

FALCONS ENERGIS Menn Options

2024/25





Buffet

Children's buffet £6.60pp

Homemade pizza slice Chicken dippers Curly chips Sugar free cordial

Additional extras £6.00

Ice cream bar

Six assorted ice cream flavours along with all of your favourite accompaniments like hundreds and thousands, monkeys blood and mini marshmallows.

Thunder finger buffet £8.65pp

Selection of sandwiches and wraps
Homemade sausage roll with tomato dip
Mini vegetable samosa with mango chutney
Soy and ginger chicken skewer topped with toasted sesame seeds
Potato wedges with salsa dip

Falcons finger buffet £14.85pp

Selection of homemade sandwiches & wraps

4 Of the following fillings from below

(Ham & pease pudding, ham salad, beef & horseradish, cream cheese & cucumber, egg & cress, chicken & bacon mayo, tuna crunch, tuna sweetcorn, cheese savoury, cheese & pickle, BLT, beef tomato & rocket, roasted peppers & hummus)

Homemade cod & lemon grass fish cakes with sweet chilli sauce
Spicy nduja arancini bites, salsa dip
Salt & pepper chicken skewers
Seasoned wedges or potato skins
Lamb kofta & minted yoghurt pitta pocket
Ciabatta pizza





BBq Menu £16.80pp

Beef burger Local sausage Marinated char-grilled chicken thighs Buttered jacket potato halves Vegetarian burger

Selection of 3 salads All served with a selection of breads & condiments



Afternoon Tea - £22.00pp

Traditional Finger sandwiches
(Smoked salmon and lemon butter, chicken with whole grain mustard mayonnaise, cucumber and cream cheese, egg
& watercress mayonnaise)

Mini fruit scone with accompaniments

Homemade individual vegetable quiche

Selection of homemade mini cakes

Tea/coffee

Optional upgrade to fizz





Falcons afternoon tea £22.00pp

Open sandwiches (Pesto chicken with monterey jack cheese & kiln smoked salmon with lemon aioli)

Cheese scone with butter

Individual shepherd's pie tart topped with cheesy mash Pork pie Black pudding sausage roll

Tea/coffee

Optional upgrade to bottled beer/ale





Lunch

Soup & sandwich lunch £7.20 Soup, sandwiches & chips £8.40 Lasagne & garlic bread £9.60 Chicken curry, rice & naan £9.60



*not including VAT

Fork buffets

Main £17.00 - Two course £22.00 - Three course £29.00

To start

Cold fish platter Cold meat platter Selection of salads

<u>Main</u>

Hot dishes
Chicken chasseur
Chicken, creamy leek & bacon sauce
Traditional lasagne – garlic bread
Steak & ale casserole with crispy horse radish dumplings
Northumberland pan haggerty
Lamb hotpot
Sausages in onion gravy
Tomato & mediterranean vegetables pastabake topped with pesto (v)
Wild mushroom stroganoff (v)
Root vegetable hotpot (v)
Buttered new potatoes

Dessert

Chefs selection of hot and cold desserts





(Please select one set menu to be served to all guests)

Menu one £32.00pp

Roasted butternut squash soup topped with chive crème fresh $\,$

Pan fried chicken, roasted leeks, grain mustard mash, and wild mushroom sauce

Earl grey cheesecake with lemon macerated strawberries

Freshly brewed coffee & mints

Menu two £36.00pp

Glazed goats cheese & beetroot salad Served with truffle honey dressing

Confit beef shin Served with croquette potato, roasted carrot & chimichurri sauce

Baked custard tart with seasonal fruit compote

Freshly brewed coffee & mints

Menu three £46.50pp

Home cured salmon with horse radish cream & citrus vinaigrette

Smoked lamb rump, baby garden vegetables,dauphinoise potato & Lamb jus ***

Duo chocolate mousse with black cherry compote

Freshly brewed coffee & mints

Alternative dishes

Poached salmon salad with roasted tomato & chorizo crisps Smoked duck and roasted beets with celeriac rémoulade Tomato, red onion & bocconcini salad topped with balsamic reduction & rocket

