

HOSPITALITY

& Events Catering Brochure



Northumbria
University
NEWCASTLE

A WARM WELCOME

Executive chef Graeme Toms and hospitality & events team bid you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from with prices and packages to support events with a budget through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with good old-fashioned northern hospitality from all of the team and we look forward to working with you to deliver your next event with us.



Graeme Toms

Executive Chef

ORDERING IS SIMPLE

Through our online booking system, you can place an order easily and quickly with a confirmation being provided for peace of mind. You can access our ordering system by clicking on the link below;

<https://northumbria.bluerunner.co.uk>

For bespoke events, along with specific dietary requirements, or to discuss your event directly please contact the hospitality team via email:

u91083@compass-group.co.uk

Looking to book a hospitality package for a conference? Ask the events team about our Hospitality & Events Packages.

Please note the prices within this brochure include food and beverage. Bespoke events may incur additional staffing and ancillary costs - please discuss with your event booker.



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WHEN TO ORDER

Booking Lead Times



WHEN TO ORDER

MINIMUM ORDER & CANCELLATION NOTICE

ORDER MENU	ORDER NOTICE	CANCELLATION NOTICE
BEVERAGES	2 DAYS NOTICE	24 HOURS
BREAKFAST MENU	5 WORKING DAYS	5 WORKING DAYS
WORKING LUNCH	5 WORKING DAYS	5 WORKING DAYS
PACKED LUNCH TO GO	5 WORKING DAYS	5 WORKING DAYS
PADDLES	5 WORKING DAYS	5 WORKING DAYS
SHARING MENUS	5 WORKING DAYS	5 WORKING DAYS
CANAPES	5 WORKING DAYS	5 WORKING DAYS
FINGER FOOD	5 WORKING DAYS	5 WORKING DAYS
BOWL FOOD	5 WORKING DAYS	5 WORKING DAYS
HOT FORK BUFFET	5 WORKING DAYS	5 WORKING DAYS
PLATED MENU	10 WORKING DAYS	10 WORKING DAYS
CHEFS SEASONAL MENU	10 WORKING DAYS	10 WORKING DAYS

Please note due to delivery times all orders need to be placed by 10am on the first working day, all orders placed after 10am will be processed the next working day.

Failure to cancel within the listed time frame will result in the booker being held liable for the full amount.

If you've selected one of our sharing menu's, you will be liable to an additional 12.5% service charge for crockery, cutlery, clearing up & napkins.

WORKING BREAKFASTS AND LUNCHESES

Minimum Notice 5 Working Days



BEVERAGES, CAKES & MUFFINS

COLD BEVERAGES

FFENTIMANS ROSE LEMONADE 275ML	£2.80
BOTTLEGREEN ELDERFLOWER 275ML	£2.10
BOTTLEGREEN SPARKLING APPLE 275ML	£2.10
BOTTLEGREEN SPARKLING RASPBERRY 275ML	£2.10
FRESH ORANGE JUICE (SERVES 5)	£2.60
FAIRTRADE APPLE JUICE (SERVES 5)	£2.60
BOTTLED WATER 750ML	£3.30
SAN PELLEGRINO ORANGE 330ML	£1.70
SAN PELLEGRINO LIMONATA 330ML	£1.70



HOT BEVERAGES

FRESHLY FILTERED ROASTED COFFEE	£1.65
FRESHLY FILTERED DECAF COFFEE	£1.65
ENGLISH BREAKFAST TEA	£1.65
ASSORTED SPECIALTY TEA	£1.65

REDUCED SUGAR OPTIONAL EXTRAS

MINI MUFFIN - BLUEBERRY	£1.05
ALMOND AND BERRY BITES 3PP (VE)	£1.40
CHOCOLATE POPCORN BARS	£1.65
HAZELNUT AND COCOA BITES 3PP (GF)(VE)	£1.40

OPTIONAL EXTRAS

FAIR TRADE TWIN PACK BISCUITS	£1.00
MINI CAKE SELECTION 2PP	£1.60
CHOCOLATE BROWNIE BITES 2PP	£1.60
MINI ECLAIRS 2PP	£1.20
TULIP MUFFINS	£2.20
FRESH FRUIT SALAD POT (GF)(VE)	£2.55
HONEY AND GRANOLA YOGHURT POT	£1.80
ALPRO VEGAN YOGHURT POT (VE)	£1.10
GLUTEN FREE OR VEGAN MUFFIN (GF)(VE)	£3.00
STRAWBERRY AND CREAM SCONE (MINI)	£2.20

