



‘Tastefully traditional or daringly different’

WEDDING FOOD BROCHURE

2026

Newton Hall
Bold, Romantic & Fantastical

RUNA FARM
BOHO, EARTHY, HONEST

LARTINGTON
HALL

LE PETIT
CHÂTEAU
NORTHUMBERLAND
— EST. 1888 —

The Croft

WHITWORTH
— SPLENDOUR, GLAMOROUS & ELEGANT —

GRAND VILLA
HEIGHTS

Solara
Shores
BARN RETREAT

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OUR KITCHEN

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 Bit 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!

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.*

from £8.50 for 3 bites per guest

Choose three from the following:

Mini Eggs Benedict (GFA)

Mini Eggs Florentine (GFA) (V)

Mini Blueberry Muffin

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)

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 Canapes £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)



TRADITIONAL WEDDING BREAKFAST

THREE COURSES
FROM £80 PER PERSON

(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 with Piccalilli & Sourdough Baguette (GFA)
Feta with Greek style salad, Houmous & Honey Dressing (V) (GFA)
Goats Cheese & Sun-Blushed Tomato Salad with Pesto & Ciabatta (GFA) (V)
Carrot & Coriander Soup with Ciabatta Croutons (V) (GFA)
Roasted Tomato, Red Pepper and Basil Soup, Basil Oil (VG) (GFA)
Thai Spiced Sweet Potato Soup with Lime Crème Fraiche (V) (GFA)
Chicken Caesar Style Salad with fresh Parmesan (GFA)
Chicken Liver Parfait, Red Onion Chutney, Ciabatta Crispbreads (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 with 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)

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 Gravlox, Smoked Mackerel Pate, Soused Herring Warm Flatbreads, Focaccia & Crusty Baguette served with Lemon Aioli, Rapeseed Oil & Balsamic Vinegar

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)

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 – VEGETARIAN & VEGAN

Local farmers supply our kitchen with the finest ground grown grub and vegetarian 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)

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 Brûlée (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 option)

Followed by..

Tea, Coffee & Mints

(Complimentary within your 3 Course Wedding Breakfast)

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

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)



APARTMENT
GROUP

MAKE IT
EXTRA SPECIAL

TASTEBUD TICKLER

from £4.80 per guest

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)

A BIT OF SPARKLE

£7.45 per guest

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)

£2.70

A BIT OF SEASIDE

from £8.50 per guest

*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)



APARTMENT
GROUP

FEASTS

ULTIMATE FEAST

from £133 per guest

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 from pages 4 or 5

A Bit 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 from pages 6, 7 & 8

Dessert

Choose any dessert or sharing Dessert from pages 9 or 10

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.

NORTHUMBRIAN FEAST

from £100 per guest

Why not revel in the truly rustic? The dishes in our Northumbrian Feast deliver copious amounts of Northumbrian charm, lovingly presented on our handmade rustic tables.

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)

SEAFOOD EXTRAVAGANZA

from £32 per guest

Make our fabulous fish the dish of the day: a sumptuous selection of fresh fish and shellfish dramatically presented in tasty tiers.

Served either as a starter or a main, individual or sharer style.

Choose up to five of the below:

Clams (GFA)
Cray Fish (GFA)
Langoustines (GFA)
Potted Shrimp (GFA)
Pickled Herring (GFA)
Crab Remoulade (GFA)
Oyster Shooters (GFA)
Lobster Cocktail (GFA)
Gravlax of Salmon (GFA)
Smoked Mackerel (GFA)
Seared Scallops in a Shell (GFA)

Plus our Selection of Dips:

Lemon Mayonnaise | Tomato Mayonnaise | Horseradish Cream |
Salsa Verde | Caper Butter | Spiced Butter
Red Wine Vinegar & Shallot Dressing | Rapeseed oil

ASIAN FEAST

from £90 per guest

If you're intrigued by the flavour of the orient, this menu provides a delicious array of Asian cuisine. This selection of eastern extravagance would add something decadently different to anyone's day.

First Course

Thai Rice Balls with Yaku Dip (V)
Wasabi & Sake Cured Salmon
Japanese Style Oyster Shooter (GFA)
Soba Noodle Salad with Ginger & Lime Dressing (V)

Second Course

Korean Beef Salad (GFA)
Tiger Prawn Teriyaki
Asian Pickled Cucumber Salad (V) (GFA)
Salt and Pepper Soft Shell Crab
Pork Sang Choy Bao

Third Course

Red Thai Curry of Prawns (or Chicken) (GFA)
Steamed Jasmine Rice (V)

To Finish...

