

LE PETIT

CHÂTEAU

NORTHUMBERLAND

— EST 1688 —

- FOOD MENUS -

LE PETIT
CHÂTEAU
NORTHUMBERLAND
— EST 1888 —

At Le Petit Chateâu we are specialists in providing the tastefully traditional. However, we are also famous for delivering daringly different weddings with an amazing array of fabulous feasts and exquisite food to choose from – all unique to Le Petit Chateâu.

To create a truly unforgettable meal, pick and choose from the following selections to make your wedding as different or traditional as you wish.

Why not try a sharing starter or dessert? Maybe add ‘A Bit of Sparkle’ with our champagne sorbet, or spice things up a little with a Taste Bud Tickler from our Ultimate Feast Menu. Whatever you choose, the introduction of one or more additional courses is guaranteed to make your day even more remarkable.

“The discovery of a new dish does more for the happiness of mankind than the discovery of a star.”

Jean-Anthelme Brillat-Savarin

The Philosopher in the Kitchen (1825), Aphorism ix

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Something Different

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Something Different

Please note: Some of the dishes in our menus contain nuts. See indicators on selected dishes
(v) Vegetarian (n) Contains nuts

Ultimate Feast

From £74.95 per person

Transform a three course dinner into a multiple course, unforgettable wedding feast by adding as few or as many additional courses as you wish, right up to a nine course extravaganza!!

Canapés

see page 16

Mobile moments of mouth-watering magic served with your reception drink.

Taste Bud Tickler

(Amuse Bouche)

see page 8

This course allows you, if you wish, to preserve tradition throughout the rest of your menu, whilst injecting a splash of the unexpected in one bite sized treat!

Starter

see pages 9 & 17

Choose any starter or sharing starter in the pack.

A Bit of Sparkle

see page 12

A magical concoction that can't be missed and is the most popular additional course on the menu!
A fantastical sorbet with fizz to freshen things up.

A Bit Of Seaside

see page 13

Another fabulous two bite sized course, we highly recommend tempura king prawn with wasabi mayonnaise, or even halibut with a chorizo salsa.

Main

see pages 18-20

Choose any of the fabulous main courses from the pack.

Dessert

see pages 10&21

Choose any dessert or sharing dessert from the pack.

A Bit Of Cheese

see page 21

A little savoury sign off to conclude your ultimate feast!

Mini Sweet Delights

(Petit Fours) see page 21

The perfect accompaniment for your 'post feast' drinks.

The Ultimate Feast is also available as a taster menu - ask our wedding team for details...

Northumbrian Feast

From £63 per person

Why not revel in the truly rustic? The dishes in our Northumbrian Feast deliver copious amounts of Northumbrian charm, lovingly presented on our handmade farmhouse tables.

Soup

Traditional leek and potato soup with Doddington cheese rarebit

or

Le Petit Chateau's famous fish chowder (£2 supp)

Starter

Ham terrine with spicy chickpea salsa & zesty lemon puree

or

Local Cheddar Soufflé

or

Craster Kipper salad with Sunnyhill farm egg & a mild curry dressing

or

Mixed local seafood platter (Served individually or fruits de mer sharer style) (see page 4)

or

Northumbrian Sharing Plate (see page 9) (£4 supp)

Main

Bamburgh bangers & mash with steamed local vegetables & jugs of gravy

or

Northumbrian game pie with local steamed vegetables & jugs of gravy

or

Blagdon Farmed whole hog, roasted and served with steamed local vegetables & roast potatoes, crackling, stuffing, apple sauce & jugs of gravy

or

Choose any other main course (see pages 18-20)

Desserts

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

or

Lindisfarne Mead trifle

Bit of Cheese

A selection of local cheeses, chutneys, fruit & crackers

Seafood Extravaganza

From £17 per person

Make our fabulous fish the dish of the day: a sumptuous selection of fresh fish and shellfish dramatically presented in tasty tiers.

Extravaganza Includes:

Clams

Cray fish

Langoustines

Potted shrimp

Pickled herring

Crab remoulade

Oyster shooters

Lobster cocktail

Gravlax of salmon

Smoked mackerel

Seared scallops in a shell

choose 5 of the above

Have it either as a starter or a main, individual or sharer style, served cold & with as many or as few items as market availability will allow!

