



Holiday Inn[®]

AN IHG[®] HOTEL

JESMOND - NEWCASTLE

EVENT

venues

0191 281 5511 | EVENTS@HINEWCASTLE.CO.UK

WWW.HINEWCASTLE.CO.UK



BUFFET *Menu*

CANAPE SELECTION

Garlic Bread Slice - £1.75pp | Pizza Slice - £2.00pp

£4.00 PP EACH OR SELECT THREE OF THE FOLLOWING FOR £9.00

SERVED HOT

Mini Sausage and Mash

Haddock Bites

Arancini - Breaded Pea & Dill Risotto Balls (v)

Chicken Pieces wrapped in Smoked Pancetta &
Sage

Aberdeen Angus Cheeseburger Slider

Chicken Breast Slider

Sawadee Tempura King Prawns
with a Sweet Chilli Jam Dip

SERVED COLD

King Prawn & Marie Rose Shots with Saffron Aioli

Baby Mozzarella Spike with Sun Blushed
Tomato & Fresh Basil (v)

Salami & Cream Cheese Crostini

Cherry Tomato Bruschetta Crostini (v)

Salami Olives

Individual Fruit Tarts

Ice Cream Pots

Strawberries dipped in Chocolate



Organiser to provide dietary requirements no later than 14 days prior to event to inform &
cater to guests with a food allergy, intolerance or sensitivity. v- Vegetarian vg - Vegan



Lite BITES

SELECT ONE OPTION

Hot Bacon Bap & Triple Cooked Chips

Hot Pork Sausage & Triple Cooked Chips

Mini Fish Goujons & Triple Cooked Chips

Hot Dog, Onions & Fries

Penne Bolognese & Garlic Bread Bowl

Chicken Tikka Curry with Boiled Rice Bowl

Chicken Korma Curry with Boiled Rice Bowl



£10.95 PER PERSON

AFTERNOON TEA Buffet

Selection of Fruit & Plain Scones
With Strawberry Jam & Chantilly Cream

Finger Sandwich Selection

SELECT 3 OPTIONS:

Ham & Tomato

Coronation Chicken

Chicken Caesar Salad

Tuna Mayo

Cheese Savoury (v)

Cheddar Cheese & Pickle (v)

Mozzarella & Pesto (v)

Med Veg Wrap & Rocket

Selection of Cake & Sweet Treats

Tea & Coffee

£14.95 PER PERSON

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to guests with a food allergy, intolerance or sensitivity. v- Vegetarian vg - Vegan



Classics

SELECT ONE OPTION

Hot Roast Beef Bap

Gravy & Horseradish, served with Triple
Cooked Chips or Roast Potatoes

Hot Pork Bap

Gravy & Apple Sauce, served with Triple
Cooked Chips or Roast Potatoes

Hot Chicken Bap

Gravy & Cranberry, served with Triple
Cooked Chips or Roast Potatoes

Aberdeen Angus Cheeseburger

served with Tomato, Lettuce, House Slaw & Fries

Char-Grilled Chicken Burger

served with Tomato, Lettuce, House Slaw & Fries

Vegetarian Burger

served with Tomato, Lettuce, House Slaw & Fries (v)

Beef & Pork Lasagne

Green Salad, Triple cooked Chips & Garlic Bread

£14.95 PER PERSON

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to guests with a food allergy, intolerance or sensitivity. v- Vegetarian vg - Vegan

ITALIAN PIZZA PASTA

Buffet

Margherita Pizza (v)

Pepperoni Pizza

Bolognese Pasta

Smoked Bacon Carbonara Pasta

Garlic Pizza Bread (v)

House Salad (v)

Cajun Potato Skins or Triple Cooked Chips (v)

(pizza topping selection – options available)

£19.50 PER PERSON



British BUFFET

Lemon, Garlic & Herb Roasted Chicken Drumsticks

Sticky Braised BBQ Spare Ribs

Battered Haddock

Selection of Sandwiches & Wraps

Individual Pork Pies & Quiche

Triple Cooked Chips

Homemade Coleslaw

£22.50 PER PERSON



TRADITIONAL Buffet

SELECT 6 OPTIONS

Selection of sandwiches
& wraps

Buttermilk Chicken
Goujons

Fish Goujons

Slices of Garlic &
Mozzarella Pizzas (v)

Fresh Margherita slices
(v)

Potato wedges (v)

French fries (v)

Triple Cooked Chips (v)

Sausage Rolls

Chicken Drumsticks

Spicy Chicken Wings

Selection of Dips

Mixed Leaf Salad (v)

Greek Salad (v)

Three Colori Pasta
Salad

Bruschetta (v)

House Slaw (v)

£22.50 PER PERSON

Organiser to provide dietary requirements no later than 14 days prior to event to inform &
cater to guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan



MEDITERRANEAN *Buffet*

Beef Ragu Lasagne al Forno

Aubergine & Butter Bean Caponata

Breaded Chicken Parmigiana

Stone Baked Confit Garlic Pizza Bread

Crisp Pea & Dill Arancini (v)

Plum Tomato, Rocket & Parmesan Salad

Chips (v)

