

Private Dining Menu

Three Course for £24.95 per person or Two Course for £19.95 per person.

FIRST COURSE

SOUP OF THE DAY

Served with Bread & Butter

Contains Gluten & Dairy. Can be Gluten Free with Gluten Free Bread

LARGE KING PRAWNS

Flash fried King Prawns cooked with Garlic, Chilli, Spring Onions and finished with Lemon & Parsley.

Contains: Crustacean & Dairy

BLACK PUDDING SALAD

Pan Fried Black Pudding and Chorizo served with Salad and topped with a Balsamic Dressing

Contains: Gluten and Dairy

TRADITIONAL PRAWN COCKTAIL

Plump Greenland Prawns set on Baby Gem topped with a Marie Rose Sauce. Served with Brown Bread and Butter

Contains: Dairy, Crustaceans & Gluten

SECOND COURSE

MASSAMAN SPICED LAMB SHANK

Served on a bed of Rice and a Mint Yoghurt Dressing.

Contains: Dairy, Crustacean and Peanut

SOZ RUMP STEAK

Served with Chunky Chips, Flat Cap Mushrooms, Beef Tomatoes and Onion Rings

Contains: Gluten— Gluten Free without Onion Rings

ITALIAN JOB

Grilled Butterfly Chicken Breast served with a Garlic and Pepperoni Penne Pasta.

Contains: Gluten and Dairy

CHICKEN STROGANOFF

Served with Rice & Chunky Chips

Contains: Gluten, Dairy & Mustard

BEEF LASAGNE

Handmade layers of Pasta and Bolognese topped with a Mornay Sauce, baked in the oven and served with half a Garlic Ciabatta, Salad and Chunky Chips.

Contains: Gluten, Sulphites, Egg & Dairy

THIRD COURSE

HOMEMADE STICKY TOFFEE PUDDING

Topped with Butterscotch sauce and served with Vanilla Ice Cream

Contains: Gluten & Dairy

TRIO OF ICE CREAMS

Ask your waiter for details and allergens

LEMON MERINGUE SUNDAE

Lemon Meringue and Vanilla Ice Cream with Lemon Curd, Meringue pieces and topped with Cream.

Contains: Dairy & Egg

ETON MESS

Meringue & Seasonal Berries bound in a Chantilly Cream

Contains: Egg and Dairy

Deluxe Private Dining Menu

All for £39.95 per person

FIRST COURSE

CHEFS CANAPES

SECOND COURSE

CHEFS HOMEMADE TOMATO AND SWEET ROAST PEPPER SOUP

Served with a Warm Crusty Roll

Contains: Gluten & Dairy

SCALLOPS AND GOATS CHEESE BROCHETTES

Succulent pan fried Scallops served on a Goats Cheese and Tomato brochette.

Contains: Gluten, Dairy & Molluscs

DUCK BREAST

Pan fried Duck breast served pink with a peppered Strawberry salad and smooth Chocolate sauce

Contains: Dairy

CARPACCIO OF BEEF

Carpaccio of Beef Fillet set on a bed of homemade Pesto, served with Sweet Potato Crisps

Contains: Nuts

GRILLED HALLOUMI

Grilled Halloumi set on a bed of Mixed Leaves with Olives, Sun Dried Tomatoes & drizzled with a Pesto Sauce

Contains: Dairy

THIRD COURSE

A refreshing Lime Sorbet

FOURTH COURSE

CHINESE STYLE DUCK

Served with Warm Pancakes and Sweet Chilli, Hoisin & Plum Sauce

Contains: Gluten

12OZ RIB EYE

Cooked to your liking with Tomato, Mushrooms, Onions & Chunky Chips

Contains: Dairy & Gluten (Can be made Gluten Free without Onion Rings)

CHICKEN BREAST

Stuffed with Garlic & Herb Cream Cheese, wrapped in Parma Ham served with a White Wine & Chive Cream sauce, with sautéed potatoes

Contains: Dairy

CAUSEY ROOT VEGETABLE BUBBLE AND SQUEAK

Served with a Yorkshire Pudding and Red Wine Gravy.

Contains: Gluten, Sulphites & Dairy

PAN FRIED SEA BASS FILLET

Served with Chorizo & Tomato Mussel Stew.

Contains: Crustaceans

FIFTH COURSE

THE ITALIAN APEROLIC

A shot of Aperol, topped with Prosecco and finished with fruit Sorbet - a real palate cleanser!

Contains: Gluten

THAI INSPIRED COCONUT SHELL

Half a coconut shell filled with Kiwi,

Pineapple and Coconut Ice Cream

HOMEMADE CHOCOLATE BROWNIE

Soft Chocolate Brownie served with Mint

Chocolate Ice Cream

Contains: Gluten, Egg & Dairy

CHEFS HOMEMADE CHEESECAKE OF THE DAY

Ask waiter for details

Contains: Gluten & Dairy

CAUSEY CHEESE BOARD

Northumberland Smoked Cheese,

Nettle Cheese & Stilton with Fruit, Chutney and Crackers

Contains: Milk, Gluten & Celery

Can be made Gluten free.

STRAWBERRY SUNDAE

Strawberry and Vanilla Ice Cream with Strawberry Coulis, Fresh Strawberries and topped with Cream.

Contains: Dairy

Afternoon Tea Menu

£19.95 per person
Available Monday—Saturday

South Causey Afternoon Tea

A selection of Sandwiches:

Egg Mayonnaise

Ham and Peas Pudding

Tuna and Sweetcorn bound in Mayonnaise

Three Northumberland Cheeses - Smoked, Cheddar and Nettle, mixed with Red Onion and Mayonnaise

Freshly baked Fruit and Cheese Scones with Strawberry Jam and Clotted Cream, Cheese and Grapes, Mini Quiche, Mini Fish and Chips Cheesecake, Salted Caramel Tart, Milk shake, Cake of the day and mini Sundae!

Tea or Coffee will be on free flow and Re-filled as many times as you like.

If your guests have any dietary requirements, please see the menus below. Please note these must be pre ordered.

Vegan & Vegetarian

Hummus stuffed Tomato
Chick pea Salad
Guacamole Nibbles
Chocolate covered Strawberries
Vegan Friendly Cakes
Mini fruit Salad
Sorbet
Soya Milkshake
Fruit scones with Jam

Sandwiches

Hummus and Roast Pepper
Tomato and Red Onion
Hummus and Cucumber

Tea or Coffee will be on free flow and
Re-filled as many times as you like.

£19.95

Gluten Free

A selection of Sandwiches:

Egg Mayonnaise

Ham and Peas Pudding

Tuna and Sweetcorn bound in Mayonnaise
Three Northumberland Cheeses - Smoked,
Cheddar and Nettle, mixed with Red Onion
and Mayonnaise

Served on gluten free bread.

Gluten Free Fruit and Cheese Scones with
Strawberry Jam and Clotted Cream, Cheese
and Grapes, Mini Quiche, Mini Vegetarian
Sausages and Chips, Chefs Eton Mess,
Macaroons, Milk shake, Cake of the day and
mini Sundae!

£19.95