Served with a selection of dips

Lemon mayonnaise | tomato mayonnaise | horseradish cream | salsa Verdi | caper butter spiced butter | red wine vinegar & shallot dressing | rapeseed oil & flavoured salts.

‘We love the seaside and we love seafood so the seafood extravaganza option seemed perfect to us and it certainly didn’t disappoint!’ – Mr & Mrs Cole

Spanish Feast

£55 per person

Enjoy the intimacy of a selection of Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving Le Petit Chateau

First Course

Tomato bread

Stuffed piquillo peppers

Marinated Spanish olives

Sliced chorizo

Manchego Cheese

Second Course

Spanish tortilla

Patatas bravas

Garlic prawns, Romesco sauce

Escabeche of Spanish mackerel

Third Course

Spanish style rice

Estafado (chicken & chorizo stew)

Albondigas Spanish meatballs in a spicy tomato sauce

Dessert

Design your own Spanish Sundae

Toppings include:

Chocolate fudge sauce | Toasted nuts | Fresh berries | Whipped cream | Vanilla ice cream | Sprinkles

‘Instead of the traditional roast we opted for the Spanish Feast as we love Spanish food and really wanted to impress our guests with something different’ –Mr & Mrs Lawson

Asian Feast

£59 per person

If you're intrigued by the flavour of the orient, this menu provides a delicious array of Asian cuisine. This selection of Eastern extravagance would add something decadently different to anyone's day.

First Course

Thai rice balls with Yaku dip

Wasabi & sake cured salmon

Japanese style oyster shooter

Soba noodle salad with ginger & lime dressing (v)

Second Course

Korean beef salad

Tiger prawn teriyaki

Asian pickled cucumber salad (v)

Salt and pepper soft shell crab

Pork sung choi bao

Third Course

Red Thai curry of prawns (or chicken)

Steamed jasmine rice (v)

Dessert

Warm lemongrass scented rice pudding with exotic fruits

'Having travelled quite a lot in South East Asia we saw the Asian Feast on the menu and thought it would be perfect. All of our guests commented on the flavour and quality of the food that was served.' – Mr & Mrs Tatham

Greek Feast

£62 per person

Add a taste of the Mediterranean to your wedding with a wonderful rendition of classic mezze served over four sharing courses. From Tzatziki to Spanakopita this menu is certain to impress your guests!

First Course

Marinated Greek olives (v)

Calamari in a light batter

Giant beans in tomato sauce (v)

Warm flat breads with Mediterranean dips (v)

Second Course

Lamb Moussaka

Grilled Halloumi with rocket salad (v)

Stuffed vegetables (salad tomatoes and courgettes stuffed with rice) (v)

Third Course

Chilli garlic prawns

Mediterranean salad (v)

New potatoes with lemon & herb butter (v)

Spanakopita (feta & spinach, filo pie) (v)

Souvlaki grilled pork medallions with garlic & lemon

Dessert

Greek honey cake with pistachio ice cream

‘Thank you to all the kitchen staff at Le Petit Chateâu for the delicious Greek feast they prepared, we particularly enjoyed the mezze selection, as did our guests.’ – Mr & Mrs Brown

Taste Bud Tickler Course

From £2.50 per person

Amuse Bouche: “A mouth amuser in one single bite”

A mighty mini morsel to extend your dining experience with a delightful little extra dish. A great pre-starter, this course allows the happy couple, to preserve tradition throughout the rest of their menu, but inject a splash of the unexpected in one bite sized treat!

