

# SOUTH CAUSEY INN

## PRIMROSE EDITION DURHAM SUITE PLATINUM PACKAGE MENU

PLEASE CHOOSE UP TO 4 DISHES PER COURSE

Please note:

These options must cater for Any Vegetarian, Vegan &  
Gluten Free guests

V—Suitable For Vegetarians

GF—Gluten Free

VEGAN—Suitable for Vegans

*Our Chef's create fresh stock daily to use in our Gravy/sauces which contains: bones, mixed vegetables, celery, onion & carrots and simmered for 24 hours. All dishes are made in a kitchen where allergens are present - Please discuss with our team.*

# STARTER

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## CLASSIC GREENLAND PRAWN COCKTAIL | GF

Large Greenland Prawns with a Marie Rose Sauce topped with a Crevette

## HOMEMADE CHICKEN LIVER PÂTÉ | (CAN BE MADE GF ON REQUEST)

Served with home dried Tomatoes, Chefs Garden Chutney & Onion Bread Crostini

## CARPACCIO OF BEEF FILLET | G F

Served with Basil Oil and Homemade Crisps

## SCOTTISH SALMON | GF

A duo of Oak Smoked and Scottish Salmon served with a dressing of Caper, Cornichon and Lemon Vinaigrette

## CAJUN SPICED CHICKEN STRIPS | GF

Served on a Mango and Chilli Salsa

## CREAMED WILD MUSHROOMS | V | (CAN BE MADE GF ON REQUEST)

Served on a Onion Bread Crostini

## BRUSCHETTA | V | V E G A N | (CAN BE MADE GF ON REQUEST)

Topped with Tomato, Basil & Red Onions with a dressing of Basil Oil

## SPICED CAULIFLOWER FRITTERS | V | V E G A N | (CAN BE MADE GF ON REQUEST)

Served with a Mint and Ginger dressing

## CONFIT DUCK LEG | G F

Served with Pickled Vegetable Salad and Orange Sauce

## YOUR SOUP SELECTION: PLEASE CHOOSE ONE FROM:

- **HOMEMADE VEGETABLE SOUP | V | V E G A N**  
With Roasted Croutons
- **ROASTED TOMATO SOUP | V**  
With Basil Oil and Croutons
- **FRENCH ONION SOUP | V**  
Served with Garlic and Cheese Crouton

PLEASE NOTE THAT MENUS MAY CHANGE BASED ON  
SEASONALITY AND PRODUCT AVAILABILITY.

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# MAIN COURSE

All dishes are served with a side of Seasonal Vegetables, Mashed Potatoes & Roast Potatoes unless otherwise stated

12 HOUR ROASTED SILVERSIDE OF BEEF | (CAN BE MADE GF ON REQUEST)  
With homemade Yorkshire Pudding & rich Gravy

ROASTED LOIN OF PORK | (CAN BE MADE GF ON REQUEST)  
With Crackling, Sage & Onion Stuffing, homemade Yorkshire Pudding & rich Gravy

SLOW ROASTED LEG OF LAMB | (CAN BE MADE GF ON REQUEST)  
With homemade Yorkshire Pudding & rich Gravy

ROASTED BREAST OF CHICKEN | (CAN BE MADE GF ON REQUEST)  
With Sage & Onion Stuffing, homemade Yorkshire Pudding & rich Gravy

6OZ BEEF WELLINGTON  
With Sweet Baby Onions & Madeira Jus

MEDALLIONS OF ROASTED MONKFISH TAIL | (CAN BE MADE GF ON REQUEST)  
With a Dill Sauce & Horseradish

BRAISED LAMB SHANK | (CAN BE MADE GF ON REQUEST)  
Served with a Mint Jus

SALMON FILLET | G F  
With a Cherry Tomato & Spinach Cream

GARLIC ROASTED CHICKEN BREAST | (CAN BE MADE GF ON REQUEST)  
With a Wild Mushroom Sauce & Asparagus Tips

RICOTTA & SPINACH LASAGNE | V  
Served with a fresh side salad

CHEFS OWN HOMEMADE SPICED LAMB BURGER  
With Moroccan Spices, Halloumi Cheese, Gherkins, Bacon, beef Tomato, Lettuce with Cucumber and Mint Rajita served with triple cooked Chips

VEGETABLE & LENTIL LOAF | V | VEGAN | GF  
Served with Thyme Gravy

GNOCCHI | V | VEGAN  
Chefs own Potato & Cumin Gnocchi with a spiced Tomato and Vegetable Sauce  
Served with a fresh side salad

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# DESSERT

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ETON MESS | G F | V

Seasonal Fresh Fruit, Crushed Meringue & Fresh Cream

CHOCOLATE BROWNIE | V

Served with Cherry Ice Cream

HOMEMADE CHEESECAKE | V

Served with Madagascan Vanilla Ice Cream

PLEASE CHOOSE ONLY ONE FROM:

- STRAWBERRY
- MALTESER
- MINT AERO
- KIRSCH CHERRY
- MADAGASCAN VANILLA
- RASPBERRY & WHITE CHOCOLATE

STICKY TOFFEE PUDDING | V

With Sea Salted Caramel & Vanilla Bean Ice Cream

TIRAMISU | V

Coffee-flavoured dessert. Sponge base dipped in coffee layered with a whipped mascarpone cheese & flavoured with cocoa.

