

SOUTH CAUSEY INN

LILAC EDITION
OLD BARN
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.

PHOTOGRAPHY CREDIT: HAYLEY CRONE

STARTER

CLASSIC GREENLAND PRAWN COCKTAIL

| GF |

Large Greenland Prawns with a Marie Rose Sauce

HOMEMADE ARDENNES PÂTÉ

| (CAN BE MADE GF ON REQUEST) |

Served with Pickles, Onions, Sundried Tomatoes, Chefs Garden Chutney & Sourdough Crostini

CARPACCIO OF BEEF FILLET

| G F | DAIRY FREE |

Served with Basil Oil and Homemade Crisps

SCOTTISH SALMON

| GF | DAIRY FREE |

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

CAJUN SPICED CHICKEN STRIPS

| GF | DAIRY FREE |

Served on a Mango and Chilli Salsa

CREAMED WILD MUSHROOMS

| V | (CAN BE MADE GF ON REQUEST) |

Served on a Sourdough Crostini

BRUSCHETTA

| V | V E G A N | (CAN BE MADE GF ON REQUEST) | DAIRY FREE |

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

SPICED CAULIFLOWER FRITTERS

| V | V E G A N | DAIRY FREE |

Served with a Mango Salsa & Pickled Vegetables

CONFIT DUCK LEG

| G F | DAIRY FREE |

Served with Pickled Vegetable Salad and Orange Sauce

YOUR SOUP SELECTION - PLEASE CHOOSE ONE FROM:

- **HOMEMADE VEGETABLE SOUP** | *Served with Roasted Croutons*
| V | V E G A N | (CAN BE MADE GF ON REQUEST) | DAIRY FREE |
- **ROASTED TOMATO SOUP** | *Served with Basil Oil and Croutons*
| V | VEGAN | (CAN BE MADE GF ON REQUEST) | DAIRY FREE |
- **FRENCH ONION SOUP** | *Served with Garlic and Cheese Croutons*
| V | (CAN BE MADE DAIRY FREE ON REQUEST) |

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) | (CAN BE MADE DAIRY FREE ON REQUEST) |

With homemade Yorkshire Pudding & rich Gravy

ROASTED LOIN OF PORK

| (CAN BE MADE GF ON REQUEST) | (CAN BE MADE DAIRY FREE ON REQUEST) |

With Crackling, Sage & Onion Stuffing, homemade Yorkshire Pudding & rich Gravy

SLOW ROASTED LEG OF LAMB

| (CAN BE MADE GF ON REQUEST) | (CAN BE MADE DAIRY FREE ON REQUEST) |

With homemade Yorkshire Pudding & rich Gravy

ROASTED BREAST OF CHICKEN

| (CAN BE MADE GF ON REQUEST) | (CAN BE MADE DAIRY FREE ON REQUEST) |

With Sage & Onion Stuffing, homemade Yorkshire Pudding & rich Gravy

6OZ BEEF FILLET WELLINGTON

Topped with Bacon & Mushroom Duxelle wrapped in Puff Pastry, served with a Sweet Baby Onion Jus

MEDALLIONS OF ROASTED MONKFISH TAIL

| GF |

With a Dill Sauce & Horseradish

BRAISED LAMB SHANK

| (CAN BE MADE GF ON REQUEST) | (CAN BE MADE DAIRY FREE ON REQUEST) |

Served with a Mint Jus

SALMON FILLET

| GF |

With a Cherry Tomato & Spinach Cream Sauce

GARLIC ROASTED CHICKEN BREAST

| (CAN BE MADE GF ON REQUEST) | (CAN BE MADE DAIRY FREE ON REQUEST) |

With a Wild Mushroom & Asparagus Sauce

RICOTTA & SPINACH LASAGNE

| V |

Served with a fresh side salad

VEGETABLE & LENTIL LOAF

| V | VEGAN | GF | DAIRY FREE |

Served with Thyme Gravy

GNOCCHI

| V | VEGAN | DAIRY FREE |

*Chefs own Potato & Cumin Gnocchi with a spiced Tomato and Vegetable Sauce
Served with a fresh side salad*

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DESSERT

ETON MESS

[G F | V |]

Seasonal Fresh Fruit, Crushed Meringue & Fresh Cream

CHOCOLATE BROWNIE

[V | (CAN BE MADE G F , V E G A N & DAIRY FREE ON REQUEST) |

Served with Madagascan Vanilla Ice Cream

HOMEMADE CHEESECAKE

[V |]

Served with Madagascan Vanilla Ice Cream

PLEASE CHOOSE ONE FROM:

• STRAWBERRY

• MALTEASER

• BISCOFF

• KIRSCH CHERRY

• MADAGASCAN VANILLA

• RASPBERRY & WHITE CHOCOLATE

• LEMON

• CHOCOLATE ORANGE

STICKY TOFFEE PUDDING

[V |]

