

PRIMROSE EDITION DURHAM SUITE FESTIVAL PACKAGE

MENU

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: LEIGHTONS WEDDINGS

YOUR MENU

Festival Food Menu is served in the stunning Durham outdoor Tipi

The Causey tuk tuk wood fired pizza oven is at your disposal - this little truck makes the best pizzas around!

Thin crispy bases with Napoli sauce, melted mozarella and a selection fresh toppings - hot out the wood fired oven!

Causey Steak Burgers 4oz hand pressed burger, brioche bun, cheese, fried onions

Please Choose Paella OR Curry:
Paella options:
Seafood Paella | GF
or
Vegetable Paella | GF | V

Curry options: Chinese Chicken Curry

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Mediterranean Vegetable Balti | GF | V | VEGAN Served with Braised rice

Buttermilk Pancake Station | V | Toffee Sauce, Fresh Strawberries, Rasberry Colis Milk Chocolate Sauce and Lemon & Sugar

Staff will circulate the venue, offering guests vanilla ice-cream served in a wafer cone

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

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