Choose 1 from the following:

Salted cod risotto balls

Boccioni mozzarella, sun blushed tomato & basil skewers, Parmesan crisp & pesto (n)

Tomato & roasted red pepper soup with sour cream (v)

Thai sweet potato soup with lime crème fraîche (v)

Thai crispy rice balls with pineapple & chilli salsa (v)

Classic French onion soup with cheese croutons (v)

Pork sung choi bao; Asian style minced pork, chillies, crushed peanuts & baby gem lettuce (n) (£1 supp)

Fish soup, crusty bread & rouille (garlic chilli mayonnaise) (£1 supp)

Goats cheese whip with a beetroot sorbet (v) (£1 supp)

Classic prawn cocktail with brown bread fingers (£2 supp)

Hand-picked crab, lemon mayonnaise & Melba toast (£3 supp)

Candied salmon with a lobster mousse (£3.50 supp)

Tempura king prawn sweet chilli dipping sauce & wasabi mayonnaise (n) (£4 supp)

Gravalax of salmon, shaved fennel & radish (£4 supp)

‘The Taste Bud Tickler Course allowed us to add an interesting twist to our menu; the fabulous Pork sung choi bao course was completely unexpected and made our meal so much more memorable.’ – Mr & Mrs Welsh

Sharing Starters

From £10 per person

At Le Petit Chateâu we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our Brides and Grooms, these sharing starters do just that and bring a wow to the start of your meal. Add any main or dessert from the pack when building your personal feast.

Simply choose one of the following options...

Breads and dips

Warm flatbreads & focaccia served with a selection of dips

Chilli cream cheese | Tzatziki | Hummus | Five bean dip | Rapeseed oil & balsamic vinegar

World Cuisine Sharing Plates (First course options)

Choose items from our feast menus

Greek (£3 supp)

Spanish (£5 supp)

Asian (£7 supp)

see pages 5 - 7

International Plate

Prosciutto | Chorizo | Salami | Hummus | Piccalilli | Gherkins | Pickled onion Feta cheese | Crusty baguette

Rocket & Parmesan salad

(£4 supp)

Northumbrian Sharing Plate

Ham terrine | Pork pie | Honey roast ham | Local piccalilli | Pickled onions

Crispy crackling | Crusty baguette | Tempura black pudding | Pulled pork scrumpets

(£4 supp)

Seafood Extravaganza Sharing Plate

A selection of locally caught seafood - see our Seafood Extravaganza for details

see page 4

(£7 supp)

‘We found the sharing starters a great way to start our wedding breakfast. It was a fabulously social way to have a starter course.’ – Mr & Mrs Charlton

Sharing Desserts

From £9 per person

At Le Petit Chateau we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our Brides and Grooms, these sharing desserts do just that and bring a wow your meal. Add any starter or main from the pack to complete your personal feast.

Simply choose one of the following options...

Lindisfarne Mead trifle

Seasonal fruit crumble, served with jugs of custard

Bread & butter pudding, served with Lindisfarne mead custard

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

Tiramisu; Italian sponge fingers, coffee trifle (£1 supp)

Eton mess; meringue, seasonal berries, soft whipped cream & raspberry sauce (£1 supp)

Chocolate profiterole mountain; a tower of profiteroles served with three chocolate dipping sauces milk, dark & white (£2 supp)

Make Your Own Sundae:

A selection of ice cream, then choose your own toppings from:

Meringue | Chocolate brownies | Cream | Popping candy | Maltesers | Mini marshmallows

Toasted mixed nuts | Chocolate flakes | Chocolate sauce | Raspberry sauce | Fudge sauce.

(£5 supp)

Chef's Box

With this optional extra, you can't escape entertainment; we provide a chef's hat, and apron for each table so a chosen guest can play chef for you!

(£10 per table)

‘We got Larry (Best man) to serve our table in the Chef's hat and apron it really added a fun dimension to the last bit of our wedding breakfast.’ – Mr & Mrs Leshnik

BBQ Menu

Available in a variety of different serving styles, you and your guests will have a personal chef to present and hand cook, then serve, some of the region's finest fresh meat straight from the grill.

