

Epic Food & Drinks...



EPIC WEDDING FOOD

*Our food options are jam packed with tastefully traditional
& daringly different choices*



1, 2 & 3 COURSE WEDDING MEAL



BBQ, HOG ROAST & ROTISSERIE



FEASTS



PIZZA & STREETFOOD



BUFFETS

PLUS AFTERNOON TEA, BURGERS & PIES & MUCH MORE!

Premium Table Wine:

(Half Bottle Per Person)

Chablis Domaine Millet

Whispering Angel

Rioja Reserva Bodegas Zugober

To Toast:

Glass of
Moët & Chandon
Brut Imperial Champagne



For Example:

If you want a classic wedding of canapés, a 3 course meal
followed by an evening buffet... you can!

Alternatively...

Why not opt for a daytime BBQ followed by a delightful afternoon tea,
streetfood treats, finishing with midnight munchies...you can!

Don't forget, it's your day, your way.

ANYTHING YOU WANT, ANYTIME YOU WANT IS POSSIBLE...
AS LONG AS IT TASTES GREAT!



(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

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OUR WEDDINGS

Our team are specialists in crafting beautifully traditional weddings, but we also excel at creating uniquely bespoke celebrations. Renowned for our innovative approach, we offer a stunning variety of fabulous feasts and exquisite culinary options to choose from.

We are proud to offer a diverse and varied food menu - ensuring you are spoilt for choice with options when deciding on food for your wedding day.

To design a truly unforgettable dining experience, feel free to mix and match from our selections, allowing you to tailor your wedding to be as traditional or adventurous as you desire. Consider starting with a sharing platter for appetizers or desserts, or add a touch of elegance with our sparkling sorbet, aptly named 'A Touch of Sparkle.' For those looking to excite their palate, try our 'Taste Bud Tickler' or our Ultimate Feast Menu.

No matter what you select, incorporating additional courses is sure to elevate your special day and create lasting memories.

Please contact a member of our team with any questions:

weddings@apartment-group.com

0191 933 7409

We look forward to hearing from you and assisting in planning your dream wedding!



APARTMENT
GROUP



Breakfast & Brunch

PRE-CEREMONY ARRIVAL BITES

An absolute favourite addition for our Brides & Grooms - This selection of crowd pleasers is sure to fuel your friends & family for an unforgettable day, leaving them with a curiosity of what further delicacies are to come.

Choose three from the following:

Mini Eggs Benedict (GFA)

Mini Eggs Florentine (GFA) (V)

Mini Blueberry Muffin (V)

Fruit Skewers with Chilli & Lime (GFA) (VG)

Mini Pain au Chocolat with Banana & Maple Syrup (V)

Mini Yoghurt & Berry Granola Shots (GFA) (V)

Energy Booster Smoothie Shots (GFA) (V)

Mini Bacon Finger Sandwiches (GFA)

Mini Ham & Northumbrian Cheese Croissants (£1 Supplement)

from £8.50 for 3 bites per guest

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Canapés

Our canapés are perfectly prepared and presented to add an allure of splendour from the start. Tiny but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day.

from £12.50 for 3 per person (*Extra Canapés £4 Per Piece*)

Choose from:

Meat

Mini Yorkshire Pudding, Local Pulled Beef, Red Wine Jus
Ham Hock Bites, Piccalilli Gel (GFA)
Mini Northumbrian Cottage Pie, Cheddar Mash
Confit Duck Tartlet, Hoisin Sauce, Cucumber & Spring Onion
Mini Beef Burgers, Aged Cheddar Cheese, Tomato Relish & Pickle
Soy & Honey Marinated Tempura Chicken, Chilli & Coriander Salsa
Chorizo Sausage Roll, Smoked Paprika Mayo
Tandoori Chicken Breast, Mini Naan, Mint Yoghurt
Charcuterie Cones (£5 Supplement)

Add a Touch of Fun..

Serve Mini Beer Steins with our Mini Burgers
(£2.50 supplement)

Fish

Oak Smoked Salmon, Potato Blini, Citrus Cream Cheese, Chervil
Tempura Tiger Prawns, Soy, Chilli & Lime dipping sauce
Mini Fish Finger Slider, Caper Mayo, Baby Gem Lettuce
Tempura Smoked Salmon, Lime Mayonnaise & Coriander
Cured Sea Bass Cone, Cucumber & Avruga Caviar
Asian-Style Hand-Picked Crab Tartlets (GFA)
Baby Potatoes with Sour Cream, Chives & Kiln-Roasted Scottish Salmon (GFA)

Vegetarian & Vegan

Whipped Peppered Goat's Cheese & Red Onion Jam Tartlet (V)(GFA)
Slow Roast Tomato & Basil Shooter, Grilled Cheddar Sandwich (V) (GFA)
Seared Halloumi Bites, Smoked Chilli Jelly, Coriander (V)
Crispy Vegetable Pakora, Vegan Sriracha Mayo (VG)
Whipped Feta Cone, Beetroot, Chive & Crispy Onion (VG) (GFA)
Spring Pea & Asparagus Arancini Balls, Vegan Mayo (VG)
Roasted Butternut Squash, Pickled Wild Mushrooms & Sage (VG)
Spiced Hummus & Pickled Carrot Tart (VG) (GFA)

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2 & 3 COURSE WEDDING MEAL

Three Courses from £80 per guest



*(Choose up to three Starters, Main Courses & Desserts)
Followed by Tea, Coffee & Mints*

ADD A FOURTH CHOICE TO YOUR MENU SELECTION
ON ALL WEDDING BREAKFAST COURSES.
£5 SUPPLEMENT PER PERSON

**Please Note; if choosing a vegetarian or vegan option this must be
included in your 3 options.*

STARTERS

Choose from our selection of delicious traditional wedding breakfast starters.

