

SOUTH CAUSEY INN

PRIMROSE EDITION
DURHAM SUITE
GOLD PACKAGE MENU

PLEASE CHOOSE UP TO 2 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.

PHOTO CREDIT: STEVEN MCDONALD PHOTOGRAPHY

STARTER

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

CAJUN SPICED CHICKEN STRIPS | GF

Served on a Mango & Chilli Salsa

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

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 & Cheese Crouton

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

Our Chefs 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.

MAIN COURSE

All dishes are served with Seasonal Vegetables, Mashed Potatoes and 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

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

GNOCCHI | V | VEGAN

Chefs own Potato & Cumin Gnocchi with a spiced Tomato & Vegetable Sauce

Served with a fresh side salad

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

Our Chefs 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.

DESSERT

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 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

ORANGE & DARK CHOCOLATE BROWNIE | G F | V | V E G A N
With vegan Vanilla Ice 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

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

Our Chefs 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.

CHILDREN'S MENU

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

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

Our Chefs 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.

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

HOMEMADE RICH GRAVY

CHIP SHOP CURRY SAUCE

CHILLI CHIPS

With Hot Sauce & Jalapenos

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

Our Chefs 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.

HOT ROAST BAPS

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)

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

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.

WHOLE HOG ROAST

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)

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

Our Chefs 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.

AROUND THE WORLD

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

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

Our Chefs 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.

CAUSEY GRILL

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

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

Our Chefs 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.

SOUTH CAUSEY INN

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**

Our Chefs 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.

DURHAM TIPI

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

Our Chefs 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.