



FALCONS EVENTS

Dinner Menu



NEWCASTLE
FALCONS



Thunder finger buffet £8.65

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

Falcon Finger Buffet £14.85

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 Pepper & Hummus)
Homemade cod & lemongrass fish cakes with sweet chilli sauce
Spicy nduja Arancini Bites Salsa Dip
Salt & pepper Chicken Skewer
Seasoned Wedges or Potato Skins
Lamb Kofta & minted yoghurt pitta pocket
Ciabatta Pizza

Falcons Finger Buffet Selector £12.70

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 Pepper & Hummus)
3 of the Following Items from Below

Chunky Homemade Sausage Rolls with piccalilli
Garlic King Prawn lollipop
Warm flatbread Bread pieces with Hummus & tzatziki
Puff Pastry Corn Beef Bites
Mini Falafel bites
Thai green Chicken Brochette
Honey & mustard glazed Cumberland sausage
Salmon & prawn brochette – Tartar dip
Halloumi Fries
Wedges or Potato Skins with Dips
Homemade Mini Vegetable Quiches
Mini Homemade Burger or Hot Dog



Mini Bowl Food £14.90

Please choose 3 Dishes from the list below

Meat

Steak & Ale Casserole – Puff Pastry Lid

Mini Bangers, Mash, Onion Gravy

Lamb Rogan Josh

Chicken Caesar Salad (Cold)

Chilli Beef Tortilla Cup

Southern Fried Chicken, Chipotle Mayo, Skinny Fries

Fish

Mini Fish & Chips with Tartare Sauce

Kiln Smoked Salmon Niçoise (Cold)

Vegetarian

Truffle Mac N Cheese

Patatas Bravas Garlic Aioli

Wild Mushroom Risotto

BBQ Menu £16.80

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

Children's Buffet £6.60

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 bloody and mini marshmallows.



Afternoon Tea - £22.00

Traditional

Finger Sandwiches

(Smoked salmon and lemon butter, Chicken with wholegrain 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 £22.00

Open Sandwiches

(Pesto chicken with Monterey jack cheese & Kiln smoked salmon with lemon aioli)

Possibly change salmon to open Reuben sandwich

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



Breakfast Items

- Sausage or Bacon Stotties £4.80
- Sausage or Bacon English Muffins £4.80
- Smoked streaky bacon and cheese croissant £4.80
- Fresh Fruit Kebab £3.00
- Porridge topped with berry compote £3.60

Refreshment Options

- Danish Pastry, Cookie or Muffin with Refillable Coffee
- Breakfast Bap with Refillable Coffee

Lunch Options

- Soup & Sandwich Lunch £7.20
- Soup, Sandwiches & Chips £8.40
- Lasagne & Garlic Bread £9.60
- Chicken Curry, Rice & Naan £9.60



Fork Buffets

Main £17.00 Two course £22.00 Three £29.00

Cold Fish Platter
Cold Meat Platter

Selection of Salads

Hot Dishes

Chicken Chasseur
Chicken, Creamy leek & Bacon Sauce
Traditional Lasagne – Garlic Bread
Steak & Ale casserole with crispy horseradish dumplings
Northumberland Pan Haggerty
Lamb Hotpot
Sausages in onion Gravy
Tomato & Mediterranean Vegetables pasta bake topped with Pesto
(V)
Wild Mushroom Stroganoff (V)
Root Vegetable Hotpot (V)

Buttered New Potatoes

Sweets

Chefs Selection of hot and cold desserts



Falcons Set Menus £32.00

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

Roasted butternut squash Soup topped with chive crème fresh

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

Earl grey chesecake with lemon masserated strawberries

Freshly Brewed Coffee & Mints

Menu Two £36.00

Glazed goats cheese & beetroot salad

Served with truffle honey dressing

Confit beef shin

Served with croquette potato, roasted carrot & chimichurri sauce

Baked cutatard tart with seasonal fruit compot

Freshly Brewed Coffee & Mints

Menu Three £46.50

Home cured salmon with horseradish cream & citrus vinaigrette

Smoked Lamb Rump, Baby Garden Vegetables, dauphinoise Potato & Lamb Jus

Duo chocolate mousse with black cherry compote

Freshly Brewed Coffee & Mints



Additional Item £9.00
Cheeseboards

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 wine reduction

Slow cooked fetherblade of beef

Served with smoked garlic & truffle mashed potato & roasted root vegetables

Oriental glazed pork belly

Served with lime & coconut rice & sautéed green vegetables

Parmisan crusted salmon with crispy kale

Vanilla & spiced berry panna cotta

Bitter chocolate tart with orange cream

Lemmon meringue pie with Strawberry Salsa

Sticky toffee pudding & caramel sauce



Charity Menu £23.00

(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

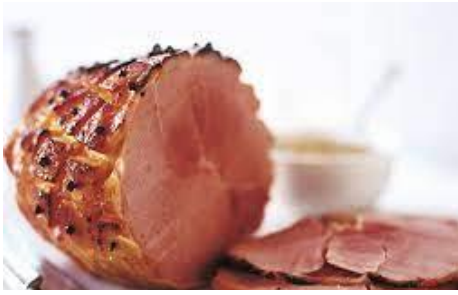
Pot roasted brisket, roasted root vegetables, pressed potato, brown
ale sauce

Vegetarian option available on request

Dessert

Coffee panna cotta with boozy cherry compote

Vanilla bean Cheesecake



Grazing Table
Menu 1 £30.00

Rare Roast Beef with Mustards & Horseradish
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 £36.00

Rare Roast Beef with Mustards & Horseradish

Meat Plank

(Sliced Continental Meats, Homemade Black Pudding 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



Street Food Buffet £21.50

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 & smoked sea salt fries
Garlic & herb potatoes



Carvery £18.00

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

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