Warm Bread Rolls For The Table, Whipped Flavoured Butter
£1.95 per person

Choose three from the following:

Country Ham Hock Terrine, Piccalilli & Sourdough Baguette (GFA)

Feta with Greek style salad, Houmous & Honey Dressing (V)(GFA)

Goats Cheese & Sun-Blushed Tomato Salad, Pesto & Ciabatta (GFA)(V)

Carrot & Coriander Soup, Ciabatta Croutons (V)(GFA)

Roasted Tomato, Red Pepper and Basil Soup, Basil Oil (VG)(GFA)

Thai Spiced Sweet Potato Soup, Lime Crème Fraiche (V)(GFA)

Chicken Caesar Style Salad, fresh Parmesan(GFA)

Chicken Liver Parfait, Red Onion Chutney, Ciabatta Crisp-breads (GFA)

Salt Baked Beetroot, Whipped Crematta, Apple, Watercress,
Candied Pecans (GFA)(VG)

Roasted Pepper Hummus, Grilled Mediterranean Vegetables, Rocket, Basil Pesto,
Balsamic (GFA)(VG)

Mozzarella Wrapped in Air-Dried Ham, Roast Vegetable Salad
& Balsamic Vinegar (GFA) (£1 Supplement)

Thai-Style Beef Salad with Rice Noodles & Ponzu Dressing (GFA)
(£2 Supplement)

Crispy Duck Salad, Watermelon, Sesame, Ginger and Hoisin Dressing (GFA)
(£2 Supplement)

Tempura King Prawns, Asian Slaw, Sweet Chilli Sauce,
Coriander (£3 Supplement)

Tiger Prawn Cocktail, Marie Rose Sauce, Baby Gem, Cherry Tomato, Avocado, Bread
and Butter (£3 Supplement)

Oak Smoked Salmon, Horseradish Cream, Lemon, Capers & Ciabatta (GFA) Crostini
(£4 Supplement)

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MAINS – MEAT

*Choose from a selection of succulent meats for your wedding breakfast.
Wherever possible, our kitchen uses ingredients from local & sustainable sources.*

***Choose three from the following;
(across Meat, Fish and Vegetarian Options)***

Grilled Chicken Breast (GFA)

Olive Oil & Sea Salt Crushed Potatoes, Roasted Carrots, Seasonal Greens, Tomato & Tarragon Jus

Chicken Breast ‘Coq Au Vin’ (GFA)

Bacon, Mushroom and Baby Onions in Red Wine Sauce, Creamy Mashed Potato, Carrots and Seasonal Greens

Twelve Hour Slow Cooked Pork Shoulder (GFA)

Crispy Stuffing Ball, Mustard Mash, Seasonal Greens & Cider Gravy

Braised Beef & Chorizo Ragu

Rigatoni Pasta & Fresh Parmesan Cheese

Roast Chicken Breast | Leg of Lamb (£1 Supplement) | Pork Loin

(Please select one)

Seasonal Vegetables, Roast Potatoes, Herb Mash, Yorkshire Pudding & Proper Gravy

Slow Cooked Lamb Shoulder

Minted Lamb Bonbon, Crushed New Potatoes, Roasted Carrots, Seasonal Greens & Gravy (£2 Supplement)

Braised Feather Blade of Northumberland Beef (GFA)

Truffled Mash, Heritage Carrots, Caramelised Shallot & Red Wine Jus (£2 Supplement)

Sirloin of Beef

Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Proper Gravy (£2 Supplement)

Rare Breed Pork Chop

Savoy Cabbage, Black Pudding Mash & Cider Thyme Jus (£2 Supplement)

French Style Confit of Duck Leg (GFA)

Braised Red Cabbage & Paris Mash (£3 Supplement)

Roast Rump of Lamb (GFA)

Butter Roast Potato, Seasonal Greens, Redcurrant & Port Jus (£5 Supplement)

Hand-Carved Beef Fillet Wellington

Seasonal Vegetables, Truffle Mash, Red Wine Jus (£10 Supplement)

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MAINS – FISH

All of our fish is locally sourced which gives you the best quality produce to serve to your guests. They catch it, we cook it and you delight in it.

***Choose three from the following:
(across Meat, Fish and Vegetarian Options)***

Roast Cod Fillet

Pea, Broad Bean & Asparagus Fregola, Lemon and Herb Dressing

Sea Bream Fillets (GFA)

Crushed Potato, Roast Veg, Zucchini & Salsa Verde

Roast Honey & Soy Salmon Fillet

Pak Choi, Asian Vegetables, Crispy Sticky Rice, Teriyaki Sauce
(£1 Supplement)

Moroccan Style Sea Bass Fillets

Crispy Squid, Spiced Vegetable Cous Cous, Harissa and Honey Yoghurt
(£3 Supplement)

Oven Roast Hake (GFA)

Chive Mash, Provencal Vegetables & Sun-Blushed Tomato Salsa
(£4 Supplement)

Pan Fried Monkfish (GFA)

Ragout of Peppers, Spanish Olive Oil Mash & Spanish Salsa
(£5 Supplement)

Roasted Halibut En Croute

Warm Tartare Sauce, Crispy Pressed Potato, Seashore Greens
(£10 Supplement)

Locally Caught Lobster

Simply Grilled, served with Pancetta & Fennel Linguine
(POA)

MAINS – VEGAN & VEGETARIAN

Local farmers supply our kitchen with the finest produce. For those that love the fruits of Mother Nature this is sure to provide pleasure in spades!

