



Menu A 2018

Starters

Local leek and heritage potato soup with a vintage cheddar crispy wonton (V)

Chargrilled lemon halloumi served on roasted peppers and courgettes with dressed leaves (V)

Pressed Northumbrian ham and parsley terrine with pineapple chutney and toast

Smoked chicken Caesar salad with crispy Serrano ham

Mains

Northumbrian beef shoulder braised in port and shallots, with potato dauphinoise, beef gravy and crispy shallots

Chicken supreme marinated in lemon thyme, served with buttered new season potatoes,
a sun-blushed tomato and a preserved lemon salsa

Grilled fillet of hake with parsley mash and a warm tartare sauce

Oven roasted portabella mushrooms topped with a goat's cheese and basil crust, served with a tomato fondue (V)

Desserts

Warm white chocolate and whisky croissant bread and butter pudding served with vanilla cream

Raspberry chocolate brownie and Chantilly cream

Apple brioche charlotte and tonka bean cream

Popcorn pannacotta with sea salt caramel and chocolate curls

£42.50 per person

Please note that all prices are correct at the time of issue however may be subject to change until the prices are locked in six months before the event date. (All prices are on a per person basis, inc VAT) 01/04/2017

Ellingham Hall, Ellingham, Chathill, Northumberland NE67 5EY
Telephone: 01665 568 118 Email: info@ellingham-hall.co.uk



Menu B 2018

Starters

Local mussels cooked in cider, smoked bacon, spring onions and cream

Smoked bacon, pork and pistachio terrine with golden raisin chutney and toast

Cajun tiger prawn, chorizo and bell pepper skewer, served with pineapple salsa and dressed leaves

Dolce latte and broccoli soup with cheese straws (V)

Mains

Slow cooked blade of beef with hand cut chips and green peppercorn sauce

Roasted chicken supreme, ballotine of chicken leg with dauphinoise potatoes and chicken gravy

Crispy belly pork cooked in a sage, rosemary, thyme and garlic olive oil with red cabbage and roasted apples

Wild mushroom and shallot stroganoff served with buttered rice and gherkins (V)

Desserts

Sticky toffee and walnut pudding with butterscotch sauce

Chocolate and peanut butter cheesecake with wild berry puree

Elderflower posset topped with strawberry compot, served with flapjack biscuits

Creme caramel and almond biscotti

£47.50 per person

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Menu C 2018

Starters

Locally smoked cod and baby leek fishcakes, hollandaise sauce and dressed pea shoots

A tian of confit duck, plum and balsamic compot served with crostinis

Venison sausage roll served with red onion chutney

Gruyère cheese, leek, asparagus and truffle tart served with dressed seasonal leaves (V)

Mains

Grilled salmon fillet and salmon croquette with a chive hollandaise sauce

Rump of lamb served with peas, pancetta and mint, alongside truffle crushed new potatoes and tarragon jus

Roast Northumbrian sirloin of beef with goose fat roasted potatoes, Yorkshire pudding, beef gravy and steamed greens

Spinach, ricotta and shallot cannelloni, topped with parmesan sauce and truffles (V)

Desserts

Prosecco, raspberry and brioche trifle

Dark chocolate and almond torte with clotted cream

Raspberry and white chocolate cheesecake

Stem ginger and honey pudding with salted toffee sauce

£50.00 per person

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Menu D 2018

Starters

Fresh salmon tartare with pickled baby vegetables and caviar

Lobster with crab beignets and truffle mayonnaise

Carpaccio of beef fillet, home pickled shallots, capers and gherkins

Comte cheese, artichoke and chicory pithivier served with salsa verde (V)

Mains

Local pheasant breast wrapped in Serrano ham with creamed bacon and Savoy cabbage and jus

Oven roasted duck breast with celeriac dauphinoise, broccoli and smoked garlic jus

Twice-baked goat's cheese and spinach souffle (V)

Grilled halibut, crispy squid, crab mash and chive hollandaise sauce

Desserts

Passion fruit creme brulee and shortbread fingers

Double chocolate mousse with chocolate cigars and candied hazelnuts

A selection of local and French cheeses served with chutney, grapes, celery and biscuits

Pear and almond frangipane served with Armagnac and Chantilly cream

£52.50 per person

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