

Private Dining at Lumley

We're delighted that you're considering Lumley Castle Hotel as a venue for your private event.

At Lumley we provide a range of rooms steeped in character and history in which your party can truly relax and be inspired. Lumley is like no other hotel!

Please enjoy perusing our extensive menus and options and please don't hesitate to contact the events team if you're seeking something different from the options we provide.

Uniquely, Lumley provides several online planning portals that means that the majority of your exciting plans can be explored online in the comfort of your own home rather than on the telephone, though we can collaborate on your event in any way that suits you.

We very much look forward to seeing you soon.

The Lumley Events Team



To begin...

Canapes - 3 x 1 Item £6.95

Smoked Salmon Tartare, Keta Caviar, Crème Fraiche

Crayfish Cocktail Croustade

Tomato, Red Onion & Goat's Cheese Crostini

Lindisfarne Oyster, Chilli & Lime

Mini Choux Bun filled with Cream Cheese

Mini Swiss Cheese & Smoked Ham Croque Monsieur

Mini Duck Spring Rolls

Brie & Cranberry Tartlet

Caramelized Red Onion Butter Pastry Band

Chicken Liver Parfait Croustade

Tempura King Prawn

Chocolate Dipped Strawberries

Reception Drinks List

Single Glass of Bucks Fizz - £3.50 per person

Single Glass of Prosecco - £6.95 per person

Single Glass of House Champagne - £8.95 per person

Single Glass of Sparkling Wine - £4.50 per person

Single Glass of Peach Bellini - £6.00 per person

Single glass of Pimm's & Lemonade - £4.40 per person

Single glass of Kir Royal Sparkling Wine - £6.00 per person

Single bottle of Beer - £4.95 per person

Jug of Fresh Orange Juice - £7.95 per jug (Approx. 5 glasses per jug)

Single Pint of Carling - £4.95 per person

Single pint of Coors Light - £5.00 per person

Single pint of Guinness - £5.10 per person

Single glass of House Wine (Small) - £3.50 person



Starters

Goats Cheese and Red Onion Tart £5.95
Pumpkin seed pesto, port reduction (Vegan)

Cornfed Chicken Breast £6.95
Pickled mushrooms, Truffle Emulsion

Chicken Liver Parfait £5.50
Sour Cherry, Watercress, Melba Toast

Gravadlax of Salmon £6.75
Dill Crème Fraiche, Soda Bread

Heritage Beetroot and Apple £6.75
Roasted Beets, Smooth Apple, Toasted Seeds, White Balsamic
(Vegan)

Parma Ham and Watermelon £6.75
Smooth fig, Sourdough Wafer

Smoked Salmon and Prawn £8.50
Black pepper cream cheese, pickled cucumber

Caprese Salad £6.75
Buffalo Mozzarella, Heritage Tomato, Basil Pesto (Vegan)

Vegan Mozzarella and Red Onion Tart £5.95
Pumpkin Seed Pesto, Port Reduction (Vegan)

Smoked Haddock and Leek Tart £5.75
Chicory, salted lemon, grain mustard

White Onion and Garlic Velouté £5.75
Garlic Crisps, Chive Oil (Vegetarian)

Northumberland Vegetable Broth £5.75
Pease Pudding Sippets (Vegetarian)

Roasted Cauliflower Velouté £5.75
Black Onion Seed, Truffle Oil (Vegetarian)

White Bean and Capsicum Velouté £5.75
Coriander Oil (Vegetarian)

Roasted Vine Tomato and Basil Soup £5.75
Pesto and Aged Balsamic (Vegetarian)

Posh Prawn Cocktail £8.95
Lobster, Prawn, Cucumber, Tomato with Brandy Cocktail Sauce

Smoked Duck £7.95
Confit Leg, Cherry Gastric, Sweet Pickled Apricot



Sorbets, Main Courses & Sides

Sorbets

- Passionfruit and Tarragon **£2.75**
- Blackcurrant and Kirsch **£2.95**
- Champagne and Popping Candy **£4.75**
- Strawberry and Black Pepper **£2.95**
- Cherry and Ameretto **£2.95**
- Gin and Tonic **£3.75**
- Mango and Pineapple **£3.25**