***Choose three from the following:
(across Meat, Fish and Vegetarian Options)***

Tomato & Tarragon Risotto (VG) (GFA)
Torched Heritage Tomatoes, Herb Oil

Gnocchi ‘Primavera’ (V)
Peas, Broad Beans, Asparagus, Feta Cheese & Radish

Beetroot and Goats’ Cheese Tortelloni (V)
Garlic Oil & Rocket

Mixed Bean & Root Vegetable Cassoulet (VG) (GFA)
Caramelised Celeriac Mash, Parsnip Crisps

Roasted Cauliflower Steak (V)
Aged Cheddar Sauce & Goat’s Cheese Croquettes

Roast Butternut Squash & Chilli Risotto (VG) (GFA)
Coriander Salsa

Poke Bowl (VG) (GFA)
Fresh Salad of Sushi Rice, Pickled Slaw, Baby Spinach, Carrot Edamame Beans & Coriander, Sesame & Miso Dressing

Wild Mushroom Ravioli (V)
Truffle Cream, Wilted Spinach & Shaved Parmesan
(£1 Supplement)

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DESSERTS

Choose three from the following:

Strawberry Cheesecake

Vanilla Chantilly, Blueberry Compote

White Chocolate & Bailey's Cheesecake

Chocolate Biscuit Base, White Chocolate Cheesecake & Baileys Glaze Topping

Sticky Toffee Pudding (V) (GFA)

with Sticky Sauce & Vanilla Ice Cream

Classic Crème Bruleé (V) (GFA)

with a Shortbread Finger

Lemon Tart (V)

Glazed Italian Meringue, Raspberry Sorbet

Chocolate Truffle Delice (VG)

Orange Sorbet, Berries

Caramelised Pineapple Tart Tatin (VG)

Passionfruit Sorbet, Chilli & Lime

(£1 Supplement)

Irish Coffee 'Profiterbomb' (V)

Whisky Salted Caramel Sauce

(£1 Supplement)

Mixed Berry Eton Mess (V)

with Crushed Meringue and Popping Candy

(£1 Supplement)

Dark Chocolate Brownie (VGA)

Honeycomb Ice Cream, Chocolate Sauce

(£1 Supplement)

Cheeseboard (GFA)

A selection of local and guest cheeses, served with biscuits, grapes & homemade chutney.

(£3 supplement per person or £13 supplement when taken as a fourth course)

Followed by..

Tea, Coffee & Mints

(Complimentary within your 3 Course Wedding Breakfast)

Upgrade with: A selection of hand crafted Petit Fours (£2.50 supplement)

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Sharing Starters

We love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing starters do just that and bring a wow to the start of your meal.

Choose one of the following options:

Mezze Sharing Platter (V)(GFA)

Marinated Olives, Beetroot Hummus, Falafels, Burrata, Crushed Avocado, Flatbread Strips & Vegetable Sticks, Rapeseed Oil & Balsamic Vinegar

Charcuterie Platter (GFA) (£6 supplement)

Air-dried Prosciutto, Chorizo, Salami, Pickles, Flatbreads, Red Onion Jam, Flatbread Strips, Marinated Olives, Rapeseed Oil & Balsamic Vinegar

Northumbrian Platter (£8 supplement)

Pork Pate, Pork Pie, Kettle Ham, Piccalilli, Pickled Onions, Crispy Crackling, Tempura Black Pudding, Pulled Pork Scrumpets
Warm Flatbreads, Focaccia & Crusty Baguette served with a Houmous, Rapeseed Oil & Balsamic Vinegar

Seafood Sharing Platter (GFA) (£8 supplement)

Beer Battered Haddock Bites, Prawn & Smoked Salmon Cocktail Cups, Dressed Mussels & Clams, Salmon Gravlax, Smoked Mackerel Pate, Soused Herring
Warm Flatbreads, Focaccia & Crusty Baguette served with Lemon Aioli, Rapeseed Oil & Balsamic Vinegar



ETON
MESS
—



TIRAMISU
—

Sharing Desserts

We love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing desserts do just that and bring a wow to the end of your meal.

Choose one of the following options:

Lindisfarne Mead Trifle (V)

Seasonal Fruit Crumble (V)

Served with Custard

Bread & Butter Pudding (V)

served with Lindisfarne Mead Custard

Sticky Toffee Pudding (V)

made with Local Ale, Sticky Sauce & Vanilla Ice Cream

Tiramisu (V)

Italian Sponge Fingers, Coffee Trifle

(£1 Supplement)

Eton Mess (V)

Meringue, Seasonal Berries, Whipped Cream & Raspberry Sauce

(£1 Supplement)

Chocolate Profiterole Mountain (V)

Tower of Profiteroles served with Milk Chocolate, White Chocolate & Dark Chocolate Dipping Sauces

(£2 Supplement)

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EXTRA COURSES



Tastebud Tickler

Amuse Bouche: "A mouth amuser in one single bite"

A mighty mini morsel to extend your dining experience with a delightful little extra dish. A great pre-starter, this course allows the happy couple, to preserve tradition throughout the rest of their menu, but inject a splash of the unexpected in one bite sized treat!

Choose one from the following:

Salted Cod Risotto Balls

Baby Mozzarella, Sun-Blushed Tomato & Basil Skewers, Parmesan Crisp & Pesto (V) (GFA)

Tomato & Roasted Red Pepper Soup with Sour Cream (V) (GFA)

Thai Sweet Potato Soup with Lime Crème Fraîche (V) (GFA)

Thai Crispy Rice Balls with Pineapple & Chilli Salsa (V)

Classic French Onion Soup with Cheese Croutons

Pork Sang Choy Bao; Asian Style Minced Pork, Chillies, Crushed Peanuts & Baby Gem Lettuce
(£1 Supplement)

Classic Prawn Cocktail with Brown Bread Fingers (GFA)
(£4 Supplement)

Steamed Tiger Prawns, Mango, Chilli and Coriander Salsa, Ponzu Dressing
(£4 Supplement)

from £4.80 per guest

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A Bit of Seaside

*Catch your guests attention with a fabulous two bite sized course.
We recommend that you choose this as a taste of the sea before
your main course.*

Choose one from the following:

Roast Cod with Wholegrain Mustard Butter (GFA)

Salmon with Sun-Blushed Tomato Salsa (GFA)

Roast Hake, Perrer Ragout, Herb Salsa (GFA)

Sea Bass with Five Herb Cream (GFA)
(£2 Supplement)

Sea Bream with Zucchini & Salsa Verdi (GFA)
(£2 Supplement)

Roast Monkfish with Sun-Blushed Tomato Salsa (GFA)
(£5 Supplement)

from £8.50 per guest



A Touch of Sparkle

A magical concoction that can't be missed and is the most popular additional course on the menu!