BREAKFAST MENU

HOT BREAKFAST ITEMS

GRILLED BACON STOTTIE	£2.60
GRILLED SAUSAGE STOTTIE	£2.60
VEGAN SAUSAGE SEEDED ROLL (VE)	£2.60
WARM HAM AND EMMENTAL CHEESE CROISSANT	£2.60
WARM EMMENTAL CHEESE AND TOMATO CROISSANT	£2.40
*GF BREAD ON REQUEST	

COLD BREAKFAST ITEMS

SMOKED SALMON AND AVOCADO BAGEL	£3.90
AVOCADO, SPINACH, TOMATO AND VEGAN CHEESE BAGEL (VE)	£3.50
HONEY AND GRANOLA YOGHURT POT	£1.80
STRAWBERRY GRANOLA POT	£1.80
ALPRO VEGAN YOGHURT POT (VE)	£1.10

BAKERS CORNER

CROISSANTS WITH BUTTER AND JAM	£1.70
PAIN AU CHOCOLAT	£1.90
CINNAMON SWIRL	£1.80
PAIN AU RAISIN (VE)	£1.90
VEGAN RASPBERRY CROISSANT (VE)	£1.90
MINI DANISH PASTRY SELECTION 2PP	£1.40

SANDWICHES AND SIDES

Minimum Notice 5 Working Days



SANDWICHES AND SIDES

SANDWICH PLATTERS

ASSORTED SANDWICH PLATTER - MEAT AND FISH £5.45

1 ROUND PP - INCLUDES KETTLE CHIPS
VARIETY OF FILLINGS E.G. BLT, HAM SALD, CHICKEN AND STUFFING, TUNA MAYONNAISE.

ASSORTED TRADITIONAL SANDWICH PLATTER - VEGETARIAN £5.45

1 ROUND PP - INCLUDES KETTLE CHIPS
VARIETY OF FILLINGS E.G. PLOUGHMANS, TWO CHEESE AND ONION, EGG AND WATERCRESS, HUMMUS AND VEGETABLE (V)

PREMIUM ASSORTED SANDWICH PLATTER £7.65

1.5 ROUNDS PP - INCLUDES KETTLE CHIPS
VARIETY OF FILLINGS SERVED IN TRADITIONAL SANDWICHES, SOURDOUGH BAGUETTES AND WRAPS

PREMIUM ASSORTED VEGAN & GLUTEN FREE PLATTER £10.95

A SERVING OF TORTILLA CHIPS & ONION BHAJI
1 GLUTEN FREE & VEGAN FALAFEL & RED PEPPER WRAP PP
1 GLUTEN FREE & VEGAN BROWNIE PP

SIDES - HOT

VEGETABLE SAMOSAS & MANGO YOGHURT (V) 2PP £1.50

VEGAN ONION BHAJI (VE) (GF) 2PP £1.50

FALAFEL (VE) (GF) 2PP £1.50

TANDOORI CHICKEN SKEWER WITH RAITA (GF) 2PP £2.00

VEGETABLE GYOZA (V) 2PP £1.50

GOATS CHEESE TART (V) 1PP £1.65

SIDES - COLD

CHERRY TOMATO, MOZZARELLA & BASIL SKEWER (GF) 2PP £2.15

SCOTH EGG 1PP £2.60

VEGAN SAUSAGE ROLLS (VE) 1PP £2.15

HAND RAISED PORK PIE 1PP £1.65

SANDWICHES AND SIDES

DESSERT SELECTION

INDIVIDUAL PORTIONS

GRANOLA POT	£1.80
ALPRO VEGAN YOGHURT POT (VE)	£1.10
FRUIT PLATTER (VE) (GF)	£1.80
FRUIT SALAD POT (VE) (GF)	£2.55
LEMON POSSET	£1.80
MINI CAKE SELECTION	£1.60
CHOCOLATE BROWNIE BITES	£1.60
MINI ECLAIRS	£1.20
BLUEBERRY MINI MUFFINS	£1.05



SANDWICHES AND SIDES

CHEFS HEALTHIER CHOICE BUFFET

£9.40PP

ASSORTED SANDWICH PLATTER - MIXED-MEAT, VEGETARIAN AND VEGAN

A 50% MIX OF MEAT, VEGETARIAN AND VEGAN SANDWICHES SERVED ON SEPARATE PLATTERS.

