

Discover the most unique & unusual event spaces in the North East

Conference & Dining

The Perfect Event

We've got the perfect mix of ingredients to make your conference or event stand out from the crowd. From canapé receptions to working lunches, from afternoon cream teas to black-tie dinners, we source the best ingredients to help you create a perfect event. The event management and catering services are provided by our prestigious in-house caterer, Sodexo Prestige.

Locally Themed Dinner Menu Selector - £32.95 per person.

To Start (choose one)

Northumberland vegetable broth.

Served with a home made mini stottie.

Broccoli and Swaledale cheddar cheese soup.

Served with a home made mini stottie.

Heritage potato and chervil soup.

Served with a home made mini stottie.

To Follow (choose one)

Corn-fed chicken supreme with mushroom sauce.

Gratin dauphinois and a panache of fresh vegetables.

Slow braised beef in Newcastle Brown Ale sauce.

Fondant potato and chunky vegetables.

Northumberland minted lamb rump with minted gravy.

Cider fondant potato and root vegetables.

Whitby herb crusted cod with bubble and squeak with saffron cream.

Local wild mushroom and parmesan risotto with herb oil. (V)

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Afters (choose one)

- “Stottie” bread and butter pudding with vanilla custard.
- Local strawberry cheesecake and macerated berries.
- Chocolate crème brûlée with a sable biscuit

Suggested Dinner Menus

Dinner Menu A - £31 per person.

- Home made chunky vegetable soup with a fresh home made bread roll. (V)
- Supreme of corn fed chicken, green panache vegetables, creamy mashed potatoes and wild mushroom sauce.
- Sicilian lemon tart with macerated berries and soft whipped cream.
- Freshly brewed coffee.

Dinner Menu B - £34.45 per person.

- Smooth chicken liver terrine with red onion chutney and toasted brioche bread.
- Slow roasted minted rump of lamb, steamed root vegetables, parsley crushed new potatoes and red currant demi glace.
- Warm chocolate fondant with crème anglaise.
- Freshly brewed coffee.

Alternatively, we are happy to work with you to create a bespoke menu.

Please note all prices exclude vat