

Menu Guide



The Assembly Rooms

We are proud to present our selection of menus. They are designed purely as a guide and we will be happy to discuss your individual requirements. Customers are reminded to keep to one menu choice to retain efficiency of service.

Select one dish from each course to create a set menu

Half Melon with Seasonal Fruit
Home-made Cream of Vegetable Soup
Paté with Fruit Chutney
Tomato and Mozzarella Salad with Basil (supplement of £3.25 per person)
Caesar Salad (supplement of £3.25 per person)
Salad of Blue Cheese and Pancetta (supplement of £3.25 per person)



Oven Roast Chicken Breast with Gravy
Breast of Chicken with a Red Wine, Mushroom and Shallot Sauce
Breast of Chicken with White Wine and Pimentos
Breast of Chicken with Tomatoes and Peppers
Roast Fresh Turkey Breast with Stuffing, Cranberry Sauce and Chipolata Sausage
Roast Leg of Pork and Apple Sauce
Roast Sirloin of Beef with Onion Gravy (supplement of £2.00 per person)
Roast Leg of Lamb with Mint Sauce (supplement of £2.00 per person)
Breast of Chicken stuffed with Marinated Mushrooms and a Cream Sauce (supplement of £2.00 per person)

Served with Roast Potatoes and Seasonal Vegetables



Profiteroles with Chocolate Sauce
Assorted Gateaux (choose from Strawberry, Chocolate, Black Forest, Coffee and Mandarin)
Raspberry Delice
Double Chocolate Mousse
Cheesecake
Selection of English and Continental Cheeses (supplement of £3.95 per person)



Coffee and Mints
£21.50 per person

Room hire is complimentary when taking one of our dinner menus

All prices exclusive of VAT All guests must be catered for

STARTERS

	As Standard Menu extra
Salad of Blue Cheese and Pancetta	£3.25
Prawn Cocktail with Marie Rose Sauce	£3.25
Half Melon with Seasonal Fruit	£ nil
Paté with Fruit Chutney	£ nil
Smoked Mackerel Mousse	£3.25
Tomato and Mozzarella Salad with Basil	£3.25
Smoked Salmon and Fresh Grapefruit Salad	£5.25
Pastry Box filled with Marinated Mushrooms in a Cream Sauce	£3.75
Avocado and Goat's Cheese Salad	£3.50
Roast Flaked Salmon Salad with a Sweet Chilli Sauce.....	£4.25
Roulade of Smoked Salmon with Cream Cheese.....	£4.25
Gateau of Melon, Avocado and Citrus Salad	£4.00
Caesar Salad.....	£3.25
Seared Thai Chicken Salad with Chilli Sauce	£3.50
Seared Tuna on Fennel Slaw with Chilli & Cider Dressing	£5.50
Roast Beetroot & Feta Salad	£4.75

HOME-MADE SOUPS

Cream of Vegetable	£ nil	extra
Cream of Leek	£ nil	
Carrot and Coriander.....	£1.75	
Celery infused with Stilton	£1.75	
Leek and Potato	£1.75	
French Onion.....	£1.75	
Minestrone.....	£1.75	
Northumbrian Broth	£1.75	
Butter Nut Squash	£1.75	

SORBETS

Lemon, Orange, Passion Fruit, Raspberry, Pink Grapefruit, Mango and Papaya, etc.	£1.75	extra
--	-------	-------

All prices exclusive of VAT

FISH

	As Fish Course extra	As Main Course extra
Sole wrapped King Prawns served with a Bisque Sauce	£7.50	£5.00
Pan-fried Trout Fillet on Spinach with deep-fried Spring Onion	£6.50	£5.00
Sole Armagnac	£6.50	£5.00
Oven Baked Cod wrapped in Pancetta with roasted Cherry Tomatoes	£6.50	£5.00
Salmon with Mayonnaise and Dill Dressing	£6.50	£5.00
Halibut with Watercress and a Tarragon Cream	£6.50	£5.00
Fresh Trout with a Lemon Mayonnaise	£6.50	£5.00
Char Grilled Tuna Niçoise.....	£6.50	£5.00
Cold Poached Supreme of Salmon with a Smoked Salmon Mousse	£6.50	£5.00
Halibut topped with a Gazpacho Coulis.....	£6.50	£5.00
Poached Fillet of Salmon, Julienne Vegetables and a Mushroom Cream Sauce.....	£6.50	£5.00

