



HEXHAM ABBEY  
HERITAGE • WORSHIP • COMMUNITY

## Event Catering

*We can cater for a variety of options and preferences to suit any occasion. See below for our current fixed offers, and please do let us know if you would like to request anything as a combination and/or specific items. We can usually make gluten free versions of most items, so for any special dietary needs please speak to us in advance.*

*Prices shown are valid for orders of more than 10 people.*

### **Sandwich selection £6.95pp**

*(Please select four from the options below)*

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken with mixed salad leaves

Tuna mayonnaise

Smoked salmon and cream cheese

Free range egg and cress (v)

Mature Lockerbie Cheddar and farmhouse chutney (v)

Served with hand cooked sea salt potato crisps

Tea and Coffee included

### **Sandwich and cake selection £9.95pp**

*(Please select four from the options below)*

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken with mixed salad leaves

Tuna mayonnaise

Smoked salmon and cream cheese

Free range egg and cress (v)

Mature Lockerbie Cheddar and farmhouse chutney (v)

Served with hand cooked sea salt potato crisps

*(Please select two from the options below)*

Chocolate Brownie (gf)

Lemon Drizzle

Paradise Flapjack

Honeycomb Crunch

Tea and Coffee included

### **Homemade soup and sandwich options**

**Soup and chunky bread**

**£6.00**

*Soup options include*

Broccoli and Blue Cheese, Spiced Parsnip, Tomato,  
Sweet Potato and Coconut, Lentil and Vegetable, Leek and Potato

**Soup and sandwich assortment**

**£9.95**

Soup served with a selection of sandwiches on white and  
wholemeal bread

**Soup, sandwich & selection of homemade cakes**

**£12.50**

Soup served with a selection of sandwiches and a choice of  
homemade cake to follow

Tea and Coffee included

## Lunch / Evening Buffet Options @ £15.95 per person

### Option A – Traditional Cold Buffet

A selection of sandwiches on white and wholemeal bread:-

(Please select four sandwich options from the list below)

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken and mixed salad leaves

Tuna mayonnaise

Smoked salmon and cream cheese,

Prawns in Marie rose sauce with mixed lettuce leaves

Free range egg and cress

Mature Lockerbie cheddar and farmhouse chutney

Mixed Green Salad **Or** Homemade Coleslaw

Cous Cous with Roasted Peppers & Onion **Or** Tomato & Mozzarella Salad

Quiche: classic Lorraine **or** a vegetarian option

Honey mustard sausage bites

Hand cooked sea salt potato crisps

Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

Cheese & Biscuits (£2 surcharge)

## **Option B – Traditional Hot Buffet**

(Please select two options from the list below)

Chicken Tikka Masala

Beef Madras

Chilli Con Carne

Pasta Bolognese

Chicken in a Mushroom & Cream Sauce

Pasta Arrabiata (V)

Vegetable Curry (V)

Side Dishes

(choose two options from)

Plain or Pilau Rice

Herbed Roast Potato

Seasonal Vegetables

Honey mustard sausage bites

A selection of Breads (traditional, pitta, tortilla or Naan depending on main items choice)

Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

Cheese & Biscuits (£2 surcharge)

## Option C – Hot and Cold Traditional Mix

A selection of sandwiches on white and wholemeal bread:-  
(Please select two options from the list below)

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken and mixed salad leaves

Tuna mayonnaise

Free range egg and cress

Mature Lockerbie cheddar and farmhouse chutney

Mixed Green Salad **Or** Homemade Coleslaw

Cous Cous with Roasted Peppers & Onion **Or** Tomato & Mozzarella Salad

Honey mustard sausage bites

(Please select an option from the list below)

Chicken Tikka Masala

Beef Madras

Chilli Con Carne

Pasta Bolognese

Chicken in a Mushroom & Cream Sauce

Pasta Arrabiata (V)

Vegetable Curry (V)

*Side Dishes*

(choose an option)

Plain or Pilau Rice

Herbed Roast Potato

Seasonal Vegetables

Individual Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

## **Option D – Cheese & Charcuterie Platter**

A mix of 6-8 continental hard and soft cheeses, complete with homemade chutney, grapes and celery sticks

Deli selection of 6-8 sliced meats, including parma and serrano hams, chorizo, honey roasted gammon and chicken mortadella.

Tomato & Mozzarella Salad

Mixed Green Salad

Selection of breads and savoury biscuits

Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

## **Option E – Asian Platter**

Chicken Satay  
Vegetable Samosa (V)  
Spring Rolls (V)

(Please select two options from the list below)

Chicken Tikka Masala  
Beef Madras  
Thai Green Chicken Curry  
Vegetable Curry (V)  
Sweet and Sour Vegetables (V)

*Served on the side*  
Plain or Pilau Rice  
Selection of breads & Asian crackers

Desserts

(Please select two options from the list below)

Lemon Posset  
Rich chocolate mousse  
Chocolate Brownie (gluten free option)  
Lemon Drizzle  
Cheese & Biscuits (£2 surcharge)

## Option F – Tapas

(Please select four options from the list below)

Mixed Iberian Meats and Cheese  
Spanish Omelettes – Chorizo and Pancetta & Spinach and White Onion (V)  
Patatas Bravas (V)  
Iberico Meatballs in a Red Wine & Tomato Sauce  
Spinach & Chickpea Stew (V)  
Garlic Mushrooms (V)

*Served on the side*  
Fennel Bread & Aioli (V)  
Stuffed Olives (V)

## Desserts

(Please select two options from the list below)

Lemon Posset  
Rich chocolate mousse  
Chocolate Brownie (gluten free option)  
Lemon Drizzle



**Example Table Service Menu - £21.95pp**  
*Prices include Room Hire for between 40 – 110 guests*

**Starters**

Creamy Garlic Mushrooms with Crusty Bread (V)  
Tandoori Chicken Salad with Mint & Coriander Dressing  
Smoked Trout Pate' served with Crisp Green Leaves & Dill Raita  
Chicken Liver Parfait served with Farmhouse Chutney & Crisp Breads  
Homemade Soup & Crusty Bread (V)

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**Mains**

Feather Blade of Beef  
*Horseradish mash, pickled red cabbage, baby carrots & red wine jus'*

Roast Chicken Breast Stuffed with Wild Mushrooms  
*Dauphinoise potatoes, green beans & roast garlic sauce*

Pan Fried Loin of Cod  
*Served on a pea & parmesan risotto with pesto oil*

Slow Roasted Shoulder of Pork  
*Roast potatoes, honey glazed carrots & parsnips, with a mustard & herb sauce*

Brie & Nut Wellington (V)  
*Roast Potatoes, seasonal vegetables & mushroom cream sauce*

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**Dessert**

Raspberry Panacota with Crushed Meringue  
Sticky Toffee & Banana Pudding with Vanilla Ice Cream  
White Chocolate Cheesecake with Blueberry Coulis & Fresh Berries  
Traditional English Cheese Board