TORTILLA CHIPS (VE) (GF)

TANDOORI CHICKEN SKEWERS WITH RAITA (GF)

SWEET POTATO FRITTATA WITH SALSA (V)

FRESH FRUIT PLATTER (VE) (GF)

NGCI

NON-GLUTEN CONTAINING INGREDIENTS

INDIVIDUALLY WRAPPED SANDWICH	POA
FALAFEL	£1.50
ONION BHAJI	£1.50
CHICKEN SKEWER	£2.00
CHOCOLATE MUFFIN	£3.00
FRESH FRUIT SALAD POT	£2.55

NGCI - THIS DOES NOT MEAN THIS MENU IS GLUTEN FREE

Whilst every care has been taken to ensure the cross contamination is minimal in our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provide. We would therefore recommend that you DO NOT rely solely on this information.

GLUTEN FREE

When needed we can buy in a small range of products that we can confirm are Gluten free and these would be served pre-wrapped. It is then the customer's responsibility to ensure that when the items is removed from the packaging, they take ownership to ensure the item doesn't become contaminated.

PACKED LUNCH TO GO

Minimum Notice 5 Working Days
£7.15 PP

PACKED LUNCH TO GO

SANDWICH - MEAT, VEGETARIAN,
VEGAN, HALAL OR NON-GLUTEN
WALKERS CRISPS
BOTTLE OF LIFE WATER
FRESH FRUIT
CHOCOLATE BAR

PADDLES

Minimum Notice 5 Working Days



PADDLES

MINIMUM ORDER OF 6 PEOPLE

£8.25 PP

ANTI PASTI PADDLES

PARMA HAM
MILANO SALAMI
TOMATO & RED ONION BRUSCHETTA
RICOTTA CHEESE & PESTO SALAD
BREAD STICKS
CRISPY CIABATTA BREAD
BLACK & GREEN OLIVES
OLIVE OIL & BALSAMIC VINEGAR

PLOUGHMAN'S PADDLES

CHICKEN LIVER PATE
MATURE CHEDDAR CHEESE
HOME BAKED HAM
PICKLED ONIONS
BABY GEM LETTUCE
SPICED PEAR CHUTNEY
SWEET PICKLE
SOURDOUGH BREAD

INDIAN PADDLES

CHICKEN TIKKA SKEWERS
ONION BHAJIS
SAMOSAS
PAKORAS
CHAPATTIS
CARROT PICKLE
MANGO CHUTNEY
SALSA CRIOLLO
LIME & CORIANDER SAUCE
TZATZIKI

PLANT BASED PADDLES

RED PEPPER HUMMUS
SMOKED AUBERGINE
CHARGRILLED VEGETABLES
STUFFED VINE LEAVES
MIXED LEAVES
SUN DRIED TOMATOES
MARINATED OLIVES
SPICED NUTS
FLAT BREADS

SHARING MENU

Minimum Notice 5 Working Days

CHOOSE A
SHARING MENU
FROM ONE OF OUR
HIGH-STREET STYLE
HOT FOOD TRADER
OPTIONS

SHARING MENU

MINIMUM ORDER OF 6 PEOPLE

HOLA POLLO

SHARING PLATO

£10.45 PP

SPICED ROAST CHICKEN WRAP WITH SALSA CRIOLLA
SPICED PULLED OAT WRAP
SPICED HALLOUMI WRAP WITH SALSA CRIOLLA
CHILLI & LIME CORN ON THE COB
PATATAS BRAVAS
HOLA POLLO SLAW