£22.50 PER PERSON

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan

Sides

Rosemary potato
wedges (v) £2.50pp

Garlic Bread Slice (v)
£2.00pp

Triple Cooked Chips (v)
£2.50pp

Tomato Salad (v)
£1.50pp

French Fries (v)
£2.50pp

Mixed Leaf House
Salad (v) £1.00pp

Sweet Potato Fries (v)
£2.95pp

House Slaw (v) £1.00

Cajun Potato Skins (v)
£2.50pp

Nachos & Dips £1.00pp

Stuffing £0.75pp

Dessert

ASSORTED MINI DESSERTS - £2.95PP

Chef's choice assortment

Chocolate Mousse
Carrot Cake
Brownie Bites
Cheesecake Pots
Cappuccino Mousse
Fruit Tartlets
Mini Chocolat Opera
Panacotta
Mini Victoria Sponge Cake

Organiser to provide dietary requirements no later than 14 days prior to event
to inform & cater to guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan

MEZZI Platter

Smoked Applewood
Cheddar

Dolce Latte (Blue)

Brie de Meaux

Goats'

Parm Ham

Salami

Olives

Grapes

Pear & Apple
Chutney

Red Onion Jam

Selection of Crackers
and Artisan Bread
Selection

£4.95 PER PERSON (MIN 8)

CLASSIC CHEESEBOARD

Smoked Applewood
Cheddar

Goat's Cheese

Grapes

Pear & Apple
Chutney

Red Onion Jam

Selection of Crackers

£3.50 PER PERSON (MIN 8)



EVENT ADDITIONAL FOOD ITEMS

CAN ONLY BE ORDERED ALONGSIDE ONE OF MENU OPTIONS

CAN BE ORDERED ON THE DAY OF EVENT UP TO 8.45PM
ITEMS SUBJECT TO AVAILABILITY AT TIME OF ORDERING.

Pizza Chef's Choice Selection
8 slices £14.00

Garlic Bread with Cheese
8 Slices £12.00

Garlic Bread
8 Slices £10.00

French Fries
20 servings £40.00

Triple cooked Chips
20 servings £45.00

Potato Wedges
20 servings £45.00

Sweet Potato Fries
20 servings £50.00

Breaded Chicken Goujons
20 servings £60.00

Fish Goujons
20 servings £60.00

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to
guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan





PRIVATE DINING MENU

3 COURSE SET MENU £30.00

2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE

STARTERS

Plum Tomato & Roast Red Pepper Soup (v)

Cream of Vegetable Soup with Garlic Croutons (v)

Creamy Mushroom Bruschetta

Avocado Bruschetta

Chicken Liver Parfait, Red Onion Marmalade & Brioche Toast

Ham Hock Terrine, Apple, Ale & Chilli Chutney, Micro Herb Salad, Brioche Toast
£2.00pp supplement

Prawn Cocktail, Marie Rose Sauce, Cos Lettuce, Chilli Jam
£2.00pp supplement

Smoked Salmon, Beetroots, Chive Crème Fraiche, Toasted Rye
£3.00pp supplement

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan





PRIVATE DINING MENU

3 COURSE SET MENU £30.00
2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE

MAINS

Grilled Chicken Breast, Sage & Onion Stuffing, Thyme Roast Potato, Roast Vegetables, Chicken Jus & Yorkshire Pudding

Braised Daube of Beef with Creamy Mash, Roast Vegetables & Yorkshire Pudding

Sea Bream Fillet, Crushed Potato & Scallion Rosti, Roast Peppers & Salsa Verde

Stuffed Chicken Breast with Spinach Cream, Pecorino Cheese, Homemade Breadcrumbs - £3.00pp supplement

Herb Crusted Fillet of Salmon, Lemon Roasted Chateaux Potatoes, Avocado, Tomato & Caper Butter - £3.00pp supplement

Sweet Potato, Red Onion Marmalade & Seeded Tart with Tomato Coulis (vg)

Butternut Squash & Red Pepper Risotto, Parmesan Crisp & Rocket Salad (v)

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan





PRIVATE DINING MENU

3 COURSE SET MENU £30.00
2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Pod Ice Cream (v)

Warm Apple Crumble Tart, Rich Vanilla Custard, or Vanilla Ice Cream (v)

Tiramisu, Layers of Amaretto Cream, Savoradi Biscuits, Lemon Curd & Raspberries

Chocolate Brownie Truffle Torte, Clementine Sorbet (vg)

Mango Crème Brulee Cheesecake, Coconut Ice Cream (v)

Cherry & Chocolate Torte, Amarena Ice Cream

Raspberry & White Chocolate Cheesecake with Raspberry Compote & White Chocolate Shards

Tea, Coffee & Mints - £2.50pp supplement

Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to
guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan





YOUNG GUESTS MENU

£15.95 PER CHILD U12

Garlic Bread with Cheese

Nachos with Cheese, Salsa &
Guacamole

Cream of Vegetable Soup,
Croutons

Potato Skins, Melted Cheddar
Cheese, Garlic Mayo

Fish Goujons, Fries & Peas

Chicken Goujons, Fries & BBQ
sauce

Cheeseburger, Salad & Fries

Mac n Cheese, Penne Pasta in
a Creamy Cheese Sauce,
garlic bread

Grilled Chicken Breast,
Mashed Potato, Steamed
Vegetables & Gravy

Ice Cream Sundae

Chocolate Fudge Cake,
Custard

Strawberries with Ice Cream &
Chocolate Dipping Sauce

Caramel Filled Churros,
Cinnamon Sugar with Warm
Chocolate Dipping Sauce



Organiser to provide dietary requirements no later than 14 days prior to event to inform & cater to
guests with a food allergy, intolerance or sensitivity
v- Vegetarian vg - Vegan