



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

Banquet Selector for Gallery Dinners

Cold Starters

A salad of corn-fed smoked chicken, avocado and pine nuts. Dressed with a red onion and Mango salsa £7.95

Chorizo sausage, roquito pepper and potato tortilla, topped with a red onion alioli and tequila oil £8.50

Hot Starters

Poached salmon with lemon and herb oil served on a fennel and new potato salad £7.50

Ham and pease pudding tart served with cherry tomato chutney £8.50

Warm tandoori chicken and mango salad with cucumber raita and garlic flatbread £9.00

Dietary option

Sweet potato, spinach and pine nut filo tartlet (VG V)

Peppered mackerel and beetroot salad with horseradish and gluten free toast (GF DF)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

VG: Vegan

All prices exclude vat





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Main Course Selection

Thick cut loin of Pork set on braised savoy cabbage, florets of broccoli and crushed basil new potatoes. Served with a mushroom and white wine sauce	£14.95
Asian marinated breast of chicken, set on stir-fried noddles and stringed vegetables. Drizzled with a ginger and soy oil	£15.95
Slow roasted feather blade of beef, whole grain mustard potato puree and braised root vegetables. Drizzled with a rich 5 hour stock demi glaze	£16.95
Oven baked Atlantic cod, topped with herbed oats and a butter sauce. accompanied with lyonnaise potatoes and green beans	£17.95
Chump of lamb, marinated in Moroccan spices and set on a grilled vegetable cous-cous. Plated with flat bread and a light chilli and garlic oil	£19.95
Topside of British beef, mature roasted and set on a beef dripping, fondant Potato and parsnip mash. Served with a green peppercorn demi glaze	£18.95
Thick cut fillet of salmon, baked with lime and coriander and served with a tarragon infused potato mash. accompanied with a lemon and apricot chutney	£18.95

Dietary option

Roast cauliflower, spinach and pepper coulibiac served with crushed new potatoes and vegetables (V VG)

Asparagus and fresh garden pea girasol with Truffle oil and a red pepper and onion salsa (V GF)

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Desserts

Old English tipsy trifle with hazelnut praline and a shortbread finger	£7.95
Sticky toffee pudding, toffee sauce and Doddingtons vanilla ice cream	£7.95
Chocolate mousse topped with orange cream and caramelised walnuts	£7.95
Italian style lemon meringue pie with a raspberry crisp	£8.50
White and dark chocolate cheesecake with mint dessert sauce and minted Chantilly cream	£8.95

Dietary option

Poached pear with orange syrup and toasted walnuts (GF DF VG V)

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