This can be served as a main course or in place of an evening buffet.*

£22 per person

Skewed lamb koftas | Selection of sausages

6oz Angus beef burger | Hickory chicken drumstick | Tandoori prawn skewers

£25 per person

Skewed lamb koftas | Selection of sausages | Marinated ranch steak

6oz Angus beef burger | Tandoori prawn skewers | Hickory chicken drumstick

Honey mustard gammon steak

£22 per person

Vegetarian BBQ

Vegetarian Burger | Linda McCartney sausages | Harissa spiced halloumi & vegetable skewers

Field mushrooms with garlic butter | Chickpea & coriander burger

All options served with

Cajun slaw | Selection of buns | BBQ sweet corn cob | Tomato & cucumber salad

Shredded iceberg lettuce | Mexican potato salad | Selection of sauces & relishes

A Bit Of Sparkle

£4.95 per person

A magical concoction that can't be missed and is the most popular additional course on the menu!

A fantastical sorbet with fizz to freshen things up. Why not offer this spectacular course as a wedding favour for your guests, we just know it will go down a treat!

Choose 1 from the following:

Gin & Midori

Champagne sorbet, gin, midori, Prosecco

Limoncello

Limoncello, Prosecco & lemon sorbet

Kwai Feh lychee liqueur

Passion fruit sorbet, kwai feh & Prosecco

'This twist on the classic palate cleanser was a delicious addition to the other courses we chose'

Mr & Mrs Gregory

A Bit of Seaside

From £6 per person

Catch your guest's attention with a fabulous two bite sized course. We recommend that you choose this as a taste of the sea before your main course.

Roast cod with wholegrain mustard butter

Roast snapper with harissa & honey yoghurt

Salmon with sun blushed tomato salsa

Sea bass with five herb cream (£2 Supp)

Sea bream with zucchini & salsa Verdi (£2 Supp)

Turbot with lime foam (August - December) (£5 Supp)

Roast monkfish with sun-blushed tomato salsa (£5 Supp)

Tempura king prawn with sweet chilli or wasabi mayonnaise dip (£6 Supp)

Halibut with a Spanish chorizo salsa (£6 Supp)

Or alternatively, mix any fish with any garnish - have it how you wish!

'The surprise fish course of the Halibut with Spanish chorizo salsa added a special wow to our meal.' - Mr & Mrs Booth

Evening options

Just when your guests think they have been wowed and can be impressed no more....fuel the fire of celebration with an after dark snack for your guests.

BBQ

see page: 11

Available in a variety of different serving styles, you can enjoy a real rural BBQ with your own chef to present & hand cook some of the regions finest fresh meat.

Hog roast

see page: 23

A full Hog, locally sourced & cooked on spit for you & your guests, served with apple sauce, stuffing, crispy crackling & soft floured roll.

Hot sandwiches

£11 per person

Keep it simple with a selection of hot meat sandwiches. Whether it be burly bacon rolls or succulent sausage sandwiches, be sure to include this in addition to your evening celebrations. All come served with hand-cut chips or spicy wedges.

Fish and chip cones

£11 per person

For each guest our chefs prepare individual cones of locally sourced haddock & proper potato chips. Make this your cherry on top of a perfect day.

‘The sausage sandwiches and bacon butties were spot on! Just when I fancied a late night nibble, out came the perfect snack to keep us all going!’ – Mr Collins



Tastefully Traditional

Wedding Breakfast Menu

Prices start from £47 per person for 3 courses

Canapés

Our canapés are perfectly prepared and presented to add an allure of splendour from the start. Tiny but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day.

3 per person = £7.50 (Extra canapé = £1.50 Supplement)

Served Cold

Asian style crab tartlets

Blue cheese, pear & walnut tartlets (v)

Beef crostini with onion jam & horseradish

Smoked salmon & horseradish cream with cucumber

Smoked chicken & wholegrain mustard tarts with fresh herbs

Fresh strawberries with white and dark chocolate dipping sauces

Served Hot

Mini cottage pies

Mozzarella arancini balls (v)

Spicy lamb koftas with yoghurt dip

Cheese fritters with tomato chutney (v)

Thai fish cakes with cucumber dipping sauce (n)

Warm bruschetta of mozzarella, sun blushed tomato & pesto (v)

Tempura king prawns with sweet chilli or wasabi mayonnaise dip

‘The blue cheese & walnut tartlet was something we had never tried and it was fantastic.
A little morsel of flavour!’ – Mr & Mrs Hetherington

Starters

Choose from a selection of delicious traditional wedding breakfast starters.