A fantastical sorbet with fizz to freshen things up. Served as a palate cleanser and bit of fun before your main course, we just know it will go down a treat!

Choose one from the following:

Pimms & Prosecco (VG)

with Lemonade Sorbet

Passionfruit & Prosecco (VG)

with Mango Sorbet

Limoncello & Prosecco (VG)

with Lemon Sorbet

Rhubarb Gin & Prosecco (VG)

with Blackcurrant Sorbet

Chambord & Prosecco (VG)

with Raspberry Sorbet

Candyfloss & Prosecco (VG)

with Champagne Sorbet

Innocent Drinkers don't need to miss the fun..

Non Alcoholic Varieties Available
(All Flavours)

£2.50

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APARTMENT
GROUP

FEASTS



Ultimate Feast

Transform a traditional wedding breakfast into a multiple course, unforgettable wedding feast by adding as few or as many additional courses as you wish, right up to a Nine Course Extravaganza!

Canapés

Mobile moments of mouth-watering magic served with your reception drink.

Taste Bud Tickler

(Amuse Bouche)

This course allows you, if you wish, to preserve tradition throughout the rest of your menu, whilst injecting a splash of the unexpected in one bite sized treat.

Starter

Choose any Starter or Sharing Starter

A Touch of Sparkle

A magical concoction that can't be missed and is the most popular additional course on the menu. A fantastical sorbet with fizz to freshen things up.

A Bit of Seaside

Another fabulous two bite sized course from the Sea!

Main

Choose any of the fabulous Main Courses

Dessert

Choose any dessert or sharing Dessert

A Bit of Cheese

A little savoury sign off to conclude your Ultimate Feast

Mini Sweet Delights

(Petit Fours)

The perfect accompaniment for your 'Post-Feast' Coffee.

from £133 per guest

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Northumbrian Feast

Why not revel in the truly rustic? The dishes in our Northumbrian Feast deliver copious amounts of Northumbrian charm.

Soup

Traditional Leek & Potato Soup with Cheese Rarebit (V) (GFA)
or
North Sea Fish Chowder (£2 Supplement)

Starter

Ham Terrine, Piccalilli & Sourdough Baguette (GFA)
or
Northumbrian Nettle Cheese 'Waldorf' Salad (V) (GFA)
or
Northumbrian Coast Smoked Mackerel Arancini, Curried Yoghurt
or
Northumbrian Sharing Plate (£4 Supplement)

Main

Locally Made Bangers & Mash with Seasonal Vegetables & Gravy (GFA)
or
Homemade Game Pie with Seasonal Vegetables & Gravy
or
Roasted Hog Loin & Stuffed Belly, with Seasonal Vegetables, Roast Potatoes, Apple
Sauce & Gravy (GFA)

Desserts

Sticky Toffee Pudding, Sticky Sauce & Vanilla Ice Cream (V)
or
Lindisfarne Mead Trifle (V)

A Bit Of Cheese

A selection of local Cheeses, Chutneys, Fruit & Crackers (V)

from £100 per guest

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Sharing Feast Experiences

A bold, sociable and abundant dining experience designed to bring guests together around generous platters of fire-cooked meats, vibrant seasonal sides and indulgent desserts.

Served in waves throughout the meal, our Sharing Feast Experiences creates theatre at the table and a relaxed, celebratory atmosphere – transforming the traditional wedding breakfast into a true feast.

from £100 per guest

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The Classic Feast

First Wave

Artisan Breads & Whipped Butters (V)
Cured Meats & Pickles (GF)
Seasonal Dips & Roasted Vegetables (V) (GF)

Second Wave

Rotisserie Chicken, Chermoula Salsa, Preserved Lemon (GF)
Treacle-Cured Rump of Beef, Chimichurri (GF)
Charred King Prawns, Bisque Aioli, Burnt Lime (GF)
Beef Dripping Roast Potatoes (GF)
Skillet Potato Dauphinoise (V) (GF)
Dry Cure Bacon Mac & Cheese
Charred Hispi Cabbage with Miso Brown Butter (V) (GF)
Fire-Roasted Pepper & Herb Salad (VG) (GF)
Roasted Mushrooms with Sherry Butter (V) (GF)

Third Wave

Platters of Mini Sharing Desserts for the Table
Mini Creme Brûlée Pots, Apple & Garden Rhubarb (V) (GF)
Mini Pistachio Profiteroles (V)
Dark Chocolate Torte, Honeycomb & Caramel (V)
Lemon & Lime Meringue Tartlets (V)

from £100 per guest

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The Signature Feast

First Wave

Artisan Breads & Dips (V)
Cured Meats & House Pickles (GF)
Burrata, Roasted Squash & Chilli Honey (V) (GF)
Smoked Fish & Lemon Creme Fraiche (GF)

Second Wave

Moroccan-Spiced Shoulder of Lamb with Tahini Yoghurt (GF)
Rotisserie Chicken, Chermoula Salsa, Preserved Lemon (GF)
Faux Fillet of Beef, Beef Dripping Bearnaise (GF)
Peruvian-Spiced Salmon with Coriander & Chilli (GF)
Flame-Grilled Cauliflower Steak with Caper & Raisin Dressing (VG) (GF)
Hand-Cut Chips with Smoked Salt (VG) (GF)
Skillet Potato Dauphinoise (V) (GF)
Dry Cure Bacon Mac & Cheese
Burnt Carrot & Orange Salad (VG) (GF)
Grilled Courgette Ribbons with Mint Oil & Feta (V) (GF)
Heritage Tomato Panzanella Salad (V) (GF)

Third Wave

Sharing Desserts for the Table

Poached Berry Eton Mess, Popping Candy (V) (GF)
Warm Mini Doughnuts with Caramel Drizzle (V)
Milk Chocolate Mousse with Honeycomb & Raspberry (V) (GF)
Mini Cake Selection (V)

from £125 per guest

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Daytime BBQ Feast

Enjoy our sizzling selection of fire-grilled favourites served buffet style.