ROASTS

Roast Chicken Breast with Gravy	extra £ nil
Roast Turkey Breast, Cranberry Sauce, Chipolatas and Stuffing.....	£ nil
Roast Leg of Lamb with Mint Sauce.....	£2.00
Oven Roasted Sirloin of Beef with Onion Gravy (Yorkshire Pudding 50p extra)	£2.00
Roast Leg of Pork with Stuffing and home-made Apple Sauce	£ nil

POULTRY

Breast of Chicken with a Red Wine, Mushroom and Shallot Sauce	extra £ nil
Breast of Chicken with White Wine and Pimentos	£ nil
Breast of Chicken with Tomatoes and Peppers	£ nil
Breast of Chicken wrapped in Pancetta, stuffed with Mozzarella	£3.25
Breast of Chicken stuffed with Marinated Mushrooms with a Cream Sauce.....	£2.00
Breast of Chicken stuffed with Blue Cheese topped with Asparagus.....	£2.25
Breast of Chicken with a Tomato and Tarragon Jus.....	£1.75
Breast of Chicken with a Madeira and Chive Cream.....	£2.00
Breast of Chicken flambéd in Cognac with Cream, Mushroom and Onion, flavoured with Paprika.....	£2.75
Honey Roast Duck Breast	£4.50
Duck Breast with Port.....	£4.50

All prices exclusive of VAT

MEAT

Oven Roast Sirloin of Beef, Red Wine, Shallots and Mushrooms	£2.00	extra
Roast Sirloin on a Port Sauce with an Onion Confit.....	£3.50	
Fillet Steak with a mixed Peppercorn Sauce	£8.50	
Medallions of Fillet Steak flavoured with Whisky and Cream.....	£8.75	
Pan-fried Fillet of Beef topped with a Paté on a Crouton	£8.75	
Rack of Lamb with a Herb Crust.....	£5.50	
Rack of Lamb with a Rosemary Jus and Roasted Shallots.....	£5.25	
Noisettes of Lamb in a rich Port Sauce.....	£4.75	
Roast stuffed Saddle of Lamb with Apricots and Rosemary	£4.75	

VEGETARIAN

		As Standard Menu extra
Couscous Stuffed Peppers	£1.25	
Stir-fried Vegetables in a Pastry Basket.....	£1.00	
Vegetable Bake topped with Cheese and Breadcrumbs	£ nil	
Cabbage Parcels stuffed with Rice, Nuts and Apricots	£1.75	
Spinach and Ricotta in Filo Baskets with Tomato and Basil Coulis	£ nil	
Mushroom and Spinach Crêpe Mornay	£ nil	
Mushroom Stroganoff with Rice	£ nil	
Gateau of Beef Tomato, Red Onion and Mozzarella	£2.25	
Penne Pasta with Sun-dried Tomatoes and Cream	£1.00	
Vegetarian Mousaka	£0.75	
Wild Mushroom Crêpe with a White Wine & Watercress Sauce.....	£2.75	
Individual Courgette and Shallot Tart	£2.00	
Open Ravioli of Wild Mushrooms and Cream Sauce.....	£2.00	

DESSERTS

		extra
Double Chocolate Mousse.....	£ nil	
Lemon Delice	£ nil	
Fresh Fruit Tart.....	£2.50	
Summer Pudding	£2.50	
Lemon Tart	£2.50	
English and Continental Cheeses	£3.95	
Apple Strudel.....	£2.50	
Fresh Fruit Salad in a Brandysnap Basket.....	£2.50	
Spotted Dick and Custard	£2.50	
Deep Apple Pie with Cream	£2.50	
Fresh Strawberries and Cream (in season only)	£2.50	

All prices exclusive of VAT

SAMPLE FORK BUFFETS

Please select from the menu below, one Starter, three Main Courses (including one Vegetarian option) and one Dessert £20.50
Each additional Main Course £3.50 Each additional Dessert £2.75

STARTERS

Cream of Vegetable Soup
Half Melon filled with Seasonal Fruit
Paté served with Chutney
Tomato and Mozzarella with Fresh Basil
Caesar Salad

MAIN COURSE

Tandoori Chicken Breast
Italian Cured Meats Platter
Penne Pasta with a White Wine
and Sage Cream Sauce (v)
Savoury Meatballs in an Italian
Tomato Sauce
Lasagne
Lamb Curry
Coronation Chicken
Dressed Salmon