Caramelised Pineapple Tart Tatin, Passionfruit Sorbet, Chilli & Lime (VG)

GREEK FEAST

from £90 per guest

Add a taste of the Mediterranean to your wedding with a wonderful rendition of classic mezze served over four sharing courses. From tzatziki to spanakopita this menu is certain to impress your guests!

First Course

Marinated Greek Olives (VG)
Calamari in a Light Batter
Giant Beans in Tomato Sauce (VG) (GFA)
Warm Flat Breads with Mediterranean Dips (V) (GFA)

Second Course

Lamb Moussaka
Grilled Halloumi with Rocket Salad (V) (GFA)
Stuffed Vegetables (VG) (GFA)

Third Course

Chilli Garlic Prawns (GFA)
Mediterranean Salad (V)
New Potatoes with Lemon & Herb Butter (V) (GFA)
Spanakopita (Feta & Spinach Filo Pie) (V)
Souvlaki Grilled Pork Medallions with Garlic & Lemon (GFA)

To Finish...

Greek Honey Cake with Pistachio Ice Cream

SPANISH FEAST

from £90 per guest

Enjoy the intimacy of a selection of tapas Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving the North East.

First Course

Tomato Bread (VG)
Stuffed Piquillo Peppers (V) (GFA)
Marinated Spanish Olives (VG) (GFA)
Sliced Chorizo (GFA)
Manchego Cheese (V) (GFA)

Second Course

Spanish Tortilla (V) (GFA)
Patatas Bravas (V) (GFA)
Garlic Prawns, Romesco Sauce (GFA)
Escabeche of Spanish Mackerel (GFA)

Third Course

Spanish-style Rice (VG) (GFA)
Estofado (Chicken & Chorizo Stew) (GFA)
Albondigas Spanish Meatballs in a Spicy Tomato Sauce

To Finish...

Crema Catalana with Cinnamon Churros (V) (GFA)

DAYTIME BBQ FEAST

from £47.50 per guest

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)
Chipotle Slaw (V)
Grilled Corn on the Cob, Salad (VG)
Freshly Baked Rolls (V)
Skin On Fries (VG)
Sauces & Pickles (V)
Pesto & Parmesan Pasta Salad (V)
Baby Gem Wedge Salad (VG)
(Sun Blush Tomato, Pickled Cucumber & Classic French Dressing)

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.*

from £37.50 per guest

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



APARTMENT
GROUP

EXCITING EVENING FOOD

PIZZA

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

£19 per guest

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

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) | £21.50per person

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)

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)*

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

Hand Battered Locally Sourced Haddock
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.

Big Pan Valencian Paella | £22.50

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

CHARGRILLED 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.
Served with Soft Rolls.*

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.
Served with Soft Rolls.*

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. Served with Soft Rolls.*

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.
Served with Soft Rolls.*

(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.

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

*Full Allergen Matrix Available on Request

BUFFETS

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)

Biriyani 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)

DIRTY BURGER BAR

£21.50 per guest

Build your own dirty burger with our interactive Dirty 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)

THE PIE SHOP

£21.50 per guest

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)

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

*Full Allergen Matrix Available on Request

PIMP YOUR OWN

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

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)

EVENING 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)



KIDS MENUS

THREE COURSES
FROM £21.00 PER CHILD

(Choose one Starter, two options of Main Courses & one Dessert)

ADD AN ADDITIONAL CHOICE OPTION TO YOUR KIDS MENU SELECTION ON ALL COURSES.
£3 SUPPLEMENT PER CHILD

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)

ALTERNATIVELY...

TREAT THE LITTLE ONES TO HALF PORTIONS OF THE ADULT MENU
FROM £35 PER CHILD.

*ALL CHILDREN'S MENUS ARE PRICED PER CHILD UP TO THE AGE OF 12 YEARS,
CHILDREN UNDER TWO EAT FREE.*

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

*Full Allergen Matrix Available on Request

THE LITTLE RASCALS EVENING FOOD

*Keep the 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!

DOGGY MENU

The Dog's Dinner | £6.35

Homemade Posh Dogs Dinner & Doggy Beer

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 Mercier 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**

LE PETIT
CHÂTEAU
NORTHUMBERLAND
— EST. 1492 —

The Croft

WHITWORTH
— SPLENDOR, GLAMOROUS & ELEGANT —

**GRAND VILLA
HEIGHTS**

*Solara
Shores*
BARN RETREAT