Choose five from the following:

Peri Peri Chicken (GF)
Pork Belly, Maple & Bourbon BBQ Sauce (GF)
Tandoori Tiger Prawns (GF)
Lamb Kofta, Mint Yoghurt
Aberdeen Angus Burgers (GFA)
Harissa Tofu kebabs, Spicy Herb Salsa (VG) (GF)
Chorizo Picante, Chipotle Mayonnaise (GF)
Thai Style Salmon, Honeyracha Sauce (GF)
Whole Roast Sliced Picanha Steak, Chimichurri (GF) (£8 Supplement)
Halloumi & Mediterranean Vegetable Kebabs, Indian Sweet Chilli Sauce (VG) (GF)

Sides:

Classic Baked Potatoes (V) (GF)
Chipotle Slaw (V) (GF)
Grilled Corn on the Cob, Salad (VG) (GF)
Freshly Baked Rolls (V)
Skin On Fries (VG) (GF)
Sauces & Pickles (V) (GF)
Pesto & Parmesan Pasta Salad (V)
Baby Gem Wedge Salad (VG) (GF)

from £47.50 per guest

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Seafood Extravaganza

A spectacular tiered display of the finest fish and shellfish, beautifully presented and designed for sharing – a luxurious centrepiece of the sea for the table.

Scallop, Prawn & Crayfish Cocktail

Lindisfarne Oysters (GF)

Dressed Local Crab (GF)

Smoked Salmon & Mackerel Rillettes

Shell on King Prawns (GF)

Dressed Shetland Mussels (GF)

Avruga Caviar & Blinis

Plus Sides for the Table (GFA)

New Potato & Dill Salad | Gem Wedge Salad | Tomato & Shallot Salad

Garlic Aioli | Bloody Mary Ketchup | Salsa Verde | Tabasco | Baked Garlic Focaccia

from £60 per guest

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EXCITING ALTERNATIVES





Afternoon Tea

*What could be more quaintly traditional than afternoon tea?
All of the old favourites are there with the option of adding a little
extra charm with a Glass of Prosecco.*

Millionaire's Cheesecake
Lemon Layer Cake (V)
Strawberries and Cream Choux Bun (V)
Carrot Cupcake (V)

Mini Fruit Scones served with Clotted Cream & Jam (V)

Selection of Finger Sandwiches:
Coronation Chicken | Egg & Watercress (V) | Ham & Mustard
Mini Cheese Savoury Scone (V)

Tea or Coffee

or

Menu as above served with a Glass of Prosecco (£8.95 supplement)

Vegan Options Available

from £37.50 per guest

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Pizza

*Hand-stretched, signature sauce and a variety of your favourite toppings,
Seasoned Fries & House Salad.*

Choose three flavours of our amazing Pizza Slabs:

Tomato & Mozzarella (V)

Tomato, Buffalo Mozzarella, Fresh Basil

Stilton & Chestnut Mushroom (V)

Roasted Garlic Chestnut Mushrooms, Stilton Cheese, Tomato & Garlic Oil

Salami

Milano Salami, Pesto Verdi, Tomato, Mozzarella, Rocket & Fresh Oregano

Chorizo & Chilli

Chorizo, Fresh Chilli, Tomato, Buffalo Mozzarella, Basil & Chilli Oil

Prosciutto

Prosciutto, Roasted Chestnut Mushrooms, Tomato, Buffalo Mozzarella, Garlic Oil, Rocket & Basil

Chicken Kiev

Pulled Chicken, Ham and Mushroom with Garlic and Herb Oil

Cajun Prawn

Blackened Cajun Prawns, Fresh Chilli, Bell Peppers Red Onions & Chipotle Aioli

Nduja Sausage & Pepperoni

Spiced Nduja Sausage, Pepperoni, Tomato, Buffalo Mozzarella, Fresh Oregano & Basil

Roasted Cherry Tomato & Pesto (VG)

Slow Roasted Cherry Tomatoes, Pesto Verdi, Tomato, Vegan Mozzarella, Rocket & Fresh Oregano

Pepperoni

Pepperoni, Roasted Peppers & Red Onions, Tomato & Mozzarella

Chargrilled Mediterranean Vegetable (V)

Chargrilled Aubergine & Rocket, Roast Peppers, Red Onion, Goats Cheese, Pesto, Tomato & Fresh Basil

from £19 per guest

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Wok Noodle Bar

Fire and excitement! Let our team of talented chefs dazzle and entertain you and your guests with our made to order noodles served into boxes straight from the wok.

Choose one of our lovingly created dishes to capture your favourite flavour from around the globe.

Stir-Fried Noodles With Mange Tout, Sliced Peppers, Beansprouts, Spring Onions, Chilli And Coriander (V)

Choose Your Protein & Sauce:

Chicken Breast In A Chilli & Coriander Sauce | £21.50 per person

Korean BBQ Pork | £21.50 per person

Chicken & Prawns In Green Thai Curry Sauce | £22.50 per person

Beef Teriyaki | £24.50 per person

Malaysian Lamb In Coconut Curry Sauce | £26.50 per person

Teriyaki Plant Based Chicken (VG) | £21.50 per person

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Street Kebabs

*Bring that far away feeling and flavour to your big day!
We've searched the world's street festivals for the most exciting flavours.*

Choose Two Options from the following:

Tikka Marinated Chicken | £21.50 per person

Peri-Peri Chicken | £21.50 per person

Minted Lamb Kofta | £21.50 per person

Harissa Tofu and Grilled Vegetables (VG) | £21.50 per person

Greek-Style Pork Souvlaki | £21.50 per person

All Served With:

Kebab House Breads (V)

Pickled Red Cabbage (VG)

Lettuce, Cucumber & Red Onion (VG)

Classic Slaw (V)

Chilli Sauce (V), Garlic Mayo (V), Sweetcorn Relish (V), Minted Yoghurt (V)

House-Seasoned Skin On Fries (VG)

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

*Chargrilled
Barbecue*

Evening BBQ

Choose one of our decadent BBQ options & let our chefs do the rest.