Choose 1 from the following:

Carrot & coriander soup with ciabatta croutons (v)

Moroccan tomato & red lentil soup with harissa yoghurt (v)

Thai spiced sweet potato soup with lime crème fraiche (v)

Chicken Caesar style salad with fresh parmesan

Mozzarella wrapped in Bayonne ham with roast vegetable salad & balsamic vinegar

Feta with Greek style salad, hummous & honey dressing (v)

Goats cheese & sun blushed tomato salad with pesto & grilled ciabatta (v)

Coarse country pork pate with local piccalilli & rustic baguette (£1 supp)

Fresh salmon salad with English asparagus & hollandaise sauce (£1 supp)

Thai style beef salad with rice noodles & palm sugar dressing (£2 supp)

Tempura king prawns with sweet chilli or wasabi mayonnaise dip (£3 supp)

Steamed tiger prawns with Asian aromatics, soba noodles & chilli crème fraîche (£3 supp)

Blue Swimmer crab remoulade with shaved fennel salad & grilled ciabatta (£3 supp)

Seafood Extravaganza (see page 4) (£7 supp)

Don't forget...

Sharing starters on page 9

Taste bud tickler course on page 8

A bit of sparkle on page 12

Mains - Meat

Choose from a selection of succulent meats for your wedding breakfast with cooking options available to suit your taste. Please note, we try to get as much of our produce from local suppliers as we can!

Choose 1 from the following

New York style meatballs
with spicy tomato sauce linguine with fresh parmesan cheese

Grilled chicken breast
with creamy mashed potato & roasted baby carrots & herb cream

Chicken breast in Bayonne ham
with fresh sage, olive oil & sea salt crushed potatoes & sun blushed tomato pesto

Twelve hour slow cooked pork shoulder
with mustard mash, green beans & cider gravy

Slow cooked lamb shoulder
with heritage potatoes, roasted baby carrots & gravy (£1 supp)

Roast chicken breast, leg of lamb or pork loin
with seasonal veg, roast potatoes, herb mash, Yorkshire pud & proper gravy (£1 supp)

Sirloin of beef
with seasonal veg, roast potatoes, Yorkshire pudding & proper gravy (£2 supp)

Rare breed pork chop
with Savoy cabbage, black pudding mash & cider thyme jus (£2 supp)

French style confit of duck leg
with braised red cabbage & Paris mash (£3 supp)

Roast rump of lamb
with fondant potatoes, wilted greens & redcurrant & port jus (£4 supp)

Moroccan roast rump of lamb
with roast pepper & chickpea salad, minted yoghurt & grilled pita bread (£4 supp)

Moroccan lamb tagine
with cous cous salad, harrisa yoghurt, pita bread (£4 supp)

Spanish style braised lamb shank
with an olive oil mash, black olives & chorizo (£5 supp)

Individual beef fillet Wellington, Le Petit Chateau style,
with seasonal vegetables & roast potatoes (£8 supp)

Mains - Fish

All of our fish is locally sourced which gives you the best quality produce to serve to your guests. They catch it, we cook it and you delight in it.

Choose 1 from the following:

Salmon fillet with olive oil mash, buttered greens & sun blushed tomato salsa

Roast cod with champ, seasonal veg & wholegrain mustard butter

Sea bream fillets with crushed potato, roast veg, zucchini & salsa verde (£1 supp)

Pan-fried sea bass fillets, fondant potato, wild mushrooms & five herb cream (£1 supp)

Roast snapper fillet with Moroccan vegetables, harissa & honey yoghurt (£3 supp)

Oven roast monkfish, chive mash, Provencal veg & sun-blushed tomato salsa (£4 supp)

Pan fried halibut with a ragout of peppers, Spanish olive oil mash & Spanish salsa (£5 supp)

Parmesan crusted turbot with curried cauliflower, truffle gnocchi & a lime foam (£7 supp)

Locally caught lobster, simply grilled with linguine with pancetta & fennel (£7 supp)

Or alternatively, mix any fish with any garnish - have it how you wish!

Don't forget...