BAMBOO

SHARING PLATTER

£10.45 PP

CHICKEN KATSU DONBURI BOWL
TOFU KATSU DONBURI BOWL
SPICY VEGAN MEATBALL DONBURI RICE BOWL
VEGETABLE GYOZA
EDAMAME BEANS



DIRTY SALADS

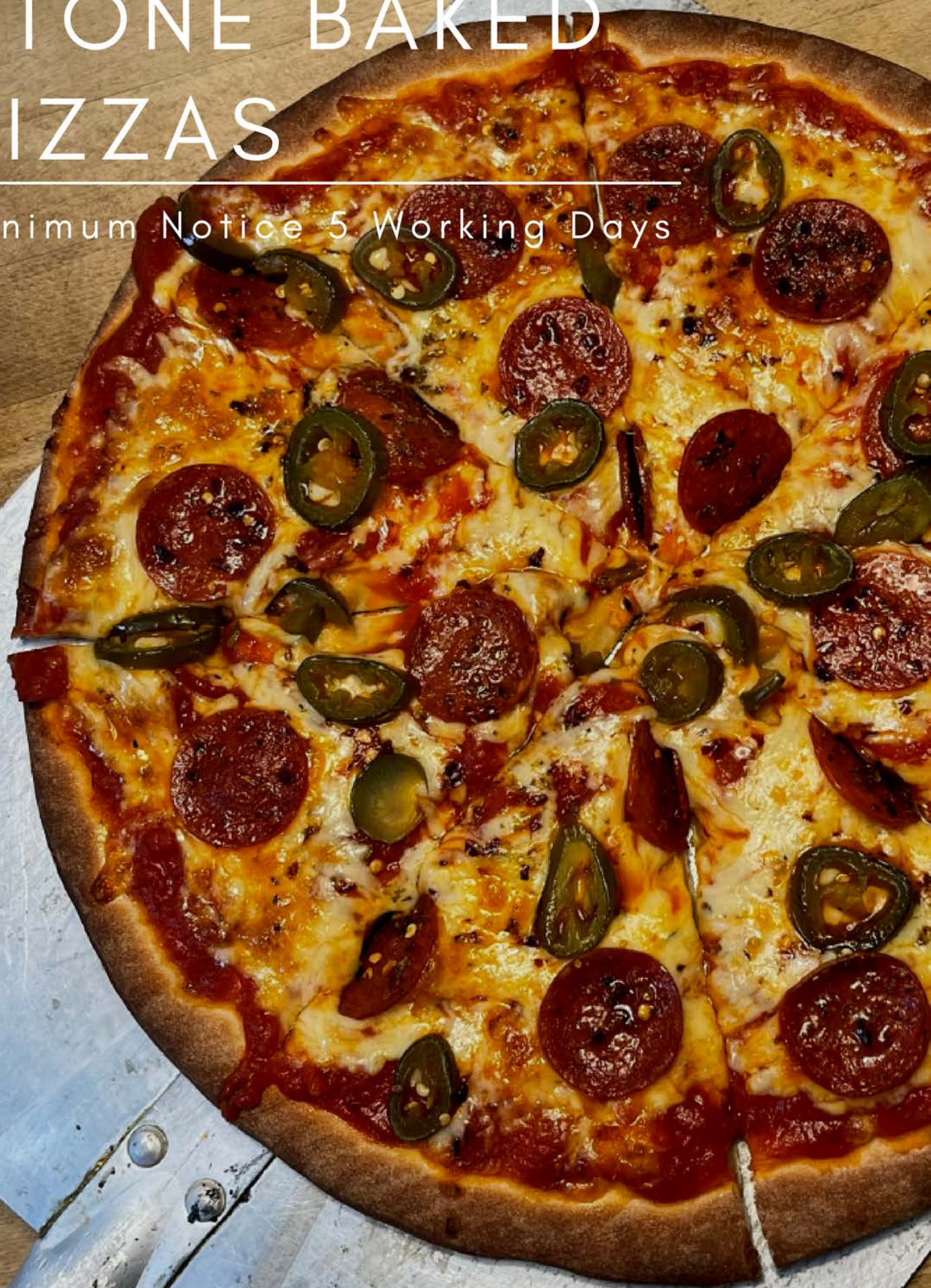
£11.55 PP

RAW KALE SLAW
MIXED LEAVES
COUS COUS WITH APRICOTS & SQUASH
BALSAMIC ROASTED BEETS WITH TOASTED SEEDS AND SOYA BEANS
PERUVIAN SPICED PULLED CHICKEN
PERUVIAN SPICED 'PULLED' OATS
SELECTION OF SPRINKLES
SELECTION OF DRESSINGS



STONE BAKED PIZZAS

Minimum Notice 5 Working Days



STONED BAKED PIZZA

MINIMUM ORDER OF 6 PEOPLE

CHOOSE FROM THE FOLLOWING STONE BAKED 14" SIGNATURE PIZZAS CUT INTO 6 SLICES TO SHARE WITH A SELECTION OF SIDES AND DIPS.