Classic | £27.75 per guest

Grilled Jamaican Jerk Chicken Kebab (GFA)

100% Chuck Steak Burger (GFA)

Selection of Local Sausages (GFA)

Sides: Homemade Coleslaw, Potato Salad, Mustard, Relish, BBQ Sauce, Pickles & Mayonnaise.

Gourmet | £32 per guest

Grilled Jamaican Jerk Chicken Kebab (GFA)

100% Chuck Steak Burger (GFA)

Selection of Local Sausages (GFA)

Minted Lamb Kofta Kebabs

Sides: Homemade Coleslaw, Potato Salad, Mustard, Relish, BBQ Sauce, Pickles & Mayonnaise.

Extravagates | £42.50 per guest

100% Chuck Steak Burger (GFA)

Tandoori Tiger Prawn Skewers (GFA)

Grilled Jamaican Jerk Chicken Kebab (GFA)

Spiced Lamb Kofta Kebabs

Selection of Local Sausages (GFA)

Tennessee Glazed Pork Ribs (GFA)

Corn on the Cob Lollipop (V) (GFA)

Sides: Homemade Coleslaw, Potato Salad, Pesto & Parmesan Salad, Baby Gem & Avocado Salad with Sun-blushed Tomatoes & Honey Mustard Dressing, Mustard, Relish, BBQ Sauce, Minted Yoghurt, Pickles & Mayonnaise.

Vegetarian | £32 per guest

Tandoori Tofu Skewer (VG) (GFA)

Jerk Cauliflower (VG) (GFA)

Goats Cheese stuffed Mushrooms, Sun-blushed Tomato & Balsamic (V)

Falafel & Spinach Burgers (VG)

Vegetarian Sausages (VG)

Sides: Homemade Coleslaw, Potato Salad, Mustard, Relish, BBQ Sauce, Pickles & Mayonnaise.

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Rotisserie

Roasted slowly in their own juices to ensure they deliver maximum flavour that cannot be beaten.

Your choice of up to two different meats:

Spicy Chicken | £23.50 per person

Roasted Chimichurri Chicken
Chilli, Coriander & Lime Salsa, Chipotle Aioli

Slow Roast Pork | £22.50 per person

Crackling, Stuffing & Apple Sauce

Rosemary & Lemon Chicken | £22.50 per person

Rosemary & Lemon Chicken, Herb & Lemon Salsa, Garlic Aioli

Moroccan Lamb | £27.75 per person

Moroccan spiced slow roast Lamb Shoulder, pulled & served with Mint Yoghurt

*All Served With Slaw (V), Salad (VG), Freshly Baked Rolls (V)
& Skin On Fries (VG)*

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request



BUFFETS

Tastefully traditional or daringly different chefs stations: our buffets are designed for guests to graze a variety of mouth-watering options.



Buffet Menus

Finger Buffet | £30 per guest

A Selection Of Freshly Made Sandwiches (V) (GFA)
Mini Yorkshire Pudding, Local Pulled Beef, Red Wine Jus
Pea, Spinach And Ricotta Arancini (V)
Teriyaki Chicken, Smooth Chilli Infused Peanut, Black Sesame & Peanut Crumb
Handmade Beef Sliders, Aged Cheddar, Pickle & Tomato Relish
Gem Leaf Cup, Pulled Chicken, Parmesan, Caesar Dressing & Brioche Croutons
Roasted Mushroom, Chive & Gruyere Tartlet (V) (GFA)
Mini Hand Battered Fish & Chips Cones, Chunky Tartar Sauce
Homemade Pork & Red Onion Marmalade Sausage Rolls

British Hot Fork Buffet | £37.50 per guest

Beef & Ale Casserole With Herb Dumplings (GFA)
Poached Salmon With Lemon & Tarragon Mayonnaise (GFA)
Caramelised Carrot, Onion & Cheddar Tart (V) (VGA)
Parsley New Potatoes (V) (GFA)
Fine Beans With Tomato, Shallot & Garlic (VG) (GFA)
Mixed Leaf Salad (VG) (GFA)
Cucumber, Tomato & Flat Leaf Parsley (VG) (GFA)
Sweet Potato, Pomegranate & Bulghur Wheat Salad (VG)
Edamame Bean & Pink Pickled Onion (VG) (GFA)
Textures Of Beetroot With Crumbled Feta (V) (GFA)
Selection Of Mini Cakes (V) (GFA)

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

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British Charcuterie Grazing Extravaganza (GFA) | £48

Why Not Revel In The Truly Rustic? A Feast Of British Cured Meats & Cheeses, Handmade Chutneys & Freshly Baked Artisan Breads From Our Local Bakery. This Extravaganza Showcases Some Of The Best Produce Coming From Farms Across The UK Who Are Proud To Use Only Free Range Live Stock.