A bit of seaside on page 13

Mains - Vegetarian

Local farmers supply our kitchen with the finest ground grown grub and vegetarian produce. For those that love the fruits of Mother Nature our vegetarian menu is sure to give pleasure in spades!

Choose from the following:

Moroccan vegetable tagine with cous cous & grilled pitta bread

Penne pasta with wild mushrooms, parmesan cream & toasted pine nuts

Yellow Thai curry of vegetables with jasmine rice, chilli, coriander & basil

Tagliatelle pasta, asparagus, sun blushed tomatoes, peppers, pesto & parmesan

Pithivier of goat's cheese, roast vegetables, heritage potatoes & mixed leaf salad (£2 supp)

Grilled pistachio coated goat's cheese, Italian vegetable salad, olive & tomato salsa (£2 supp)

Desserts

Careful consideration of confectionary is always important, that's why we've given you a sumptuous selection to choose from. However if some of your guests don't succumb to the sweeter side, we also have something savoury.

Choose 1 from the following:

Blueberry & raspberry cheesecake

White chocolate & Bailey's cheesecake

Warm ginger sponge cake with rum cream & vanilla ice cream

Sticky toffee pudding with sticky sauce & vanilla ice cream

Classic crème brûlée with a shortbread finger

Raspberry crème brûlée with a shortbread finger (£1 supp)

Summer berry Eton mess with toasted pecan nuts (£1 supp)

Winter berry Eton mess with toasted pecan nuts (£1 supp)

Double chocolate tart with whipped mascarpone & nut praline (£1 supp)

Dark chocolate & hazelnut caramel tart & chocolate ice cream (£2 supp)

Don't forget...

Sharing desserts on page 10

Or something savoury...

Cheese board

A selection of local, and two guest cheeses, served with biscuits, grapes & homemade chutney
(£3 supplement per person or £8 supplement when taken as a fourth course option)

Coffee & mints

(Complimentary within your 3 course wedding breakfast)

Upgrade with: A selection of hand crafted petit fours (£2 supp)

Little People's Menu

£16 per child

We love children, they're just like you and me only a little bit smaller and that makes them really important.

So that's why we want children to have as much fun at your wedding as you will.

Our children's menu has all of their favourites to keep them entertained for as long as possible.

Starters

Soup of the day with crusty bread (v)

Warm pitta bread with baton vegetables & dips (v)

Chicken salad with tomatoes, cucumber, lettuce & mayonnaise

Mains

Penne pasta with beef ragout in tomato sauce

Spaghetti with roast vegetables and tomato sauce (v)

Mini Cumberland sausages with mash, peas & gravy

Mini burger with onion rings, homemade chips & ketchup

Battered haddock strips with homemade chips & mushy peas

Battered fresh chicken breast with homemade chips, chopped salad & spicy mayonnaise

Desserts

Sticky toffee pudding with sticky sauce

Ice-cream with a wafer & strawberry sauce

Or

Treat the little ones to half portions of the adult menu from £22.50 per child

All children's menus are priced per child up to the age of 12 years.

Under two's eat free.

Hog Roast Menu

£24 per person

Feast on a locally sourced Northumberland spit roast hog, prepared and cooked on site.

Hog Roast includes:

Corn on the cob with sweet chilli butter (v)

Warm new potatoes in butter (v)

Apple & cider slaw (v)

Pearl cous cous salad (v)

Mixed baby leaf salad (v)

Served with apple sauce, stuffing, crispy crackling and soft floured rolls; just the way it should be!

Kid's Buffet

£10.50 per child

Keep the little ones full with our small persons buffet selection. Just as tasty and carefully prepared...
only smaller.

Please choose 5 from the following:

Chips (v)

Fish goujons

Chicken goujons

Ciabatta pizza finger (v)

Mini hot dogs with tomato ketchup

Lightly spiced Mexican long grain rice (v)

Roast Italian vegetable baked omelette (v)

A selection of freshly made sandwiches

Sticks of carrot, cucumber & celery with pita breads & dips (v)

Desserts

A selection of cupcakes

Mixed ice cream with wafer & raspberry sauce

Buffets

Dress our serving tables with a selection ranging from flamboyant finger foods to a more substantial seasonal Fork Buffet. Delight in all that is picking food as your guests mix and match to create their perfect plate.