ORANGE & DARK CHOCOLATE BROWNIE | G F | V | V E G A N

With vegan Vanilla Ice Cream

PEACH MELBA | V | V E G A N

Poached peach with Vegan Vanilla Ice Cream, Raspberry Coulis & Vegan Whipped Cream

NORTHUMBERLAND CHEESEBOARD | (CAN BE MADE GF ON REQUEST)

With Jacobs Crackers & Apple Chutney

FRESH FRUIT SALAD | G F | V | V E G A N

served with Vegan Vanilla Ice Cream

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# CHILDREN'S MENU

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PLEASE CHOOSE UP TO 2 DISHES FOR STARTER & MAIN COURSE

## STARTER

GARLIC BREAD

SOUP

FRUIT PLATTER

## MAIN COURSE

ROAST CHICKEN DINNER

With Yorkshire Pudding & fresh seasonal Vegetables

FISH FINGERS

Made with succulent chunks of fresh Fish, served with Chunky Chips

HOMEMADE CHEESE & TOMATO PIZZA

CHEESY PENNE PASTA

With homemade Garlic Bread

CHICKEN DIPPERS

Made from fresh succulent Chicken Breast lightly coated in  
Breadcrumbs served with Chunky Chips

## DESSERT

ICE CREAM

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# EVENING BUFFET MENU

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Please choose one:

# PIMP YOUR FRIES

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Your guests can help themselves to tasty Fries and Chunky Chips with a selection of mouth-watering toppings the most epic late night party snack!

MELTED CHEESY FRIES

HOMEMADE RICH GRAVY

CHIP SHOP CURRY SAUCE

CHILLI CHIPS

With Hot Sauce & Jalapenos

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# HOT ROAST BAPS

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PLEASE CHOOSE 2 FROM THE FOLLOWING SELECTION:

12 HOUR ROAST SILVERSIDE OF BEEF

TURKEY CROWN

With Sage & Onion Stuffing

SALT RUBBED LOIN OF PORK

With Sage & Onion Stuffing

ROAST GAMMON WITH A HONEY GLAZE

ALL SERVED WITH:

CHUNKY CHIPS

FLOURED BAPS | (CAN BE MADE GF ON REQUEST)

RICH STOCK GRAVY | (CAN BE MADE GF ON REQUEST)

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# WHOLE HOG ROAST

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## A WHOLE HOG ROAST

Slow cooked & crackled to perfection

SERVED WITH:

CHUNKY CHIPS

FLOURED BAPS

RICH STOCK GRAVY

SAGE & ONION STUFFING

APPLE & CIDER SAUCE

(BUFFET CAN BE MADE GF ON REQUEST)

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# AROUND THE WORLD

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HOMEMADE BEEF LASAGNE OR VEGETABLE LASAGNE | V

HOMEMADE CORNED BEEF PIE

INDIAN CHICKEN BALTI | G F

MALAYSIAN VEGETABLE RED CURRY | G F | V | V E G A N

4OZ PRIME BEEF BURGERS

CHEESE, SAUCES & BUNS

SELECTION OF SALADS

BEEF CHILLI | G F OR VEGETABLE CHILLI | G F | V | V E G A N

ROASTED CHICKEN DRUMSTICKS

RICE | G F | V | VEGAN

CHUNKY CHIPS | G F | V | VEGAN

GARLIC BREAD | V | VEGAN

NAAN BREAD | V

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# CAUSEY GRILL

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4OZ PRIME BEEF BURGERS

PORK AND HERB SAUSAGES

SLOW COOKED PULLED PORK | (CAN BE MADE GF ON REQUEST)

CHICKEN DRUMSTICKS | G F

PULLED BEEF BRISKET | (CAN BE MADE GF ON REQUEST)

SELECTION OF MIXED VEGETABLES | G F

ONION RINGS

RED CABBAGE SLAW | V

MIXED LEAF SALAD | V | VEGAN

HOME COOKED CHUNKY CHIPS | V | VEGAN

CORN ON THE COB | GF | V | VEGAN

CHEF'S OWN STOCK GRAVY

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## DURHAM TIPI BUFFET MENU

**EXCLUSIVELY AVAILABLE IN THE DURHAM SUITE  
ON THE ELITE & PLATINUM PACKAGE**

**THE TIPI BUFFET CAN BE CHOSEN ON THE GOLD PACKAGE,  
BLOSSOM PACKAGE, SUNDAY NIGHT PARTY PACKAGE  
AND TWILIGHT PACKAGE AT AN ADDITIONAL £100**

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# DURHAM TIPI

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OUTDOOR FREES STYLE FOOD STATIONS - CONSISTING OF:

WOOD FIRED - TUK TUK PIZZA TRUCK

CONSISTING OF:

TOMATO PIZZA BASE (G F OPTION AVAILABLE)

MOZZARELLA CHEESE

ROASTED CHICKEN

PEPPERONI

PEPPERS

ONION

JALAPENOS

PINEAPPLE

SWEETCORN

LOADED NACHOS

WITH TOPPINGS OF:

CHILLI

MELTED CHEESE

GUACAMOLE

SOUR CREAM

JALAPENOS

CHEFS MIXED SALAD

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