14" PIZZAS

MARGHERITA (V)	£10.95
VEGAN MARGHERITA (VE)	£10.95
BBQ CHICKEN	£13.15
PEPPERONI	£13.15
VEGGIE FEAST (V)	£13.15
MEAT FEAST	£14.25
VEGAN MEATLESS FEAST (VE)	£14.25

SIDES

SKINNY FRIES	£1.50
POTATO WEDGES	£2.15
SWEET POTATO FRIES	£3.00
CRISPY GIANT ONION RINGS	£2.20
GARLIC PIZZA BREAD (4 PIECES)	£2.75
CHEESY GARLIC PIZZA BREAD (4 PIECES)	£3.00
BBQ CHICKEN WINGS (5 PIECES)	£3.40
DRESSED ITALIAN LEAF SALAD	£1.80

VEGETARIAN MEAL DEAL FOR 6

£8.50 PP

TWO VEGETARIAN STONE BAKED 14" SIGNATURE PIZZAS CUT INTO 6 SLICES SERVED WITH A SHARER PORTION OF GARLIC BREAD PIZZA, GIANT ONION RINGS, POTATO WEDGES AND DIPS.

MEAT MEAL DEAL FOR 6

£8.50 PP

TWO MEAT STONE BAKED 14" SIGNATURE PIZZAS CUT INTO 6 SLICES SERVED WITH A SHARER PORTION OF GARLIC BREAD PIZZA, GIANT ONION RINGS, POTATO WEDGES AND DIPS.

DIPS

GARLIC AND HERB	£0.33
SWEET CHILLI	£0.33
BBQ DIP	£0.33
VEGAN SPICY MAYO	£0.33

CANAPÈS

Minimum Notice 5 Working Days



CANAPÈS

MINIMUM ORDER OF 20 PEOPLE
3 PER PERSON FOR £8.25

MEAT

CHICKEN LIVER PARFAIT, SWEET RED
ONION MARMALADE ON A BRIOCHE
CROSTINI

CHORIZO & SUNBLUSHED TOMATO
TAPENADE

TERIYAKI DUCK & SESAME SEED ASIAN
SALAD

FISH

SMOKED SALMON AND DILL CREAM
CHEESE BLINI

MACKEREL PATE & HORSERADISH
CREAM TARTLET

CRAB CAKE WITH SWEETCORN SALSA

VEGETARIAN

BAKED WILD MUSHROOM &
TARRAGON TARTLET

PIMENTO & PESTO SOURDOUGH
CROSTINI (VE)

RATATOUILLE AND PURPLE BASIL
TARTLET

SWEET

MINI FRENCH MACARONS

CHOCOLATE TRUFFLES

SEASONAL FRUIT SKEWERS

GLUTEN FREE AND VEGAN CANAPES ARE AVAILABLE UPON REQUEST

FINGER FOOD

Minimum Notice 5 Working Days



FINGER FOOD

MINIMUM ORDER OF 6 PEOPLE

BUILD YOUR OWN BUFFET OR USE AS
AN ADDITION TO YOUR MAIN CHOICES

THREE ITEMS £6.00PP

SIX ITEMS £11.00PP

MEAT

CARAMELISED ONION SAUSAGE ROLL

CARMALISED HONEY & MUSTARD MINI
SAUSAGES

TANDOORI CHICKEN SKEWER AND
MINT RAITA (GF)

CHICKEN SKEWER (GF)

CHICKEN KATSU BITES

PORK PIE WITH SPICED PEAR CHUTNEY

SWEET

CARAMEL SHORTBREAD

ROCKY ROAD

LEMON DRIZZLE CAKE

CARROT CAKE

CHOCOLATE BROWNIE

SEASONAL FRUIT PLATTER (GF)

VEGETARIAN

ONION BHAJI WITH MANGO CHUTNEY
(VE)(GF)

VEGETABLE SPRING ROLL WITH SWEET
CHILLI (VE)

SPICED HALLOUMI SKEWER AND RED
PEPPER HUMMUS (GF)

VEGETABLE SAMOSA WITH MANGO
YOGHURT

TOMATO, BASIL AND GOATS CHEESE TART

BEETROOT FALAFEL WITH TZATZIKI (GF)

