

# SOUTH CAUSEY INN

## LILAC EDITION OLD BARN 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.*

# STARTER

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## 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*

## CAJUN SPICED CHICKEN STRIPS

| GF | DAIRY FREE |

*Served on a Mango and Chilli Salsa*

## 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*

## 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 | V E G A N | (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

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*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*

## **SALMON FILLET**

| G F |

*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

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## 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:

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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*

## NORTHUMBERLAND CHEESEBOARD

| (CAN BE MADE GF 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

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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

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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

| 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

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**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**

*| GF | 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

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## 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

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**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 | V E G A N | 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

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## 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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