



National Glass Centre Menu

BREAKS AND BEVERAGES

Beverages

Tea/coffee	£1.90 per cup
Fresh orange juice	£8.50 per jug
Mineral water	£3.75 per bottle
Cordial	£4.90 per jug

All Day Options

Biscuits	80p per person
Fresh fruit portion	£1.30 per person

Morning Options

Danish pastries/muffins/croissants	£2.25 each
Bacon bap	£3.25
Sausage bap	£3.25
Selection of scones (fruit, cheese or seasonal with local preserves)	£4.00
Filled croissants	£3.25 each

Various fillings available:

Smoked Salmon and Cream Cheese
Bacon and Cheese
English Butter Croissant

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National Glass Centre Menu

WORKING SANDWICH LUNCH

Chef's selection of daily sandwiches made with locally sourced breads served with hand-cut chips
£6.95 per person

Homemade soup of the day served with Chef's daily sandwich
£6.95 per person

Chefs selection of sandwiches served with a seasonal salad
£7.00 per person

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National Glass Centre Menu

DELI LUNCH MENU

£9.95 per person

Selection of cold cooked Italian and Spanish meats

Chorizo sausage

Homemade meatballs

Salami

Serrano ham

Olive & crusty breads

Fruit chutney

Sun dried tomatoes

Olives

Capers

Chef's mixed salad with olive oil dressing

Selection of cheeses

Additional side items can be ordered and charged accordingly

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FINGER BUFFET SELECTION

5 items £9.95 per person

7 items £11.95 per person

Our selection of cocktail sandwiches made with locally sourced breads

–

Homemade cajun spiced onion rings with BBQ sauce

–

Minted minced lamb skewer
made with locally sourced lamb with a mint and yoghurt dip

–

Marinated chicken tikka skewer
with a ginger, cucumber and yoghurt dip

–

Crab and potato cake with a ginger and lime dip

–

Mini Cumberland sausage link
with a roast onion chutney
and roasted heritage potatoes in garlic and rosemary

–

Vegetarian quiche (v)

–

Beef tomato and mozzarella (v)

–

Handmade cod and potato croquette
with a lemon and garlic dip

–

Selection of handmade cupcakes

–

Seasonal fresh fruit salad
served with Lanchester dairy cream

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SPECIALIST FORK BUFFET WORKING LUNCH

1 main dish plus 1 side order	£9.95 per person
1 main dish plus 1 side order plus 1 dessert	£13.95 per person
1 main dish plus 1 salad plus 1 dessert	£12.50 per person

Mains

Fisherman's pie

made with local catch

Shepherd's pie

made with Weardale lamb

Steak and ale pie

made with Northumberland diced beef and local ale

Chicken arrabiata

on a bed of home cooked pasta

Seasonal vegetable lasagne (v)

made with seasonal local vegetables

Thai green chicken curry

with lemongrass and spice infusions

Lamb casserole

served with dumplings

Chef's beef chilli

with mixed beans and baby tomatoes

Creamy corn-fed chicken

with bacon and mushrooms

Salmon

with tomato, ginger and lime

Seasonal vegetable curry (v)

Three bean chilli

with peppers and baby tomatoes (v)

Leek and cheese parcel in a cream sauce

wrapped in filo pastry on a bed of mixed beans (v)

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SPECIALIST FORK BUFFET WORKING LUNCH

Continued

Sides

Baby potatoes in rosemary (v)

Garlic roast potatoes (v)

Mixed green vegetables with butter and herbs (v)

Rice infusion (v)

Mixed leaf salad with red onion and peppers (v)

Creamy seasonal herb mash (v)

Honey glazed seasonal vegetables (v)

Pan Haggerty (v)

Freshly baked flavoured artisan breads (v)

Heritage potatoes (v)

Hand-cut chips (v)

Desserts

Classic lemon tart

Bread and butter pudding

Sticky toffee pudding

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CARVERY MENU (choice of Beef, Pork or Gammon)

