

Private Dining Menu

Three Course for £26.95 per person or Two Course for £21.95 per person.

FIRST COURSE

SOUP OF THE DAY

Served with Bread & Butter

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

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

GRILLED HALLOUMI

Grilled Halloumi Cheese on a bed of sun dried tomatoes and Olives finished with a Balsamic Dressing

Contains: Dairy

SECOND COURSE

MINTED LAMB SHANK

Served with Creamy mash and root vegetables with gravy

Contains: Dairy, Crustacean and Peanut

ROAST BEEF AND YORKSHIRE PUDDING

Served with seasonal vegetables and Homemade Gravy

Contains: Gluten, Egg & Milk

MIXED VEGETABLES AND BEAN STEW

Served with guacamole and sour Cream.

Suitable for Vegans

SPICED SALMON FILLET

Salmon with an oaked smoked Crumb, served with a warm salad of Green Beans, Olives, Sun dried Tomatoes, New Potatoes & Herb dressing..

Contains: Dairy & Sulphites

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

CHOCOLATE FUDGE CAKE

Served with Vanilla Ice Cream

Contains: Gluten, Egg & Dairy

Deluxe Private Dining Menu

All for £39.95 per person

FIRST COURSE

CHEFS CANAPES

SECOND COURSE

SOUP OF THE DAY

Served with a Warm Crusty Roll

Contains: Gluten & Dairy

SCALLOPS & BLACK PUDDING

Pan Seared Scallops with Black Pudding set on a Pea Puree.

Contains: Gluten, Dairy & Molluscs

ASPARAGUS & STEAK

Butterd Asparagus Spears wrapped in prime Beef Steak cooked with Garlic & Chilli served with a Rocket Salad

Contains: Dairy

PORK FILLET

Marinated Pork Fillet cooked in honey & spring onions served with fresh Bread to dip.

Contains: Nuts

AVOCADO SALAD

Crisp Salad of Avocado, orange & carrot dressed with a tangy citrus dressing.

Contains: Dairy

THIRD COURSE

A refreshing Lime Sorbet

FOURTH COURSE

PAN FRIED DUCK BREAST

With Teriyaki Noodles and served in a Poppadom Boat

Contains: Gluten Dairy

100Z SIRLOIN

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

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

CHICKEN BREAST

Served with a White Wine & leak 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

SPICED SALMON FILLET

Salmon with an oaked smoked Crumb, served with a warm salad of Green Beans, Olives, Sun dried Tomatoes,
New Potatoes & Herb dressing..

Contains: Dairy & Sulphites

FIFTH COURSE

THE ITALIAN APEROLIC

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

Contains: Gluten

SPOTTED DICK

A Classic! Served with Custard.

Contains: Gluten Dairy

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 Chefs 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