Beef Bourguignonne
Spicy Seared Salmon
Assorted Cold Meats Platter
Spiced Vegetable Nut Cutlets (v)
Stuffed Peppers (v)
Chilled Roast Beef served rare,
carved by our Chef
Gammon and Pineapple
Goujons of Sole
Chicken Chasseur

Chicken Cacciatore
Beef Stroganoff with Rice
Mushroom and Spinach Crêpe (v)
Vegetarian Cannelloni coated with a
Cheese Sauce (v)
Steak and Ale Pie
Fresh Turkey with Herb Stuffing
Cajun Spiced Chicken
Onion and Bacon Tart
Salmon with Lemon Mayonnaise

SERVED WITH A CHOICE OF

Selection of Market Vegetables
Roast or New Potatoes
Various Salads and Dressings
Couscous
Savoury Rice

Oven Roast Jacket Potatoes
Pilau Rice
New Potato Salad
Coleslaw

DESSERTS

Jam Roly Poly
Spotted Dick and Custard
Butterscotch Torte
Chocolate Ganache
Gateaux Mille Feuille
Chocolate Orange Supreme

Fruits of the Forest Cheesecake
Pear Frangipan
Glazed Band au Fruits
Assorted Gateaux
Fresh Fruit Salad
Traditional Sherry Trifle

Double Chocolate Mousse
Profiteroles with a Chocolate Sauce
Apple Strudel
Assorted Cheesecake
Pecan Pie
Fresh Fruit Platter

Selection of English and Continental Cheeses £3.95 supplement

Coffee, Cream and After Dinner Mints £1.00

All prices exclusive of VAT All guests must be catered for

SAMPLE CANAPÉ SELECTION

5 items @ £5.75

Additional items @ £1.50 each

Tomato and Mozzarella
Minted Melon and Parma Ham
Paté with Orange
Spinach and Ricotta Tartlet with Roasted Red Pepper
Celery with Creamed Stilton
Pastry Tartlettes with Prawns and Aioli
Chicken Mousseline in a Pastry Cup
Goujons of Fish or Chicken
Goat's Cheese with Sun-dried Tomato
Baby Potato with Creamed Brie and Chives
Crosthini with Asparagus and Sun-dried Tomato
Crosthini of Antipasti
Waldorf Salad filled Pastry Case
Minted Couscous on Courgette
Tortilla of Salsa and Jalapeno
Mini Caesar Salad

Vegetable Bundle with Balsamic Dressing
Mini Croque Monsieur
Tapenade Crosthini with Roast Red Peppers and Rocket
Mini Toast Selection
Brioche with Smoked Salmon and Lemon Mayo
Oriental Dim Sum with Hoisin Sauce
Mini Crosthini Selection
Mini Pizza Selection
Asparagus Twists
Mini Samosa with a Mint Chutney Dip
Mini Onion Bahjis with Minted Yoghurt
Stuffed Courgette
Stuffed Mushrooms
Spring Rolls with Sweet and Sour Dip
Blue Cheese, Pine Nuts and Basil Barquette

SAMPLE GOURMET CANAPÉ SELECTION

5 items @ £7.50

Additional items @ £1.75 each

Asparagus wrapped Parma Ham
Salmon and Asparagus Pinwheel
Tuna Niçoise
Smoked Salmon Parcels with Cream Cheese and Dill
Crab Tartlettes with Ginger and Chilli
Roasted Red Pepper and Balsamic Roasted Shallot Tartlette
Mini Chicken Satay
Smoked Salmon with Salmon Mousse and Capers
King Prawn on Rye with Dill

Blinis with Crème Fraiche and Caviar
Tartelette of Marinated Wild Mushrooms
King Prawn with a Lime and Soy Dipping Sauce
Wonton Wrapped King Prawns with Sweet Chilli Jam
Caramelised Red Onion and Goat's Cheese Tart
Rare Beef en Crouete with
Creamed Horseradish
Tandoori Chicken Pieces
Mini Buhna Prawn on Popadum
Chilli Prawn Skewers