TOMATO, BASIL & GOATS CHEESE POTATO
PIE

FISH

BREADED PLAICE GOUJON WITH TARTARE
SAUCE

TEMPURA PRAWNS WITH SAMBAL OELEK

THAI STYLE FISH CAKES WITH SWEET
CHILLI

SMOKED SALMON ARANCINI WITH AIOLI

BOWL FOOD

Minimum Notice 5 Working Days



BOWL FOOD

£12.00 TWO BOWL MENU PP

£6.00 EXTRA BOWL PP

MEAT

LAMB TAGINE WITH WARM QUINOA
TABBOULEH AND MINTED LABNEH,
FRESH HERBS & DUKKAH

MASALA SPICED MANGO GLAZED
CHICKEN, SAAG ALOO, CUCUMBER,
LIME AND MINT SAMBAL

SLOW ROAST PORK BELLY, WILTED
GREENS, LEEK MASH, CIDER AND
MUSTARD GRAVY, FRESH APPLE

SEARED RARE BEEF, ROAST PEANUTS,
ASIAN VEGETABLE & GLASS NOODLE
SALAD WITH SESAME DRESSING

LEMON AND HERB GRILLED CHICKEN,
HERITAGE TOMATO PANZANELLA, PUY
LENTIL SALSA VERDE

FISH

BPHANANG KING PRAWN CURRY,
COCONUT RICE, SAMBAL OELEK,
FRESH HERBS AND LIME

SEARED SALMON, NIÇOISE SALAD,
BABY GEM WEDGES AND LEMON AIOLI

BREAD CRUMBED PLAICE GOUJONS,
TWICE COOKED CHIPS, TOMATO
CHUTNEY AND MUSHY PEAS

VEGETARIAN

SWEET POTATO FALAFEL, MANGETOUT,
FENNEL, ORANGE AND QUINOA SALAD
WITH SMASHED HAZELNUTS
(VE)(GF)

GNOCCHI WITH ROASTED BUTTERNUT
SQUASH, SAGE BEURRE NOISETTE,
PINE NUTS AND AGED PARMESAN.

PEA & BASIL ARANCINI, WITH BURNT
BROCCOLI AND WHITE BEAN CAESAR
SALAD

SWEET

LEMON POSSET WITH RASPBERRY
COULIS, CHANTILLY CREAM AND
MERINGUE SHARDS

CHOCOLATE MOUSSE,
HONEYCOMB, SALTED CARAMEL
SAUCE, CHOCOLATE CURLS

COCONUT PANNA COTTA, ROAST
PINEAPPLE, MAPLE GRANOLA

SEASONAL FRESH FRUIT SALAD
(VE)(GF)

FORK BUFFET

Minimum Notice 5 Working Days



FORK BUFFET

CHOOSE TWO MAINS, TWO SIDES AND ONE
DESSERT £24.75 PER PERSON

ADDITIONAL MAINS £8.80 PER PERSON

MEAT

LAMB TAGINE WITH WARM QUINOA
TABBOULEH AND MINTED LABNEH, FRESH
HERBS & DUKKAH

MASALA SPICED MANGO GLAZED CHICKEN,
SAAG ALOO, CUCUMBER, LIME AND MINT
SAMBAL

SLOW ROAST PORK BELLY, WILTED GREENS,
LEEK MASH, CIDER AND MUSTARD GRAVY,
FRESH APPLE

SEARED RARE BEEF, ROAST PEANUTS, ASIAN
VEGETABLE & GLASS NOODLE SALAD WITH
SESAME DRESSING

LEMON AND HERB GRILLED CHICKEN,
HERITAGE TOMATO PANZANELLA, PUY
LENTIL SALSA VERDE

SIDES

SEASONAL SALAD

CLASSIC SLAW

HERBY POTATO SALAD

VEGAN FETA, BLACK OLIVE AND
VINE TOMATO SALAD
(VE)

ROAST TOMATO AND
ORZO SALAD

RICH TOMATO RATATOUILLE

THYME ROASTED NEW POTATOES

CHILLI AND GARLIC BROCCOLI

STEAMED BROWN RICE

ASSORTED WARM BREADS

FISH

BPHANANG KING PRAWN CURRY,
COCONUT RICE, SAMBAL OELEK,
FRESH HERBS AND LIME

SEARED SALMON, NIÇOISE SALAD,
BABY GEM WEDGES AND LEMON AIOLI

BREAD CRUMBED PLAICE GOUJONS,
TWICE COOKED CHIPS, TOMATO
CHUTNEY AND MUSHY PEAS

VEGETARIAN

SWEET POTATO FALAFEL, MANGETOUT,
FENNEL, ORANGE AND QUINOA SALAD
WITH SMASHED HAZELNUTS
(GF)

GNOCCHI WITH ROASTED BUTTERNUT
SQUASH, SAGE BEURRE NOISETTE, PINE
NUTS AND AGED PARMESAN.

