

THE WILDINGS

FOOD
MENU



ON ARRIVAL

Canapes 5pp

Lobster and prawn blini

fruits of the sea sauce

Home made North Shields crab parcel

(ve available)

Whipped summer truffle goats' cheese crostini

(ve available)

Beef tartare, English mustard crostini

Cods' roe blini caviar

Smoked salmon and whipped avocado crostini

London Lane ham, summer fruit chutney bruschetta

(ve available)

Emily's savoury bites

(ve available)

Quail Scotch eggs

Smoked chicken Caesar gem hearts

(ve available)

Selection of Emily's sweet treats



WEDDING BREAKFAST

Set Menu 65pp

Emily's bread baskets and olives, whipped flavoured butters
ADD supplement 5pp

TO START

Spring Pea and Wild Garlic Soup *(ve available)*
Goats' curd

Prawn and Lobster Cocktail
Fruits the sea sauce, Emily's brown bread
ADD supplement 5pp

North Shields Crab Cake
Fish sauce, braised sea vegetables

Foraged Mushrooms on Toast *(ve available)*
Summer truffle

Traditional Ham Hock Terrine
(vegan available)
Summer fruit chutney, Emily's brown toast

Twice Baked Souffle *(v)*
Rocket salad, spring onion, chive butter sauce

Cobb Salad *(v available)*
House smoked chicken, hens' egg,
Croxtan Manor blue cheese sauce

MAIN EVENT

Pan Fried Corn Fed Chicken
Carroll's heritage potatoes, braised gem lettuce,
broad beans, asparagus

**Pork Belly and Scorched
Caramelised King Scallop**
Summer truffle cauliflower puree,
apple and black pudding croquette

Braised Beef Shoulder
Dripping fondant, honey roasted carrots,
red wine jus

Apple Crusted Oven Baked Hake
Creamed leeks, hand rolled horseradish gnocchi

Truffle Mushroom Handcrafted Pie *(v/ve)*
Maris Piper mash, seasonal summer greens, jus

Pan Fried Sea Bass
Carroll's crushed new potatoes,
tender stem broccoli, XO sauce

**Emily's Northumberland Nettle Cheese
& Hazelnut Tart** *(ve available)*
Allotment salad, skin on fries

TO FINISH

PTMY Gin Rhubarb Panna Cotta *(ve available)*
Emily's shortbread

Hazelnut Sticky Toffee Pudding
Vanilla pod ice cream

Strawberry Meringue
Prosecco jelly, vanilla pod cream, passion fruit

**Selection of Home Made Ice Creams
and Sorbets** *(ve available)*

Cheeseboard
Sourdough crackers, truffle honey
ADD supplement 2pp

Smashed brownie *(ve available)*
Summer berries, vanilla pod ice cream

EVENING FOOD

Late Night Buffet 29pp

Bacon or sausage in a roll

Bloody Mary ketchup

PTMY Rump Burger Sliders

(ve available)

Chicken lollipops

Asian dipping sauce

(ve available)

Emily's pizza focaccia

(ve available)

Scotch eggs

Emily's sausage rolls

HP sauce

Spit roast meat

in Emily's rolls

North Sea mini coned fish and chips

tartare

Brasserie board

Parmesan and rosemary skin on fries

Thrice cooked chips

Selection of Emily's sweet treats

EVENING FOOD ON THE TERRACE

Whole Hog Roast 32pp

HOT PORK SERVED IN
EMILY'S SOFT ROLLS

— PLUS —

Stuffing, apple sauce, mustard

Side salads and house slaw

Garlic roast potatoes, meat jus

JOSPER BBQ GRILL

Choose one of the following

Rump steak beef burger (*ve available*) 19pp

Free range chicken, your choice of marinade 22pp

Rare breed garlic and rosemary rump steak 28pp

Outdoor reared pork chop 25pp

— PLUS —

Sweet potato chargrilled wedges

Chargrilled corn on the cob

Selection of summer salads and dressings



GRAZING STATIONS

BEST OF LOCAL NORTHUMBERLAND CHEESES 12PP

Local cheeses, Emily's homemade
breads chutney, olive oil
(minimum 30 guests)

ALL THINGS CHOCOLATE 10PP

Chocolate fountain, summer fruits,
chocolate sweet treats, Emily's shortbread
(minimum 30 guests)

GREAT BRITISH AFFAIR 12PP

Hand raised pork pie, Scotch egg, British Isle cheese,
chutney, Emily's homemade breads

ARTISAN BREADS 7PP

A selection of homemade breads, flavoured butters,
oil balsamic

AFTERNOON TEA 19PP

Finger sandwiches, sweet treats, scones,
clotted cream and jam



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