Served with Toffee Sauce & Vanilla Bean Ice Cream

TIRAMISU

[V |]

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

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 G F ON REQUEST) |

With Jacobs Crackers & Apple Chutney

FRESH FRUIT SALAD

[G F | V | V E G A N | DAIRY FREE |

Served with Vegan Vanilla Ice Cream

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CHILDREN'S MENU

PLEASE CHOOSE UP TO 2 DISHES FOR STARTER & MAIN COURSE

STARTER

CHEESY 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 Chips

HOMEMADE CHEESE & TOMATO PIZZA

MACARONI CHEESE

With homemade Cheesy Garlic Bread

CHICKEN DIPPERS

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

DESSERT

ICE CREAM

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EVENING BUFFET MENU

Please choose one:

PIMP YOUR FRIES

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

| V | GF |

RICH STOCK GRAVY

| (CAN BE GF & DAIRY FREE ON REQUEST) |

CURRY SAUCE

| V | VEGAN | GF | DAIRY FREE |

PULLED BEEF CHILLI CON CARNE

| GF | DAIRY FREE |

BBQ PULLED PORK

| GF | DAIRY FREE |

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HOT ROAST BAPS

PLEASE CHOOSE 2 FROM THE FOLLOWING SELECTION:

ALL MEATS ARE GF & DAIRY FREE

12 HOUR ROAST SILVERSIDE OF BEEF

TURKEY CROWN

With Sage & Onion Stuffing

GARLIC & THYME PULLED PORK

With Sage & Onion Stuffing

ROAST GAMMON WITH A HONEY GLAZE

ALL SERVED WITH:

CHUNKY CHIPS

| G F | V | VEGAN | DAIRY FREE |

FLOURED BAPS

| DAIRY FREE | (CAN BE MADE GF ON REQUEST) |

RICH STOCK GRAVY

| (CAN BE MADE GF ON REQUEST) |

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WHOLE HOG ROAST

A WHOLE HOG ROAST

| DAIRY FREE |

Slow cooked & crackled to perfection

SERVED WITH:

CHUNKY CHIPS

| G F | V | VEGAN | DAIRY FREE |

FLOURED BAPS

| DAIRY FREE | (CAN BE MADE GF ON REQUEST) |

RICH STOCK GRAVY

| (CAN BE MADE GF ON REQUEST) |

SAGE & ONION STUFFING

APPLE SAUCE

(BUFFET CAN BE MADE GF ON REQUEST)

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AROUND THE WORLD

HOMEMADE BEEF LASAGNE

OR

VEGETABLE LASAGNE

| V |

HOMEMADE CORNED BEEF PIE

INDIAN CHICKEN KORMA

| G F | DAIRY FREE |

VEGETABLE BATLI

| GF | DAIRY FREE | V | VEGAN |

4OZ PRIME BEEF BURGERS

| (GF & DAIRY FREE BURGERS CAN BE AVAILABLE UPON REQUEST) |

CHEESE, SAUCES & BUNS

SELECTION OF SALADS

PULLED BEEF CHILLI

| G F | DAIRY FREE |

OR

VEGETABLE CHILLI

| G F | V | VEGAN | DAIRY FREE |

SWEET CHILLI COATED CHICKEN GOUJONS

| DAIRY FREE |

RICE

| G F | V | VEGAN |

CHUNKY CHIPS

| G F | V | VEGAN | DAIRY FREE |

GARLIC BREAD

| V |

NAAN BREAD

| V | DAIRY FREE |

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CAUSEY GRILL

4OZ PRIME BEEF BURGERS

| (GF & DAIRY FREE BURGERS CAN BE AVAILABLE UPON REQUEST) |

PORK AND HERB SAUSAGES

| (GF & DAIRY FREE SAUSAGES CAN BE AVAILABLE UPON REQUEST) |

SLOW COOKED PULLED PORK

| GF | DAIRY FREE |

SWEET CHILLI COATED CHICKEN GOUJONS

| DAIRY FREE |

PULLED BEEF BRISKET

| GF | DAIRY FREE |

SELECTION OF MIXED ROASTED VEGETABLES

| G F | DAIRY FREE |

FLOURED BAPS

| DAIRY FREE | (CAN BE MADE GF ON REQUEST) |

ONION RINGS

| V |

RED CABBAGE SLAW

| V | GF |

MIXED LEAF SALAD

| G F | V | VEGAN | DAIRY FREE |

HOME COOKED CHUNKY CHIPS

| G F | V | VEGAN | DAIRY FREE |

CORN ON THE COB

| G F | V | VEGAN | DAIRY FREE |

RICH STOCK GRAVY

| (CAN BE MADE GF OR DAIRY FREE ON REQUEST) |

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