Specially Selected Artisan Cheeses
Seasonal Chutney
Suffolk Chorizo
Air-dried Ham
Lomo
Suffolk Salami
Coppa
Beef Bresaola
Semi Dried Tomatoes
Houmous
Green & Red Pesto
Cold Pressed Rapeseed Oil
Balsamic Vineger
Locally Baked Breads

International Hot Fork Buffet | £37.50

Chicken Tikka Masala (GFA)
Hara Bara Salmon (GFA)
Cauliflower Achari Curry (VG) (GFA)
Biryani Rice (VG) (GFA)
Bombay Potatoes (VG) (GFA)
Raita & Naan Bread (VG)
Poppadom (VG)
Mixed Leaf Salad (VG) (GFA)
Cucumber, Tomato & Flat Leaf Parsley (VG) (GFA)
Sweet Potato, Pomegranate & Bulghur Wheat Salad (VG)
Edamame Bean & Pink Pickled Onion (VG) (GFA)
Textures Of Beetroot With Crumbled Feta (V) (GFA)
Oriental Slaw (VG) (GFA)
Selection Of Mini Cakes (V) (GFA)

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Dirty Burger Bar

Build your own dirty burger with our interactive Burger Bar

Selection of:

*6oz Handmade Beef Burgers (GFA)
Buttermilk Chicken Burgers (GFA)
Plant Based Vegan Burgers (VG)*

Served with:

*Locally Made Sesame Brioche Buns (V) (GFA)
Dry Cured Bacon (GFA)
Crispy Onions (V)
Mexicana Spicy Cheese (V) (GFA)
American Burger Cheese (V) (GFA)
Lettuce (VG)
Tomato (VG)
House Slaw (V) (GFA)
Selection Of Sauces (V)*

Plus:

*Seasoned Skin On Fries (VG) (GFA)
Rocket & Parmesan Salad (V) (GFA)
House Mixed Salad (VG)*

All Served With Slaw (V), Salad (VG), Freshly Baked Rolls (V) & Skin On Fries (VG)

from £21.50 per guest

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

The Pie Shop

Handmade filled hot water crust pies

Choose two options:

Beef and Local Ale
Chicken Balti
Steak and Blue Cheese
Chicken and Chestnut Mushroom
Minced Beef and Onion
Cheese, Leek And Potato (V)
Indian Style Bombay Potato and Spinach (VG)

Served with Double Cream Mash, Mushy Peas & Homemade Gravy (V)

from £21.50 per guest

Paella

Big Pan Valencian Paella | £22.50 per guest

*Sauteed Chicken & Chorizo, Traditional Paella Rice, Peppers, Onion, Garlic,
Smoked Paprika & Saffron - finished with King Prawns & Mussels.*

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request



The Munchies

Napkin food for a more casual evening option.

Served in fresh warm rolls from hand carved roast, to sausage and bacon baps. Perfect for the late-night munchies to keep your guests going well into the night

Fish & Chip Cones | £16.50

Battered Haddock Goujons

Hand Cut Chips, Tartar Sauce, Sea Salt, Malt Vinegar, Pickled Onions & Chip Shop Curry Sauce

Rolls / Baps (GFA) | £16.50

Local Pork Sausages or Bacon Stotties

Served with Seasoned Fries or Spicy Wedges

Jumbo Dogs | £16.50

Jumbo Smoked Frankfurters, Sourdough Baguettes
Fried Onions & Relish.

Served with Seasoned Fries or Spicy Wedges

Sunday Roast Stotties

Butter Roast Turkey Breast (GFA) | £19

Cranberry Sauce

Slow Roast Leg of Pork (GFA) | £19

Apple Sauce

Roast Topside of Beef (GFA) | £22.50

Horseradish Sauce

Overnight Shoulder of Lamb (GFA) | £27.50

Mint Sauce

Plus all the Trimmings; Crispy Potato Wedges (VG), Proper Roast Gravy, Sage & Apricot Stuffing (V) & Crunchy Crackling.

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Pimp your Own



Fries & Nacho's

*Have fun with your options...
Play chef and 'make your own' wonderful creations.
Where it stops, only you can decide!*

Pimp your own Fries | £19 per guest

Large Bowls of Skinny Fries (VG) (GFA), Cajun Potato Wedges (VG) (GFA)
& Sweet Potato Fries

Mexican Nacho Feast | £19 per guest

Large Bowls of Lightly Salted or Flaming Hot Tortilla Chips (VG) (GFA)

Both served with a selection of toppings:

*Grated cheddar (V) (GFA)
Jalapeños (VG) (GFA)
Sour cream (V) (GFA)
Guacamole (V) (GFA)
Melted Cheese Sauce (V)
Sticky Pulled Pork
Camp Fire Chilli Beef
Crispy Bacon Pieces (GFA)
Crispy Onion Strings (V)
Salsa (VG) (GFA)
Dirty Sauce (V) (GFA)
Garlic Mayo (V) (GFA)
Tomato Sauce (V) (GFA)
BBQ Sauce (V) (GFA)
Chipotle Sauce (V) (GFA)*

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request



Sweet Treats

The perfect end to a perfect day! Why not add an interactive dessert station to satisfy your sweet tooth? Create your own mouth-watering desserts, delicate and delicious or bold and creative. Your chance to show off and play 'chef' for the evening.

Sweet Crepes (V) | £8.50 per guest

Traditional Crepes with a selection of toppings.

The Waffle Bar (V) | £8.50 per guest

The ultimate traditional Belgian Waffles with a selection of toppings.

Churros Station (V) | £8.50 per guest

Delicious Fried Pastries with a selection of toppings.

Add your own fillings & toppings:

Chocolate Flakes (V)

Cinder Toffee (V)

Mini Marshmallows

Popping Candy (VG)

Chocolate Sauce (V)

Toffee Sauce (V)

Crushed Oreos (V)

Raspberry Coulis (VG)

Mango Coulis (VG)

Berry Compote (VG)

Vanilla Cream (V)

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request



KIDS MENU

All children's menus are priced per child up to the age of 12 years.
Kids under two eat free.



LITTLE PEOPLE'S WEDDING BREAKFAST

We want children to have as much fun at your wedding as you will. Our children's menu has all of their favourites to keep them entertained for as long as possible.