PEA & BASIL ARANCINI, WITH BURNT
BROCCOLI AND WHITE BEAN CAESAR
SALAD

SWEET

LEMON POSSET WITH RASPBERRY
COULIS, CHANTILLY CREAM AND
MERINGUE SHARDS

CHOCOLATE MOUSSE, HONEYCOMB,
SALTED CARAMEL
SAUCE, CHOCOLATE CURLS

COCONUT PANNA COTTA, ROAST
PINEAPPLE, MAPLE GRANOLA

SEASONAL FRESH FRUIT SALAD
(VE)(GF)

FORK BUFFET

SET MENU

£11.55 PER PERSON

THE CLASSICS MENU 1

Traditional Beef Lasagne

Roasted Vegetable Lasagne

Garlic and Herb Bread

Jacket Potato Wedges

Mixed Salad

Coleslaw

THE CLASSICS MENU 2

Chicken Tikka Masala

Sweet Potato and

Spinach Rogan Josh

Steamed Rice

Chota Naan Breads

Onion Bhajis

Pickles



FINE DINING

Minimum Notice 7 Working Days



FINE DINING

MINIMUM ORDER OF 12 PEOPLE

STARTERS

A SELECTION OF WARM BREADS, OLIVES & DIPS (V)	£5.45
SPICED PUMPKIN SOUP, COCONUT YOGHURT, TOASTED PUMPKIN SEEDS & MICRO CORIANDER (VE) (GF)	£6.50
CHARRED LEEK SALAD, ROASTED SQUASH, SAUTEED WILD MUSHROOMS & VEGAN CHEESE VINAIGRETTE (VE) (GF)	£7.00
VANILLA ROASTED FIG, PEAR PUREE, BLUE CHEESE, CELERY AND WALNUT SALAD (V) (GF)	£7.00
BETROOT CARPACCIO, PICKLED CARROTS, GOATS CHEESE MOUSSE & ROASTED MAPLE WALNUTS (V)	£7.00
HAM HOCK AND LEEK TERRINE, PEA PUREE, QUAIL'S EGG, LAMB'S LETTUCE AND BROWN ALE BREAD	£7.00
DUCK CONFIT SALAD, WARM SESAME FRIED VEGETABLES, SPICED PLUM DRESSING & SESAME SEEDS	£7.00
KING PRAWN ARANCINI, TOMATO & CHILLI SAUCE, PARMESAN TUILLE & HERB OIL	£7.00
TRADITIONAL SMOKED SALMON, ROASTED NEW POTATO & DILL SALAD, CAPERS & SHALLOTS	£7.00

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR.

FINE DINING

MINIMUM ORDER OF 12 PEOPLE

MAINS

CARAMELISED ONION & THYME TART, TENDERSTEM BROCCOLI, SHIITAKE MUSHROOMS & WINTER HERBS (VE)	£16.50
SALT BAKED CELERIAC, PEARL BARLEY RISOTTO, TRUFFLED CARROTS, WATERCRESS OIL & PAPRIKA KALE (VE)	£16.50
BUTTERNUT SQUASH & SWEET POTATO PITHIVIER, GARLIC ROASTED ROOT VEGETABLES, SWEET & SOUR ONIONS (V)	£16.50
BAKED SALMON FILLET, OLIVE OIL CRUSHED POTATO, ROASTED BEETS WITH SHALLOT & CRISPY ONIONS (GF)	£19.75
PAN FRIED FILLET OF SEABASS, CRAB CAKE, SAUTEED GREENS, RED PEPPER SAUCE & PARSNIP CRISP	£22.50
HERB POACHED CHICKEN BREAST, PEARL BARLEY RISOTTO, CRISPY SKIN, WATERCRESS OIL & PAPRIKA KALE	£16.50
SAGE ROASTED CHICKEN BREAST, CARAMELISED ONION TART, GARLIC MUSHROOMS & TENDERSTEM BROCCOLI	£17.50
ROAST PORK LOIN, BRAISED PORK SHOULDER CROQUETTE, SAUTEED CABBAGE & SMOKED BACON LARDONS	£18.50
FIVE SPICE MARINATED DUCK BREAST, DUCK CONFIT POTATO CAKE, PAK CHOI, HONEY & SESAME DRESSING	£22.50
ROASTED LAMB RUMP, CHARRED ARTICHOKEs, FONDANT CARROTS & PICKLED TURNIPS (GF)	£22.50

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR.

