

Banqueting Menu

Please select ONE item from each course to create your menu on the day

STARTERS

Roast Tomato & Red Pepper Soup

Finished with basil oil
(Allergens: *Gluten, Soya, Milk, Celery*)
May Contain: *Eggs*

Cauliflower Cheese Soup

Topped with crispy onions
(Allergens: *Gluten, Soya, Milk, Celery*)
May Contain: *Eggs*

Chicken & Apricot Terrine

Beetroot & horseradish chutney, baked ciabatta
(Allergens: *Gluten, Sulphur Dioxide*)
May Contain: *Tree Nuts, Celery, Mustard, Sesame*

Torched Mackerel Fillet

Gooseberry puree, pickled cucumber, apple & celeriac slaw
(Allergens: *Fish, Celery, Sulphur Dioxide*)
(£5.00 Supplement)

Three Cheese & Onion Chutney Tart

Pea shoots, sweet red peppers, balsamic glaze
(Allergens: *Gluten, Eggs, Milk, Sulphur Dioxide*)
May Contain: *Celery, Mustard*

Passion Fruit Cheesecake

With passion fruit and raspberry coulis
(Allergens: *Gluten, Soya, Milk, Sulphur Dioxides*)
Contains: *Beef Gelatin*
May Contain: *Peanuts, Tree Nuts, Eggs, Sesame*

Tarte au Citron

Lemon curd mascarpone
(Allergens: *Eggs, Milk*)
May Contain: *Gluten, Peanuts, Tree Nuts, Soya, Sesame, Sulphur Dioxide*

Apple Tarte Tatin

Crème anglaise, cinnamon ice cream
(Allergens: *Gluten, Eggs, Milk*)
May Contain: *Fish, Peanuts, Lupin, Tree Nuts, Soya, Celery, Mustard, Sesame, Sulphur Dioxide*
(£5.00 Supplement)

MAIN COURSE

Honey Mustard Marinated Chicken

Served with Dijon mash, roast carrots, broccoli and a shallot & white wine sauce
(Allergens: *Milk, Mustard, Sulphur Dioxide*)

Slow Cooked Pork Shoulder

Pressed sausage gratin, roast carrots, tender-stem broccoli and served with cider-soaked sultana jus
(Allergens: *Gluten, Tree Nuts, Celery, Sulphur Dioxide*)
May Contain: *Soya, Eggs, Milk, Mustard, Sesame*

Brown Ale Braised Beef

Served with garlic pomme puree, maple-glazed parsnips, haricots verts, and a red wine & mushroom jus
(Allergens: *Gluten, Milk, Celery, Sulphur Dioxide*)

Short Rib of Beef

Served with rainbow carrots, gratin potato, baby corn, and a port & redcurrant jus
(Allergens: *Milk, Sulphur Dioxide*)
(£5.00 Supplement)

Orzo Pasta & Vegan Meatballs

Basil and plum tomato sauce
(Allergens: *Gluten, Soya*)
May Contain: *Eggs, Celery, Mustard, Sesame*

Butternut Squash & Sweet Potato Risotto

Sage and garlic oil

DESSERTS

Chocolate & Orange Tart

Honey & orange syrup
(Allergens: *Soya*)

Mango Charlotte

Honey & cardamom syrup, hazelnut crumb
(Allergens: *Gluten, Tree Nuts, Soya, Eggs, Milk*)
May Contain: *Peanuts, Sesame, Sulphur Dioxide*

Coffee & Chocolate

(Allergens: *Soya*)
£3 . 50 per person

Crowne Plaza Newcastle