

Wedding & Function Menu

Canapés

Pick Four Options - £8 Three - £6

Smoked Salmon, Lemon & Chive
Northumberland Pulled Sweet Chilli Beef & Horseradish
Smooth Pork Pate with Caramelised Red Onion Jam
Sun-blushed Tomato, Red Onion & Olive Bruschetta (V)
Whipped Feta & Red Onion Jam (V)
Thai Chicken Skewers with Sweet Chilli Glaze
Mini Sticky Hoisin Sausages
Blackened Cajan Spiced Potatoes (V)

Milk & Cookies - £4

Home-baked Warm Selection of Cookies
Strawberry Milk
Chocolate Milk
Full Cream Milk

3 Course Wedding Breakfast

£39

Traditional Prawn Cocktail

Chicken Caesar Salad

Seasonal Chunky Vegetable Soup, Mini Loaf & Butter (V)

Farmhouse Pate, Homemade Chutney, Mini Olive

Honeydew Melon, Parma Ham & Rocket

Tomato, Red Onion, Mozzarella & Basil Salad

with Pea-shoots & Balsamic Glaze (V)

Sage Roasted Chicken Breast & Pan Jus

Roast Topside of Beef, Yorkshire Pudding & Horseradish

Roast Chicken wrapped in Prosciutto with Red Wine Sauce

Roast Vegetable Tart, Feta, Cherry Tomato & Balsamic (V)

Roast Leg of Pork, Cider Reduction & Apple Sauce

Roast Vegetable, Tomato, Chickpea Tagine & Cous Cous (V)

Zesty Lemon & Garlic Baked Cod

Wild Mushroom & Cream Penne Pasta, Toasted pine nuts & Garlic

Bread (V)

Vanilla Pod Cheesecake, Berry Coulis

Double Chocolate Brownie, Fresh Pouring Cream

Traditional Profiteroles, Chocolate Sauce

Lemon Tart, Berry Compote

Raspberry and Strawberry Eaton Mess

Warm Ginger Pudding & Creme Anglaise

All main courses served with Roasted or Sea Salted New Potatoes or Mash & Seasonal Vegetables, Please pick one option from each course

Pre-ordered vegetarian option included

Children's Menu - £16

Half Portions of the Wedding Breakfast
Seasonal Chunky Vegetable Soup
Melon & Fruit Coulis

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Chicken Goujons & Chunky Chips
Tomato & Chicken Pasta Penne
Sausage & Mash
Fish Goujons & Chunky Chips

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Half Portion of Wedding Breakfast
Chocolate Brownie
Ice Cream Sundae
Mini Eaton Mess

Includes Soft drink during Meal

Afternoon Tea Menu - £27

Free Range Egg Mayonnaise & Cress
Wiltshire Ham & Mustard Grain Mayo
Mature Cheddar & Pickle
Salmon & Cucumber
Selection of Quiche
Selection of Pie

Fruit Scone, Clotted Cream, Butter & Preserve
Mini Victoria Sponge
Double Chocolate Brownie
Raspberry Macarons or Lemon Drizzle

Tea & Coffee

Includes Sparking Wine on Table as a Toast

Hog Roast Menu - £22

Hog Roast prepared and cooked on site Includes -

Soft Floured Rolls
Roasted New Potatoes with Sea Salt & Butter
Herb Stuffing, Apple Sauce & Crackling
Mini Corn on the Cob
Homemade Slaw
Mixed Salad

BBQ Menu - £ 22

100% Beef Burger Selection of Sausages Lemon & Garlic Chicken
Drumsticks Cajun Slaw Selection of Buns BBQ Sweetcorn Mixed Salad
Hot Roasted Buttered New Potatoes Selection of Sauces

Hot Fork Buffet - £20

Chicken in White Wine & Garlic Cream Sauce
Slow Cooked Northumberland Beef, Mushrooms, Red Wine
Sweet Potato, Grilled Courgette & aubergine Thai Green Curry (V)
Sticky Jasmine Rice
Buttered Seasonal Greens
Garlic & Rosemary Roast New Potatoes
Pesto Pasta

Finger Buffet - £15

A selection of freshly made Sandwiches (V)
Fresh Mini Spicy Chicken Tortilla Wraps
Pulled Gammon Ham & Wholegrain Mustard Gem Leaf Cup
Roast Med Vegetable & Pesto Tartlets (V)
Sticky Hoisin Mini Sausages
Homemade Pork, bacon & Herb Rolls
Thia Chicken Skewers & Sweet Chill Dip

To Create Hot Buffett choose 3 items from below

Bowl Food

Served with Hand Cut Chips or Wedges

Chilli Con Carne or Three Bean Chilli, White Rice
Mild Chicken or Vegetable Curry & Coriander, White Rice & Mini Herb Naan
Green Thai Chicken or Vegetable Curry, Sticky Jasmine Rice
Teriyaki Vegetable or Chicken Noodles

Pizza flat Breads

Homemade fresh Pizza served with a selection of Salads & Skin on Fries

Tomato, Mozzarella & Fresh Basil (V)
Salami & Fresh Oregano
Chorizo & Chilli
Prosciutto, Mushroom & Garlic
Chargrilled Mediterranean Vegetable (V)
Cajan Chicken

Hot Sandwiches

Served with Hand Cut Chips or Wedges

Smoked Bacon
Butchers Best Sausage
Pulled Chicken & Herb Stuffing
Pulled Pork, Herb Stuffing & Apple
Pulled Beef & Horseradish Sauce

Terms & Conditions

We would like to advise you of the following terms and conditions that apply to all bookings and must be agreed in advance of any confirmation. This set of terms and conditions form part of the 410contract signed between The New Inn 1730 Ltd and you 'the client'. No member of staff has the authority to vary these arrangements verbally and only changes authorised by the New Inn manager will be accepted as valid. All bookings will be treated as provisional until The New Inn Ltd receives the deposit required by us.

Deposit and Payment

To secure a date for your event a deposit of £500 is required. **All deposits paid are non refundable.** 50% of the balance for your event is due six months before your wedding, the remaining balance is due two months before your wedding. You may pay by cash, card or Bacs

Cancellation

Charges will be made as a percentage of the total booking value.

- . up to 29 days 100%
- . 2 - 3 months 60%
- . 4 - 8 months 40%

All cancellations must be made in writing!

Final Numbers

Final numbers must be given to The New Inn 1730 two months before the event. The amount payable by the client will be calculated on these numbers.

Signed and Dated