Starters

Hummus Plant Pot, Vegetable Sticks (VG) (GFA)

Pitta Bread Soldiers & Garlic Dip (V) (GFA)

Mac N Cheese Bites, Bbq Sauce (V)

Mains

Popcorn Chicken, Skinny Fries, Garlic Mayo

Local Pork Sausages, Mashed Potato, Peas And Gravy (GFA)

Hand Battered Fish Fingers, Chips And Mushy Peas

Roast Chicken, Mash, Carrots, Broccoli And Gravy (GFA)

Penne Pasta, Tomato Sauce, Parmesan (V)(VGA)

100% Chuck Steak Cheeseburger, Skinny Fries (GFA)

Cheese & Tomato Pizza Fingers & Salad (V)

Pepperoni Pizza Fingers & Salad

Desserts

Sticky Toffee Pudding, Butterscotch Sauce (V)

Ice Cream Sundae, Marshmallows And Honeycomb (V) (GFA)

Chocolate Brownie, Vanilla Ice Cream (V) (GFA)

Fruit Salad (VG) (GFA)

3 Courses from £22 per child

add an additional choice option to your Kids Menu Selection on all courses.

£3 Supplement per child

*Half portions of the Adult Menu
from £35 per child*

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

LITTLE RASCAL'S EVENING FOOD

*Keep your little people out of mischief with our
just as tasty and carefully prepared snacks.*

Kids Buffet | £14.50

(Please choose five OPTIONS)

Skinny Fries (VG) (GFA)

Mini Cheeseburger Sliders (GFA)

Mini Hotdogs

Handmade Fish Fingers

Local Bangers (GFA)

Cheese & Tomato Pizza Fingers (VG)

Chicken Goujons (GFA)

Tomato & Cheese Pasta Bake (VG)

A Selection Of Freshly Made Sandwiches (VGA) (GFA)

Milk & Cookies (V) | £ 5.25

Late night treats for the kids (and don't forget the big kids!)

Glasses of fresh milk & piles of freshly baked chocolate chip cookies
still warm in the middle - The perfect treat just before bed!

(V) VEGETARIAN | (VG) VEGAN | (GFA) GLUTEN FREE AVAILABLE

*Full Allergen Matrix Available on Request

Doggy Menu

The Dog's Dinner | £6.35

Homemade Posh Dogs Dinner & Doggy Beer





Drinks Packages



DRINKS PACKAGES

Add Pre-Ceremony Mimosas | £7.45 per person

Something Innocent | £15.45pp

Post-Ceremony Drinks Reception:
Innocent Strawberry Blonde Mojito

Table Drinks:
Pink Lemonade

To Toast:
Sparkling Apple Juice

Something Traditional | £34.65pp

Post-Ceremony Drinks Reception:
(One Drink Per Person, Choose up to Two Options)
Glass of Prosecco or Bottle of House Beer (Madri, Sol or Cobra)

Table Wine:
(Half Bottle Per Person)
House White, House Red or House Rose

To Toast:
Glass of Prosecco

Something Tropical | £37.85pp

Post-Ceremony Drinks Reception:
(One Drink Per Person, Choose up to Two Options)
Aperol Spritz, Mojito, Pina Colada, Pornstar Martini, Long Island Iced Tea,
Glass of Prosecco or Bottle of House Beer (Madri, Sol or Cobra)

Table Wine:
(Half Bottle Per Person)
House White, House Red or House Rose

To Toast:
Glass of Prosecco or Strawberry Bellini



Something Luxurious | £45.30pp

Post-Ceremony Drinks Reception:

(One Drink Per Person, Choose up to Two Options)

Glass of Prosecco, Strawberry & Lychee Bellini,

Bottle of Premium Beer (Noam, Menabrea Amber, Damn Complot IPA),
Aperol Spritz, Mojito, Pina Colada, Pornstar Martini or Long Island Iced Tea

Table Wine:

(Half Bottle Per Person)

Ana Sauvignon Blanc, Montevento Pinot Grigio Blush, La Combe de Grinou

To Toast:

Glass of Prosecco or Strawberry Bellini

Something Bubbly | £48.50pp

Post-Ceremony Drinks Reception:

(One Drink Per Person, Choose up to Two Options)

Glass of Prosecco, Strawberry & Lychee Bellini

Bottle of Premium Beer (Noam, Menabrea Amber, Damn Complot IPA)

Premium Table Wine:

(Half Bottle Per Person)

Chablis Domaine Millet, Whispering Angel, Rioja Reserva Bodegas Zugober

To Toast:

Glass of House Champagne

Something VIP | £57.00pp

Post-Ceremony Drinks Reception:

(One Drink Per Person, Choose up to Two Options)

Personalised Espresso Martini, Strawberry & Lychee Bellini or 818 Margarita,

Glass of Moët Chandon Brut Imperial Champagne,

Bottle of Premium Beer (Noam, Menabrea Amber, Damn Complot IPA)

Premium Table Wine:

(Half Bottle Per Person)

Chablis Domaine Millet, Whispering Angel, Rioja Reserva Bodegas Zugober

To Toast:

Glass of Moët & Chandon Brut Imperial Champagne

Add Shots to Toast to Your Drinks Package

£6.40 per person

Choose from:

Baby Guinness | Limoncello | Tequila | Tequila Rose | Sambuca



DISCLAIMER

Please be aware that some of our menu items contain allergens. Our food is prepared and stored in areas in which allergenic ingredients are present.

Consequently, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. The couple is responsible to advise us of any special dietary requirements, medical conditions or allergies of any guests at least 14 days prior to the event.

We cannot be held responsible for any consequences where we have not received prior notification.

This menu is updated throughout the year - please check with your wedding co-ordinator.

Please contact a member of our team with any questions:
weddings@apartment-group.com
0191 933 7409

We look forward to hearing from you and assisting in planning your dream wedding!



APARTMENT
GROUP



Newton Hall
Bold, Romantic & Fantastical

RUNA FARM
BOHO, EARTHY, HONEST

LARTINGTON
HALL

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CHÂTEAU
NORTHUMBERLAND
— 1837 1848 —

The Croft

WHITWORTH
— SPLENDOUR, GLAMOROUS & ELEGANT —

GRAND VILLA
HEIGHTS

Solara
Shores
BARN RETREAT