Finger Buffet - £20 per person

Selection of freshly made sandwiches

Spicy chicken drumsticks

Onion bhajis with mango chutney (v)

Lamb koftas with hummous & pitas

Salmon & vegetable kebab

Sun blushed tomato & brie quiche (v)

Chilli nachos, salsa, sour cream & jalapenos (v)

Fork Buffet 1 - £22 per person

Thai red chicken & vegetable curry

Steamed jasmine rice (v)

Lamb koftas with hummous & pitas

Salmon & vegetable kebab

Garlic ciabatta with chopped tomatoes & basil (v)

Roast baby potatoes with salsa, sour cream, jalapenos & cheddar (v)

Potato salad with wholegrain mustard & chives (v)

Mixed leaf, rocket, red onion & parmesan salad (v)

Penne pasta with roast vegetables, sun blushed tomatoes & herb mascarpone (v)

Buffets

Fork Buffet 2 - £25 per person

Thai red chicken & vegetable curry

Steamed jasmine rice (v)

Spanish meatballs with spiced tomato sauce

Penne pasta with roast vegetables, sun blushed tomatoes & herb mascarpone (v)

Lamb koftas with hummous & pittas

Salmon & vegetable kebab

Roast baby potatoes with salsa, sour cream, jalapenos & cheddar (v)

Garlic ciabatta with chopped tomatoes & basil (v)

Platter of smoked mackerel & smoked salmon

with horseradish cream & Marie Rose sauce

Potato salad with wholegrain mustard & chives (v)

Mixed leaf, rocket, red onion & parmesan salad (v)

Profiteroles with white & dark chocolate dipping sauces & fresh strawberries

Afternoon Tea Menu

£18.95 per person

What could be more quaintly traditional than afternoon tea in a country house?
All of the old favourites are there with the option of adding a little extra charm with a glass of champagne.

Selection of Freshly Made Mini Bread Roll Sandwiches

Cream cheese & cucumber with dill & chives

Scottish smoked salmon with lemon mayonnaise & fresh rocket

Traditional kettle ham with grain mustard mayonnaise & baby leaf

Selection Of Freshly Baked Scones

Served with clotted cream & locally made fruit preserve

Assortment of Afternoon Tea Fancies

Mini fruit & chocolate tarts

Fresh cream & fruit filled confectionary

Tea or Coffee

Fantastical Afternoon Tea

£25.95 per person

Menu as above served with a glass of champagne

Drinks Packages

Something Innocent

Our Non Alcoholic Package

£11 per person

Innocent strawberry blonde mojito reception

Le Petit Chateâu pink lemonade with your meal

A glass of sparkling apple juice for your toast drink

Something Traditional

Our Classic Package

£25.50 per person

Prosecco reception

Two glasses of House red or white wine with your meal

A glass of Prosecco for your toast drink

Something Local

Our Local Package

£26.50 per person

Le Petit Chateâu signature cocktail or a bottle of local ale reception

Two glasses of House red or white wine with your meal

A glass of Prosecco for your toast drink

Mr & Mrs Smith Go Theatrical

Our Daringly Different Package

£34.50 per person

A smoking, foaming & popping cocktail reception

Two glasses of House red or white wine with your meal

Strawberry & Lychee Bellini, Pear & Elderflower Fizz or a Hibiscus Kiss for your toast

Something Different

Mr & Mrs Smith

£28.50 per person

Personalised Cocktail reception, named & designed after the happy couple

(eg Steve and Karen's English Garden Mojito!)

Two glasses of House red or white wine with your meal

A glass of Prosecco for your toast drink

Mr & Mrs Smith Go Tropical

£30.50 per person

Pina Colada or Choconut served in a real coconut – really wow your guests

Two glasses of House red or white wine with your meal

A glass of Prosecco for your toast drink

Mr & Mrs Smith Go Bubbly

£38 per person

Champagne cocktail reception

Two glasses of House red or white wine with your meal

A glass of House Champagne for your toast drink

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