All prices exclusive of VAT All guests must be catered for

SAMPLE FINGER BUFFETS

Hot and Cold Finger Buffet 1

Assorted Brown and White Buns with Various Fillings
A combination of Vegetable Pakoras and Onion Bahjis
with Yogurt and Cucumber Dip flavoured with Mint
Hand cut Potato Wedges with BBQ Dip
A selection of home-made Pizzas
A variety of home-made Quiche
Hot Sausage Rolls
Pretzels, Pickles and Crisps
Tomato, Mozzarella and Basil Skewers

£9.50

Cold Finger Buffet 2

Vegetable Crudités with two types of Dips
Assorted Brown and White Finger Buns with Various Fillings
Gala Pork Pies served with Wholegrain Mustard Mayonnaise
Selection of home-made Quiche
Spicy BBQ Chicken Drumsticks
Variety of filled Tartlet Cases
Vine Tomatoes filled with Cream Cheese and Chives
Paté served with Melba Toast and Fruit Chutney
Pretzels, Pickles and Crisps

£11.00

Hot and Cold Finger Buffet 3

Oriental Dim Sums with a Hoisin Sauce and Prawn Crackers
Brown and White Finger Buns with Various Fillings
Mini Chicken Skewers with a Sweet Chilli Dip
Home-made Mini Cheese Pasties
Vegetable Samosas with Mango Chutney
Fish Goujons with Tartar Sauce
Hand Cut Potato Wedges with Sour Cream
Tortilla Chips with home-made Salsa Dip
Pretzels and Pickles

£13.50

Selection of Desserts

Mini Fruit Tarts
Mini Eclairs
Mini Doughnuts
Mini Fresh Cream Cakes
Mini Lemon/Raspberry Delice
Chocolate Dipped Strawberries (in season only)

£2.75 each

All prices exclusive of VAT All guests must be catered for

ADDITIONAL FINGER BUFFET ITEMS

(Minimum £9.50 - Minimum 5 Items)

Assorted Pizzas (v)	£1.25	Tomato, Mozzarella and Basil Skewers	£1.25
Assorted Quiche (v)	£1.25	Mini Onion Bahji with Yoghurt & Cucumber Dip (v)	£1.50
A choice of various Filled Vol au Vents (v)	£1.50	Deep-fried Camembert with Cranberry Sauce (v)	£2.00
Sausage Rolls	£1.25	Celery Boats with a Curried Mayonnaise (v)	£1.25
Assorted Brown/White Finger Buns (v)	£1.75	Fruit Kebabs (v)	£1.75
Various Filled Sandwiches (v)	£1.75	Spring Rolls with Sweet & Sour Dip (v)	£1.50
Ciabatta Open Rolls (v)	£2.50	Potato Wedges with BBQ Sauce (v)	£1.25
Savoury Meat Fingers	£1.25	Cream Cheese Filled Tomatoes (v)	£1.25
Chicken Drumsticks	£1.50	Vegetable Crudités with Dips (v)	£1.25
Parma Ham draped Asparagus	£1.50	Pretzels - Pickles - Crisps (v)	£1.00
Chicken Liver Paté with Toast	£2.00	Guacamole with Mexican Nachos (v)	£1.75
Gala Pork Pies	£1.25	Spanish Potato Tortilla Wedges	£2.50
Tandoori Chicken Pieces	£2.50	Parma Ham and Marinated Tomato Bruschetta	£2.50
Spicy Chicken Wings	£2.50	Smoked Salmon and Cream Cheese Bagels	£3.50
Bacon & Water Chestnut Kebabs	£2.00	Rare Roast Beef Filled with Wasabi Cream	£3.00
Smoked Mackerel Paté with Toast	£3.00	Mini Tortilla Wraps	£3.00
Garlic Mushrooms (v)	£2.00	Chicken Souvlaki	£3.25
Salami Cornets	£1.50	Mini Pitta Pockets	£3.00
Smoked Salmon Cornets with Cream Cheese & Chives	£3.50	Salmon Fishcakes with Chilli Dipping Sauce	£4.00
Bacon Wrapped Sausages	£1.25	Wontons with Sweet and Sour Sauce	£2.00
Cocktail Cheese Pasties (v)	£1.75	Chicken Yakitori Skewers	£2.75
Filled Tartlet Cases (v)	£2.50	Sesame Prawn Toast	£2.50
Oriental Dim Sums with a Hoisin Sauce (v)	£1.75	Oriental Duck Pancakes with Hoisin Sauce	£3.75
Cocktail Beef Kebabs with Chilli Dip	£3.50	Tortilla Triangles with a Cannelini Bean Salsa	£2.75
Mini Chicken Pieces with Satay Sauce	£3.00	Pastry Wrapped Cumberland Sausage	£3.50
Scotch Eggs	£1.25	Stuffed Baby Potatoes	£2.25
Vegetable Samosas (v)	£1.50	Courgette, Carrot and Pepper Rare Beef Rolls	£3.50
Delicate Canapes (v)	from £5.75	Tempura Calamari with Tartare Sauce	£3.25
Spicy Mexican Salsa with Tortilla Chips (v)	£1.25	Mini Desserts	£2.75
Butter Croissants filled with Swiss Cheese & Ham	£2.00	Garlic Bread Baguettes	£1.00
Spare Ribs with Barbecue Sauce	£2.75	Cup of Soup	£1.00
Chicken Goujons with Honey & Lemon Dip	£3.00	Fresh Pineapple, Mature Cheddar and Cumberland Sausage Skewers.....	£1.75
Fish Goujons with Tartar Sauce	£3.75		
Deep-fried Scampi	£3.25		
Crevettes with Marie Rose Sauce	£3.00		

