The Northumbrian Promise

Room hire of the Olympic suite for your ceremony and evening reception.

Arrival drinks of either prosecco or buck's fizz

3 course wedding breakfast

A glass of prosecco to toast

An evening buffet of bacon or sausage stotties. (Vegetarian option available.)

A dedicate master of ceremonies to guide you through the day.

Complimentary bridal suite on the night of the wedding.

April-October £70pp (Minimum 60 guests.)

November-March £60pp (Minimum 50 guests.)

- Additional evening guests - £15pp

Starters

Confit duck Rillette, crispy skin, grilled peach salad and raspberry vinegarette

Smoked mackerel mousse, Pickled cucumber, sourdough crisp and lemon dressing.

Heritage Tomato, beetroot and radish salad, pine nut and toasted seed granola, balsamic dressing

Mains

Pancetta-wrapped chicken breast, bubble and squeak, fine beans and thyme Jus

Wild Seabass, buttered samphire, saffron potatoes, charred spring onions and salsa Verde

Braised feather blade of Beef, horseradish mashed potato, Tender stem Broccoli, red wine Jus

Harissa roast baby cauliflower, apricot and almond quinoa salad, kale crisp and pomegranate dressing

Dessert

Apple tart tattin, cinnamon ice cream and apple crisp.

Sticky toffee pudding, caramel sauce, toasted pecans and vanilla bean ice cream

Crème Brule with hazelnut shortbread

Raspberry Bakewell tart with clotted cream