



HEXHAM ABBEY
HERITAGE • WORSHIP • COMMUNITY

Event Catering

We can cater for a variety of options and preferences to suit any occasion. See below for our current fixed offers, and please do let us know if you would like to request anything as a combination and/or specific items. We can usually make gluten free versions of most items, so for any special dietary needs please speak to us in advance.

In most cases when you book a catering order through us, any function room hire charges in our Priory buildings will be reduced or removed completely.

Prices shown are valid for orders of more than 10 people.

Sandwich selection £5.95pp

(Please select four from the options below)

Home cooked ham
with piccalilli or traditional pease pudding
Coronation chicken with mixed salad leaves
Tuna mayonnaise
Smokes salmon and cream cheese
Prawns in Marie rose sauce with mixed lettuce leaves
Brie and grape
Free range egg and cress
Mature Lockerbie Cheddar and farmhouse chutney

Served with hand cooked sea salt potato crisps

Tea and Coffee included

Sandwich and cake selection £8.95pp

(Please select four from the options below)

Home cooked ham
with piccalilli or traditional pease pudding
Coronation chicken with mixed salad leaves
Tuna mayonnaise
Smokes salmon and cream cheese
Prawns in Marie rose sauce with mixed lettuce leaves
Brie and grape
Free range egg and cress
Mature Lockerbie Cheddar and farmhouse chutney
Served with hand cooked sea salt potato crisps

(Please select two from the options below)

Chocolate Brownie (gluten free option)
Lemon Drizzle
Paradise Flapjack
Honeycomb Crunch

Tea and Coffee included

Homemade soup and sandwich options

Soup and chunky bread £5.50

Soup options include

Broccoli and Blue Cheese, Spiced Parsnip,
Sweet Potato and Coconut, Lentil and Vegetable, Leek and Potato,
served with a selection of chunky white
and malted brown bread

Homemade soup and sandwich options (continued)

Soup and sandwich assortment £8.95

Soup served with a selection of sandwiches on white and wholemeal bread

Soup, sandwich & selection of homemade cakes £10.50

Soup served with a selection of sandwiches and a choice of homemade cake to follow

Tea and Coffee included

Breakfast

Filter coffee and a range of teas served with warm croissants
Served with jam, marmalade or honey

£1.75

Filter coffee and a range of teas served with a bacon roll

£4.00

Elevenes

Filter coffee and a range of teas served with a selection of Ringtons' biscuits

£2.50

Coffee and a range of teas

£1.50 per cup

Teatime

Freshly baked every day, a choice of homemade cheese or fruit scones served with butter, jam and cream accompanied by tea or coffee

£3.50

A selection of homemade cakes and traybakes accompanied by tea or coffee

£3.50

Lunch / Evening Buffet Options @ £13.95 per person

Option A – Traditional Cold Buffet

A selection of sandwiches on white and wholemeal bread:-

(Please select four options from the list below)

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken and mixed salad leaves

Tuna mayonnaise

Smoked salmon and cream cheese,

Prawns in Marie rose sauce with mixed lettuce leaves

Brie and grape

Free range egg and cress

Mature Lockerbie cheddar and farmhouse chutney

Mixed Green Salad Or Homemade Coleslaw

Quiche: classic Lorraine or a vegetarian option

Honey mustard sausage bites

Hand cooked sea salt potato crisps

Crudités and dips

Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

Cheese & Biscuits

Tea and Coffee included

Option B – Traditional Hot Buffet

(Please select two options from the list below)

Chicken Tikka Masala
Beef Madras
Chilli Con Carne
Pasta Bolognese
Chicken in a Mushroom & Cream Sauce
Pasta Arrabiata (V)
Vegetable Curry (V)

Side Dishes
(choose two options from)

Plain or Pilau Rice
Herbed Roast Potato
Seasonal Vegetables

Honey mustard sausage bites

A selection of Breads (traditional, pitta, tortilla or Naan depending on main items choice)

Desserts
(Please select two options from the list below)