All prices exclusive of VAT All guests must be catered for

CONFERENCE CATERING PACKAGES

Continental Breakfast @ £8.50

To include items such as tea and coffee, cereals, juices, yoghurts, fresh fruits, pastries, rolls, toast and preserves.

Full English Breakfast @ £9.75

To include tea, coffee and orange juice, sausage, bacon, tomato, eggs, sauté potatoes, mushrooms, toast and preserves.

Healthy Option Breakfast @ £7.25

To include tea and coffee, fresh juice smoothies, fresh fruit, compote, muesli and yoghurts.

FORK BUFFET LUNCHESES

Additional £9.75 to Delegate Rate

Please select from sample Fork Buffet menu page, choose one Starter, three Main Courses (including one Vegetarian option) and one Dessert.



SIT DOWN LUNCHESES

These are also available and will incur an additional charge.
Please refer to the first pages of the menu guide for further details.



AFTERNOON TEA @ £6.50

To include Tea or Coffee with a selection of Delicate Sandwiches and Cakes.

Additional £1.00 supplement for Pastries or Scones and Preserves.

All prices exclusive of VAT All guests must be catered for

LUNCHES

The following Finger Buffet options are available as part of the Day Delegate Package, however, please contact our sales office to discuss any individual requirements that you may have. All of our Finger Buffets cater for both vegetarians and non-vegetarians.

Conference Finger Buffet 1

Hand Cut Potato Wedges with a BBQ Dip
Selection of various Filled Finger Buns
Fish Goujons with Tartar Sauce
Home-made Quiche Selection
Oriental Dim Sums with a Hoisin Sauce
and Prawn Crackers
Tomato and Basil Mozzarella Skewers
Bowl of Seasonal Fruit
Pretzels, Pickles and Crisps
£10.75

Conference Finger Buffet 2

Selection of various Filled Finger Buns
A combination of Vegetable Pakoras and Onion Bahjis
with a Yoghurt and Cucumber Dip
Selection of home-made Pizzas
Hot Sausage Rolls
Chicken Goujons with a BBQ Dip
Vegetable Samosas with a Mint and Yoghurt Dip
Vegetable Crudités
Bowl of Seasonal Fruit
Pretzels, Pickles and Crisps
£10.75

Conference Finger Buffet 3

Spring Rolls with a Sweet and Sour Sauce
Cajun Spiced Chicken with a Lime and Coriander Dip
Cocktail Cheese Pasties
Closed Ciabatta Selection
Mini home-made Salmon Fish Cakes with a Chilli Sauce
Home-made Guacamole served with Nachos and Sour Cream
Bowl of Seasonal Fruit
Pretzels, Pickles and Crisps
£10.75

Selection of Desserts

Individual Fresh Fruit Tart
Apple Strudel served with Cream
Sherry Trifle
Profiteroles with a Chocolate Sauce
Mini Eclairs
Assorted Gateaux
Assorted Cheesecakes
£2.75 each

All prices exclusive of VAT All guests must be catered for



The Assembly Rooms (Newcastle) Ltd
Fenkle Street, Newcastle upon Tyne, NE1 5XU
Telephone: 0191 232 8695 Facsimile: 0191 261 1249

email: functions@assemblyrooms.co.uk - website: www.assemblyrooms.co.uk