Option 1 - £11.50 per person

Choice of 2 roast meats
served with chunky chips, onion rings, roasted potatoes, stotties,
Rich roast gravy and homemade stuffing

Option 2 - £12.50 per person

Choice of 2 roast meats
served with Yorkshire puddings, homemade stuffing,
market vegetables and potatoes and rich roast gravy

Option 3 (2 Courses) - £14.50 per person

Choice of 2 roast meats
served with Yorkshire puddings, homemade stuffing,
market vegetables and potatoes and rich roast gravy
Choice of either soup of the day as a starter or
Chef's dessert/whole fruit selection

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CANAPE SELECTOR MENU

5 items £5.95 per person

7 items £7.95 per person

10 items £9.95 per person

Quail eggs dusted with curry powder

Duck and orange pate on toast

Cream cheese and chives on toasted brioche

Spanish ham, sun dried tomato and pesto on toast

Smoked salmon mousse on cucumber ring with paprika dust

Crab and lemon cup with dill and cumin mayonnaise

Feta cheese and pesto on French baguette

Brioche, black pudding and quail egg bite

Sweet red pepper tapenade on toast

Hot and spicy king prawn

Corned beef bites

Tikka chicken pieces

Mini cocktail sausages

Smoked salmon blinis

Mini fish and chips with mushy peas

Mini sausage and mustard mash

Mini Italian crostini

Classic Asian pancakes

Mini Oriental basket selection

All will be served with Chef's dipping sauces

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National Glass Centre Menu

DINNER MENUS SELECTION

Evening Menus

Option 1 £24.00 per person

Starters

Back bacon and egg salad with a blue cheese dressing

French onion soup and cheese croutons

Seafood cocktail and brown bread finger

Mains

Slow braised silverside beef with rich vintage port wine

Chicken supreme wrapped in bacon
filled with chicken liver pate and sauce

Pork chop glazed with honey and mustard

Asparagus and sweet potato frittata
with baby gem leaves and pesto dressing (V)

All main courses served with seasonal vegetables and potatoes

Desserts

Brandy basket filled with sweet cream and topped with fruit of the forest mix

Soft fruit coulis

Vanilla cheese cake

Cream and red berry coulis

Apple and cinnamon crumble with creamy custard sauce

Coffee and petit fours

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DINNER MENUS SELECTION

Evening Menus

Option 2 - £27.00 per person

Starters

Classic leek and potato soup with lardons of bacon

Mini fish cake
with leaves and sweet chilli dressing

Goats cheese red pepper tart
served with a balsamic glaze dressing

Mains

Breast of duck with a cream peppercorn sauce

Hunters chicken breast wrapped in bacon topped with BBQ sauce

Trio of lamb cutlets set on a bed of lentils, rich mint and
redcurrant jelly sauce

Leek and cheese parcel served in a cream sauce
and wrapped in filo pastry (V)

All main courses served with seasonal vegetables and potato

Desserts

Spiced apple tart in a crème anglaise

Eton mess topped with raspberry coulis

Warm chocolate pudding served with cream and chocolate sauce

Coffee and petit fours

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DINNER MENUS SELECTION

Evening Menus

Option 3 - £30.00 per person

Starters

Tomato and red pepper soup with a dill crostini

Hot and spicy prawns with a lime and ginger dressing dressed with micro herbs

Smooth duck and port terrine with melba toast, apple and plum chutney

Mains

Fillet of beef en crouete topped with mushroom duxelle wrapped in pastry and a rich wine Jus

Rack of English lamb, herb crusted mint and redcurrant jelly sauce

Fillet of plaice filled with pepper and leek julienne served with cream chive and pink peppercorn sauce

Brie cheese and pear tart (V)

Fruit chutney and micro salad (V)

All main courses with seasonal vegetables and potatoes

Desserts

Dark chocolate torte cream and mango coulis

Sticky toffee pudding with warm butterscotch sauce

Pear and ginger tart with a soft fruit coulis

Coffee and petit fours

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