Treacle marinated, slow roast beef fillet
Served with confit potato & red winereduction
Slow cooked feather blade of beef
Served with smoked garlic & truffle mashed potato & roasted root vegetables
Oriental glazed pork belly
Served with lime & coconut rice & sautéed green vegetables
Parmesan crusted salmon with crispy kale

Vanilla & spiced berry panna cotta Bitter chocolate tart with orange cream Lemon meringue pie with strawberry salsa Sticky toffee pudding & caramel sauce

Additional item £9.00pp

Cheeseboards

Charity Menu £23.00pp

(Please choose 1 item from each course for all of your guests)

To start

Tomato galette, topped with mozzarella &rocket Lightly spiced vegetable & lentil soup

Main course

Pesto marinated chicken supreme served with sweet potato puree & Ratatouille vegetables

Pot roasted brisket, roasted root vegetables,

pressed potato, brown ale sauce

Vegetarian option available on request

Dessert

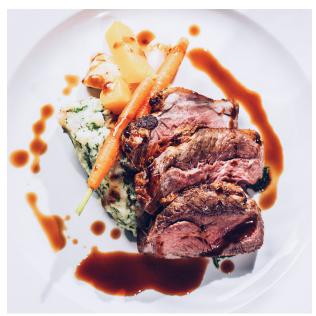
Coffee panna cotta with boozy cherry compote Vanilla bean cheesecake

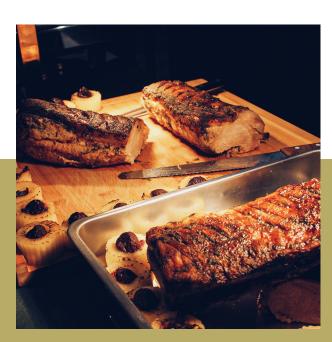












Cavery menu £18.00 pp

Please choose 2 meats from below
Roast beef topside (sirloin supplement)
Garlic & rosemary roasted lamb leg
Herb roasted pork loin
Butter roasted turkey breast
Honey roast gammon

Roast potatoes Buttered baby potatoes Crushed potato

Steamed seasonal vegetables Cauliflower & broccoli cheese Roasted root vegetables Yorkshire pudding and roast gravy

Hot roast buffet menu £15.25 pp

Please choose 2 meats from below

Hot roast beef stotties Turkey stotties Pulled pork stotties

(All served with accompaniments)
Goose fat roasted potatoes
Selection of 3 house salads



Grazing Pable

Menu 1 £30.00рр

Rare roast beef with mustards & horse radish
Honey glazed ham
Poached salmon
Hot buttered new potatoes

Salads

(Rainbow slaw, green salad, red onion & tomato, pasta salad, Caesar salad)

Bread rolls

Fresh seasonal berries & cream

White chocolate & raspberry cheesecake

Menu 2 £36.00pp

Rare roast beef with mustards & horseradish

Meat plank

(Sliced continental meats, homemade blackpudding sausage Rolls with piccalilli, cornichons & olives)

Seafood platter

(Roast & smoked salmon, mackerel, trout,prawns & mussels) Hot buttered new potatoes

Salads

(Rainbow slaw, panzanella salad, green salad, Niçoise salad, Greek salad)

Bread rolls

Fresh seasonal berries & cream Lemon cheesecake Selection of farmhouse cheeses

*not including VAT

Street food Street food

Street food buffet £21.50pp

Select 2 main

Pulled brown ale brisket
Sticky pork spare ribs
Chicken souvlaki
Bbq pulled pork
Homemade pizza slices
Burrito (chicken, beef or vegetable)
Enchilada (chicken, beef or vegetable)
Grilled halloumi
Buttered corn cobs

Select 1 bread

Warm flat breads Tortilla wraps Pitta bread

Select 2 salads

Feta, pomegranate and quinoa salad
Rainbow slaw
Orzo & sun blush tomato salad
Tabbouleh
Bulgur wheat, squash & rocket salad
Egg noodle and shoestring vegetable salad with soy dressing

Select 1 leaf

Mixed leaves with lemon dressing Gem wedge salad with blue cheese dressing

Select 1 potato

Rosemary \S smoked sea salt fries Garlic \S herb potatoes

*not including VAT