Lemon Posset
Rich chocolate mousse
Chocolate Brownie (gluten free option)
Lemon Drizzle
Cheese & Biscuits

Tea and Coffee included

Option C – Hot and Cold Traditional Mix

A selection of sandwiches on white and wholemeal bread:-
(Please select two options from the list below)

Home cooked ham with piccalilli or traditional pease pudding

Coronation chicken and mixed salad leaves

Tuna mayonnaise

Brie and grape

Free range egg and cress

Mature Lockerbie cheddar and farmhouse chutney

Mixed Green Salad Or Homemade Coleslaw

Honey mustard sausage bites

(Please select an option from the list below)

Chicken Tikka Masala

Beef Madras

Chilli Con Carne

Pasta Bolognese

Chicken in a Mushroom & Cream Sauce

Pasta Arrabiata (V)

Vegetable Curry (V)

Side Dishes

(choose an option)

Plain or Pilau Rice

Herbed Roast Potato

Seasonal Vegetables

Individual Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

Tea and Coffee included

Option D – Cheese & Charcuterie Platter

A mix of 6-8 continental hard and soft cheeses, complete with homemade chutney, grapes and celery sticks

Deli selection of 6-8 sliced meats, including parma and serrano hams, chorizo, honey roasted gammon and chicken mortadella.

Tomato & Mozzarella Salad

Mixed Green Salad

Selection of breads and savoury biscuits

Desserts

(Please select two options from the list below)

Lemon Posset

Rich chocolate mousse

Chocolate Brownie (gluten free option)

Lemon Drizzle

Tea and Coffee included

Option E – Asian Platter

Chicken Satay
Vegetable Samosa (V)
Spring Rolls (V)

(Please select two options from the list below)

Chicken Tikka Masala
Beef Madras
Thai Green Chicken Curry
Vegetable Curry (V)
Sweet and Sour Vegetables (V)

Plain or Pilau Rice
Selection of breads & Asian crackers

Desserts

(Please select two options from the list below)

Lemon Posset
Rich chocolate mousse
Chocolate Brownie (gluten free option)
Lemon Drizzle
Cheese & Biscuits

Tea and Coffee included

Option F – Tapas

(Please select five options from the list below)

Mixed Iberian Meats and Cheese
Spanish Omelettes – Chorizo and Pancetta & Spinach and White Onion (V)
Patatas Bravas (V)
Iberico Meatballs in a Red Wine & Tomato Sauce
Pea & Parmesan Arancini Balls with Red Pepper Coulis (V)
Spinach & Chickpea Stew (V)
Chorizo cooked in Cider
Garlic Mushrooms (V)

On the side

Fennel Bread & Aioli (V)
Stuffed Olives (V)

Desserts

(Please select two options from the list below)

Churros with chocolate sauce
Lemon Posset
Rich chocolate mousse
Chocolate Brownie (gluten free option)
Lemon Drizzle

Tea and Coffee included

Table Service Menu

Starters

Pea & Ham Soup with Crusty Wholemeal Bread

Smoked Mackerel with Rocket and Horseradish Cream

Traditional Chicken Caesar Salad

Forest Mushrooms served on Toast with a Truffle & Garlic Cream Sauce (V)

Pea and Parmesan Arancini with Red Pepper Coulis (V)

Mains

Beef Bourguignon with Dauphinoise Potato & Seasonal Vegetables

Roast Chicken Breast in a Peppercorn Sauce with Roast Potato & Green Beans

Northumbrian Sausage with Mustard Mash, Red Wine Gravy & Vegetables

Sweet Potato & Asparagus Frittata with Rocket Leaves (V)

Butternut Squash, Chickpea & Coconut Curry with Fragrant Rice (V)

Dessert

Rich Chocolate Mousse

Duo of Lemon, Posset with Drizzle Cake Cubes

Sticky Toffee Pudding with Vanilla Ice Cream

English Cheese Board with Homemade Chutney, Breads & Crackers

2 courses at £16.95 per person

3 courses at £21.95 per person

For more information contact :
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