Mains

- Roast Breast of Local Chicken **£13.25**
Fondant Potato, Roasted Carrot, Tarragon Jus
- Pan fried fillet of North Sea Cod **£12.95**
Royale Potato, Spinach, Parsley Sauce
- Poached fillet of Salmon **£20.25**
Crushed New Potatoes, Braised Fennel,
Tartare Salsa
- Wild Mushroom and Tarragon Fregola **£10.25**
Puffed Rice, Truffle and Parmesan (Vegan)
- Roasted Artichoke hearts **£15.95**
Creamed Polenta, Lemon and Fennel seed
Dressing (Vegan)
- Roast Rump of Salt Marsh Lamb **£20.95**
Braised Neck Bon-Bon, Carrot and Rosemary
Puree, Boulangere Potatoes
Lamb jus
- Chargrilled Loin of Outdoor Reared Pork **£15.95**
Brawn Croquette, Celeriac puree, Crackling
- Braised blade of Broom Hill Angus Beef **£15.95**
Creamed Potato, Savoy Cabbage, Bourguignon
Garnish
- Roast Fillet of Broom Hill Angus Beef **£39.95**
Dauphinoise Potato, Celeriac Cream, Braised
Shin, Thyme jus

Sides

- Sweet Potato Fries **£4**
- Mixed Lead Green Salad **£4**
- Cavolo Nero **£4**
- Rocket & Parmesan Salad **£4**
- Dauphinoise Potatoes **£4.50**
- French Beans & Baby Carrots **£4**
- Creamed Mash Potato **£4**
- Skinny Fries **£4**
- Triple Cooked Chips **£4**

Desserts

Sticky Date and Ginger Pudding £5.95
Ginger Anglaise, Vanilla Ice Cream

Lemon Meringue Tart £6.50
Lemon Curd Ice Cream, Torched Meringue

Milk Chocolate Mousse £5.45
Raspberry and Rose Water, White Chocolate Ice Cream

Pear and Almond Tart £5.25
Amaretto Anglaise, Toasted Almond Ice Cream

Vanilla Panna Cotta £5.45
Compote of Seasonal Berries and Fruits

Apple and Cinnamon Crumble £5.45
Custard Ice Cream

Bread and Butter Pudding £5.95
English Custard

Chilled Berry pudding £4.95
Clotted Cream

Moet Champagne and Strawberry Terrine £13.25
Clotted Cream Ice Cream and Gold Leaf

Valrhona Chocolate and Orange Sphere £8.95
Burnt Orange Syrup, Clementine Ice Cream

Chocolate and Pistachio Fondant £6.95
Dark Chocolate Paint
Stags Breath Ice Cream

British Farmhouse Cheese and Biscuits £8.95
A selection of 4 Artisan European Cheeses

Coffee & Tea £4.25
with butter shortbread biscuits

Coffee & Tea £4.95
with homemade Fudge or Macarons



Vanbrugh Bar Wine List

Champagne & Prosecco

Laurent-Perrier Cuvee Rose - France £95.00

The iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

Moet & Chandon Brut – France £69.00

Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

Charles Vercy Brut Champagne – France £45.00

Very aromatic and elegant with ripe fruit flavours and a really pleasant minerality.

Prosecco Famiglia Botter D.O.C Extra Dry - Italy £31.00

Delicious floral and delicate flavours, with a fine mousse.

Moscato d’Asti DOCG Conti Bune - Italy 24.00

Delicious floral and delicate flavours, with a fine mousse.



White Wine

Molino Del Sol Airen - Spain £20.00

An attractive dry white with floral and citrus aromas leading to a crisp, fresh palate.

Bello Tramonto Pinot Grigio - Italy £23.00

Straw yellow in appearance, this general, well-balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.

Central Monte Chardonnay - Chile £23.00

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey. Fresh and lively.

Central Monte Sauvignon Blanc - Chile £23.00

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

Rosé Wine

Molino Del Sol Tempranillo Rose - Spain £20.00

Lashings of red summer fruits and just a hint of vanilla make this wine very approachable.

Monterey Bay Zinfandel Rosé - California £24.00

A most delicious wine; a racy mix of watermelon and cherry with a delectable sweetness.



Red Wine

Molino Del Sol Tempranillo - Spain £20.00

A wonderful fruity red with a silky-smooth finish.

Central Monte Cabernet Sauvignon - Chile £23.00

Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink!

Central Monte Merlot - Chile £23.00

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make
for a very smooth and balanced wine.

Down Under Shiraz - Australia £23.00

Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate.



How to book?

Booking is simple. Just call 0191 389 1111 ext. 2015 or email events@lumleycastle.com

Planning your Menu

At Lumley we provide an amazing Online Quote Generator allows you to plan your menu and event from the comfort of your home. If you click on this [link](#) or access the QR code below you can begin to build your menu with incredible detail to make sure you're working within your budget and making sure any guests with allergens or dietary requirements get exactly what they're looking forward to.



See You Soon at The Castle