FINE DINING

MINIMUM ORDER OF 12 PEOPLE

DESSERTS

LEMON POLENTA CAKE, VEGAN YOGHURT, ROSEMARY SYRUP & CANDIED PEEL (VE) (GF) **£7.50**

VANILLA CHEESECAKE, CHAI SYRUP, ROASTED PINEAPPLE, MICRO BASIL & RASPBERRY **£7.50**

TRADITIONAL STICKY TOFFEE PUDDING, HONEYCOMB ICE CREAM, BUTTERSCOTCH SAUCE AND HONEYCOMB **£7.50**

APPLE & PEAR COMPOTE, GINGER BISCUIT CRUMB, CHANTILLY CREAM, TOFFEE SAUCE & DRIED APPLE **£7.50**

MILK & WHITE CHOCOLATE MOUSSE, COINTREAU & MINT SYRUP, CHOCOLATE SHARDS & PISTACHIOS **£7.50**

SPICED PANNA COTTA, RHUBARB COMPOTE, POACHED RHUBARB, DRIED RHUBARB & VANILLA BISCUIT **£7.50**

DARK CHOCOLATE TART, MULLED WINTER BERRIES, VANILLA CREAM & CARAMELISED ORANGES (GF) **£7.50**

A SELECTION OF BRITISH & EUROPEAN CHEESES, APPLE & DATE CHUTNEY, CELERY & BISCUITS **£9.50**

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR.

SIGNATURE MENUS

Minimum Notice 10 Working Days



GRAEME TOMS SIGNATURE MENU

TASTING MENU £55

WITH WINE FLIGHT £85

ARTISAN BREADS WITH WHIPPED SMOKED SALT BUTTER

WILD MUSHROOM AND TARRAGON TART WITH TRUFFLE CRÈME FRAICHE
CHARDONNAY, BOGLE VINEYARDS

HEIRLOOM TOMATO SALAD, CHARRED ASPARAGUS, WATERCRESS, BALSAMIC AND
SHAVED ITALIAN CHEESE
SAN VINCENZO ANSELMI

TWICE BAKED NORTHUMBRIAN CHEESE SOUFFLE, BEETROOT AND APPLE CHUTNEY
AND ROCKET
RIESLING RESERVE, TRIMBACH

MARINATED LAMB RUMP, SPICED CARROT PUREE, ROASTED ARTICHOKEs, SPINACH
AND CHICKPEAS, HARISSA YOGHURT, TOASTED SEEDS AND CORIANDER
QUINTA DO CRASTO DOURO SUPERIOR

OR

CHARRED GRILLED CELERIAC AND CAULIFLOWER, SPICED CARROT PUREE, ROASTED
ARTICHOKEs, SPINACH AND CHICKPEAS, HARISSA YOGHURT, TOASTED SEEDS AND
CORIANDER
QUINTA DO CRASTO DOURO SUPERIOR

WHITE CHOCOLATE PANNA COTTA, POACHED RHUBARB, GINGER CRUMB AND
CAMELISED ORANGES
RIVESALTES AMBRE, DOMAINE CAZES

COFFEE AND CHOCOLATE TRUFFLES

WINE LIST



WINE LIST

WHITE WINE

TREBBIANO RUBICONE ROMETTA **£13.75**

VERDEJO RAMON BILBAO **£19.25**

VINA LEYDA SAUVIGNON BLANC **£21.45**

ROSE WINE

RAUBERT & MATHIEU PALOOZA ROSE **£17.05**

RED WINE

EMBRUJO ORGANIC TEMPERANILLO **£13.75**

DE MARTINO ESTATE CABERNET
SAUVIGNON **£19.25**

VINA LEYDA PINOT NOIR **£21.45**

PROSECCO & CHAMPAGNE

PROSECCO STELLE D'ITALIA **£18.15**

MOET & CHANDON IMPERIAL NV **£71.50**

BOTTLED BEERS

SOL MEXICO **£3.30**

HEINEKEN **£3.30**

BIRRA MORETTI **£3.85**

GLUTEN FREE PERONI **£3.85**

NO ALCOHOL HEINEKEN **£3.00**

BREWDOG PUNK IPA **£4.95**

BULMERS ORIGINAL **£3.85**

REKORDERLIG STRAWBERRY
LIME **£3.30**

SPIRITS

ESLINGSBY LONDON DRY GIN &
TONIC 25CL **£5.00**

CAPTAIN MORGANS SPICED &
COKE 25CL **£5.00**

SMIRNOFF & CRANBERRY CAN
25CL **£5.50**



**Northumbria
University**
NEWCASTLE