with grapes, celery, crackers and chutney.*

### Mediterranean Platter (V+) (DF)

*Selection of Mediterranean vegetables marinated in garlic, herbs and olive oil, roasted and served with toasted flatbreads and hummus.*

### Charcuterie Board (DF)

*Parma ham, salami, pastrami and marinated chicken complemented with balsamic oils and ciabatta breads.*

### Mezze Board (V+) (DF)

*Olives, sundried tomatoes, grapes, cherry tomatoes, garlic hummus, red chilli hummus, beetroot hummus, flatbread, olive oil, basil pesto.*

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# SNACKS AND NIBBLES



## SNACKS AND NIBBLES

Great as a side for a meeting or to complement a meal. Prices are per person, per portion. Minimum 5 portions.

Salted Crisps (V+) £0.50

Root Vegetable Crisps (V+) £0.75

Prawn Crackers & Sweet Chilli Dip (DF) £1.50

Onion Bhaji (V+) £1.50

Pakora (V+) £1.50

Falafel (V+) (GF) £1.50

Crudités & Dips (V+) (GF) £1.50

Olives (V+) (GF) £1.50

Vegetable Spring Roll (V+) £1.50

Flatbreads & Hummus (V+) £1.50

Tikka Chicken Skewer (DF) (GF) £1.50

Mixed Doughnuts (V) £1.50

Traybake Bites £1.50

Bite-sized Muffins (V) £1.50

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
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## DRINKS

### WHITE WINES

75cl bottle serves 5-6

#### **Anciens Temps Blanc £14.95**

France

*Hints of green apples and bright aromatic characteristics on the nose, with crisp fruit on the palate and a long, fresh finish.*

#### **Il Molo Pinot Grigio £15.95**

Italy

*Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity, and add a pleasingly dry crispness.*

#### **Ken Forrester Petit Chenin £21.95**

South Africa

*A youthful, fresh wine, clean and sparkly in colour. Steely aromas of lime, lemon & mint. Supple and spicy, with bright acids giving shape to the flavours of stone fruits & lime.*

#### **Mack & Collie Sauvignon Blanc £19.95**

New Zealand

*A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and melon.*

#### **Roquemolière Picpoul de Pinet Réserve (V) £21.95**

France

*The wine is crisp, light and aromatic, with remarkable freshness on the palate. Classic and charming – the perfect summertime tipple.*

#### **Olivier Tricon Chablis (V+) £35.00**

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# DRINKS



## SPARKLING WINES

75cl bottle serves 5-6

**Tosti Prosecco £22.95**

*Well-balanced and refreshing, with a delicate almond note.*

**Bolotti Prosecco DOC £24.95**

*Aromas of elderflower and exotic fruits perpetuate, the delicate perlage underlining the kick of fruitiness perfectly. Refined and elegant*

## ROSE WINES

75cl bottle serves 5-6

**Anciens Temps Rosé £14.95**

France

*Dry and refreshing, with aromas of ripe summer berries and a touch of lychee. Apple flavours are evident, interlaid beautifully with subtle spicy tones.*

## NON ALCHOLIC WINE

75cl bottle serves 5-6

**Bonne Nouvelle Merlot (V+) £11.95**

France

*A fruity red, bursting with berries. Carefully de-alcoholised to around 0.2% ABV to keep the aroma and flavour of the original wine.*

**Bonne Nouvelle Chardonnay (V+)**

**£11.95** France

*Citrus fruit on the nose. Fresh and rounded on the palate.*

Vegetarian (V) Vegan (V+) Gluten Free (GF)  
Dairy Free (DF)

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# DRINKS



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## RED WINES

75cl bottle serves 5-6

### **Anciens Temps Rouge £14.95**

France

*A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak.*

### **Ken Forrester Petit Pinotage £21.95**

South Africa

*Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, with more subtle hints of smoky bacon. The palate is luscious, juicy and soft.*

### **Trapiche Melodias Malbec (V+) £17.95**

Argentina

*A robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.*

Vegetarian (V) Vegan (V+) Gluten Free (GF) Dairy Free (DF)

### **Les Mougeottes Pinot Noir IGP P d'Oc £21.90**

France

*Understated with a clean finish, intense jammy aromas of crushed black cherry & raspberry layer with undertones of liquorice. Well-structured and easy to drink.*

### **Torlasco Barolo £40.00**

Italy

*Aromatic with rich tannins and characteristics of old oak, this wine is robust with evident notes of red flowers on the nose. The palate will enjoy significant acid and strong, long, earthy finish.*

### **Ramón Bilbao Rioja Reserva (V+) £27.95**

Spain

*Deep garnet in colour, with earthy aromas of plum, cedar, leather and spices. Ends with a lingering finish reminiscent of wood, spice and mint.*



# DRINKS

## ALES CIDERS AND BEERS

### Stu Brew options **£4.50**

Extended Overdraught IPA - 5.2%  
Lab Session Pale Ale - 4.2%  
Vanilla Milk Stout - 3.8%

### Rekorderlig Cider **£5.50**

Strawberry - 4.0%  
Forrest Berries - 4.0%

### Lager **£4.00**

Sol  
Becks  
Birra Moretti  
Stella Artois  
Peroni

## SOFT DRINKS

Fairtrade English breakfast tea or  
coffee **£2.00**

Selection of herbal and fruit tea  
bags **£2.00**

Still or sparkling water (75cl)  
4 glasses **£2.50**

Orange/Apple/Cranberry (1L) 5-6  
glasses **£2.95**

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# BOOKING TERMS AND CONDITIONS

If you'd like to book catering for your event, please fill in the [Booking Form](#). Please note we cannot accept bookings without this being completed.

If you would like to pop an enquiry in please fill in the [Enquiry Form](#).

If you would like to discuss your requirements in more detail, please call our friendly team on **0191 208 6363**.

Please note:

- Our minimum spend per delivery is £25.
- Any catering booked outside of normal business hours, which are 8.00am - 5.00pm, Monday to Friday, will be subject to extra charges.
- We endeavour to deliver as close as possible to your requested time, however we do sometimes have to deliver up to 45 minutes prior to your event, therefore please ensure we will have access.
- If your order includes items which are missing or incorrect, please notify us on the day of your event so that the items can be replaced or a refund issued. Unfortunately, we are unable to issue refunds if the issue is not raised on the same day.
- Please note all items must be replaced into the crates provided and should be available for collection (we aim to do this within 24 hours). You must advise if a collection location will be different to the delivery location. A £25 charge will be applied if items are not repacked.
- If you or a guest has a food allergy or special dietary requirement and would like detailed information on ingredients used in our menus, please call us on 0191 208 6363. We also provide a [Wellbeing Portal](#) which lists various allergens in our menus.

Please ensure you read our full T&C's located [here](#) before you place a booking.