



WEDDINGS

At Tyne & Wear Archives
& Museums

Wedding Package 1

2 course hot fork buffet - £30.95

3 course hot fork buffet - £34.95

Please select one starter

Roast ham & baby plum tomato tart with fresh green salad

or

Cajun marinated chicken with mango & baby gem lettuce served in filo pastry basket,
drizzled with a mint crème fresh

or

Sweet potato, spinach and pine nut filo tartlet (V VG)

Main course

Slow braised shin of beef with root vegetables & a herb dumpling

Steamed breast of chicken with a wild mushroom & pink peppercorn sauce

Roast cauliflower, spinach and pepper coulbiac (V VG)

Scented long grain rice
Roasted parsley new potatoes
Season vegetables
Mixed salad

Desserts

Selection of cakes & gateaux's with fruit purée & Chantilly cream

All prices include vat



WEDDINGS

At Tyne & Wear Archives
& Museums

Wedding Package 2 - £39.95

Three Course Dinner

Please choose one starter, one main and one dessert, ensuring all guests dine from the same menu, with the exception of those with special dietary requirements

Starters

Sweet potato, spinach and pine nut filo tartlet (V VG)

A salad of corn-fed smoked chicken, avocado and pine nuts. Dressed with a red onion and mango salsa

Poached salmon with lemon and herb oil served on a fennel and new potato salad

Main course

Steam roasted loin of pork, served on fluffy pilau rice and with a light rogan josh sauce. Topped with crispy onions and mini naan bread

Steam roasted breast of chicken, stuffed with wilted spinach and a mushroom duxelle. Topped with buffalo mozzarella and a fire-charred red pepper and cherry tomato sauce

Slow roasted feather blade of beef, whole grain mustard potato puree and braised root vegetables. Drizzled with a rich 5 hour stock demi glaze

Desserts

Raspberry and lemon pavlova, toasted almonds and fruit coulis

Sticky toffee pudding, toffee sauce and Doddingtons vanilla ice cream

Chocolate mousse topped with orange cream and caramelised walnuts

All prices include vat



WEDDINGS

At Tyne & Wear Archives
& Museums

Wedding Package 3 - £45.95

Three Course Dinner

Please choose one starter, one main and one dessert, ensuring all guests dine from the same menu, with the exception of those with special dietary requirements

Starters

Prosciutto, goat's cheese and honey roasted pear salad, served with a raspberry cider dressing

Smoked haddock, spring onion and lemon crème fraîche timbale, set on a fire-charred red pepper gazpacho

Warm tandoori chicken and mango salad with cucumber raita and garlic flatbread

Main course

Chef's choice, our head chef will create a delicious chicken dish for your special day

Chump of Lamb, marinated in Moroccan spices and set on grilled vegetable cous-cous.
Plated with flat bread and a light chilli and garlic oil

Thick cut fillet of salmon, baked with lime and coriander and served with a tarragon infused potato mash. Accompanied with a lemon and apricot chutney

Desserts

Italian style lemon meringue pie with a raspberry crisp

Fresh strawberry tart, set on strawberry coulis and topped with Chantilly cream

White and dark chocolate cheesecake with mint dessert sauce and minted Chantilly cream

All prices include vat



WEDDINGS

At Tyne & Wear Archives
& Museums

Dietary Menu

Starters

Soup and roll (GF DF VG V)

Sweet potato, spinach and pine nut filo tartlet (VG V)

Peppered mackerel and beetroot salad with horseradish and gluten free toast (GF DF)

Mains

Roast cauliflower, spinach and pepper coulibiac served with crushed new potatoes and vegetables (V VG)

Roast cauliflower and spinach rogan josh served with brown rice and flat bread (GF DF VG V)

Peppers stuffed with cherry tomato and mascarpone risotto (GF V)

Portobello mushroom stroganoff, served with lapseng fused rice and charred flat bread (GF V VG)

Authentic Italian gnocchi set on roasted vegetables and a pesto cream (V)

Asparagus and fresh garden pea girasol with truffle oil and a red pepper and onion salsa (V GF)

Dessert

Poached pear with orange syrup and toasted walnuts (GF DF VG V)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

VG: Vegan



WEDDINGS

At Tyne & Wear Archives
& Museums

Canapés

A selection of hot and cold canapés
A choice of four canapés £11.95 per person.

Cherry tomato, buffalo mozzarella and basil skewers (V)

Duchess Potato with a red pepper and cherry tomato salsa (VG V)

Carpaccio of beef on a parmesan sable biscuit

Lamb kofta brochette with minted yoghurt dip

Cheeseboard £9.00 per person

All prices include vat



WEDDINGS

At Tyne & Wear Archives
& Museums

Wedding Beverage Package 1 - £12.00

Glass of house wine or bottle of beer for your reception

Sparkling wine toast

Wedding Beverage package 2 - £18.00

Sparkling wine reception

Glass of red or white house wine served with meal

Sparkling wine toast

Wedding Beverage package 3 - £23.00

Sparkling wine reception

2 glasses of red or white house wine served with meal

Sparkling wine toast

Wedding Beverage package 4 - £28.00

Champagne reception

Glass of red or white house wine served with meal

Champagne toast

Soft options available

All prices include vat