

PARTYING |



Jazz, swing, funk, rock, pop or ceilidh... solo singer, duo, trio or ensemble... salsa party, folk night or classical evening... hire in a jukebox, popcorn machine or photo booth... organise a photographer, magician, caricaturist or comedian... anything is possible and we have organised them all!

We know that at some point, you and your guests will want to turn the lights down and the music up. Whatever your style, **The Biscuit Room** has the space to keep your guests entertained and dancing all night long.

With a fully licensed bar and evening buffet options, you can be sure that everyone will have a sensational time.

Our roomy dance floor can be fringed with informal seating and poser tables, to create more intimate spaces.

The adjacent bar and lounge helps create the ideal party atmosphere, perfect for dining, drinking and dancing the night away, until the midnight hour.

Just tell us your ideas. We'll work hard to make it happen.

SAMPLE MENUS



THE BISCUIT FACTORY

3-COURSE PLATED MEALS

STARTER

Tartlet of Poached Smoked Haddock, Free-Range Egg, Hollandaise
Pigeon & Duck Confit Terrine, Cauliflower Purée, Toasted Ciabatta Crouton
Pressing of Corn Fed Chicken, Pickled Mushrooms, Honey & Mustard Vinaigrette
Country Style Pork & Pistachio Terrine, Gem Lettuce, English Mustard
(V) Slow Roasted Tomato & Red Pepper Soup, Oven Dried Tomatoes, Olive Oil, Basil

MAIN COURSE

Breast of Chicken, Potato Purée, Wilted Greens & Roasting Juices
Rump of Northumbrian Lamb, Houmous, Garlic Leaves & Cloves
Slow Cooked Brisket of Beef, Bacon & Thyme Dumplings, Pearl Barley
Fillet of Salmon, Bois Bourdain Dressing, Heritage Potatoes
(V) Local Cheddar & Spinach Soufflé, Waldorf Salad

DESSERT

Vanilla & Rhubarb Trifle, Sugared Doughnuts
Warm Pear Cake, Caramel, Pear Purée
Dark Chocolate Pavé, Ripple Ice Cream, Raspberry Tuille
Orange & Vanilla Panna Cotta, Hand Picked Gooseberries, Almond Crunch

HOT KNIFE & FORK BUFFETS

MAIN COURSES

Thai Chicken & King Prawn Curry
with Bean Sprouts, Coriander & Coconut Milk

Moroccan Spiced Braised Lamb
with Almonds, Sultanas & Marjoram

North Shields Fish Pie
with Leeks, Garden Peas & Parsley

Sauté of Free Range Chicken
with Button Onions, Smoked Bacon, Thyme

(V) Aubergine Parmigiana with Basil Pesto

VEGETABLE SIDES

(V) Braised Basmati Rice with Ginger & Fennel Seeds

(V) Buttered New Potatoes

(V) Penne Pasta with Parmesan, Olive Oil, Maldon Sea Salt

SAVOURY & SWEET CANAPES

- Monkfish Scampi, Tartare Sauce
- North Shields Crab Mayonnaise, Sour Dough
 - Salt Cod Beignets, Capers & Lemon
 - Salmon Tartar
- Smoked Haddock Goujons, Tartare Sauce
 - Crab & Saffron Quiche
 - Tempura King Prawns, Chilli Jam
 - Salmon Rilette, Red Pepper & Chive
- Chicken & Wild Mushroom Vol-au-Vents
 - Aromatic Duck Spring Rolls
 - Glazed Belly Pork, Muscavado & Lime
- Crane Row Farm Pork, Smoked Bacon, Apple & Sage Sausage Rolls
 - Crispy Pork Terrine, Gribiche
 - (V) Minted Broad Beans on Toast
 - (V) Cauliflower Cheese Fritters
- (V) Black Olive, Gruyère Cheese & Thyme Palmiers
 - (V) Northumbrian Cheese Gougeres
- (V) Northumbrian Goats Curd & Caramelised Red Onion Tarts
 - (V) Cayenne Pepper & Parmesan Cheese Straws
 - (V) Seasonal Soup
 - (V) Tempura Atichokes, Rouille
- Chilled Spiced Plum Soup, Natural Yoghurt • Lemon Posset
- Chocolate Brownie, Filo Pastry • Summer Trifles • Mini Pavlova

Menu is a sample only: we create a seasonal one to suit your taste.
Choose one starter, main and dessert as a set menu for your function
(with vegetarian option if required). Price dependent upon selection.

Choose 4 items £15 per person (inc VAT)
Choose 6 items £20 per person (inc VAT)
Choose 8 items £25 per person (inc VAT)

Choose 4 items £10 per person (inc VAT)
Choose 6 items £14 per person (inc VAT)
Choose 8 items £16 per person (inc VAT)
Choose 10 items £18 per person (inc VAT)
Choose 12 items £20 per person (inc VAT)

DRINK |



We are fully licensed and serve a wide range of sparkling and table wines, spirits, cider, bottled beers and lagers at attractive prices. Or you might prefer Pimms, mulled wine, cocktails or a keg of real ale. Non-alcoholic options, fruit juices, mineral water, teas & coffees are also available. Here's a selection (please note, prices & products may vary):

SPARKLING

Ca'del Console Prosecco, Extra Dry, Italy	£23.00 per bottle
Prosecco Sylvos, Le Colture Brut NV, Italy	£26.00 per bottle
Delamotte Brut NV Champagne, Village Le Mesnil, France	£49.00 per bottle

WHITE

La Brouette Blanc, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Pinot Grigio, Montevento, Veneto, Italy	£19.00 per bottle
Sauvignon Blanc, Panul Estate, Central Valley, Chile	£21.00 per bottle

RED

La Brouette Rouge, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Merlot, Panul Estate, Central Valley, Chile	£21.00 per bottle
Malbec, Chamuyo Estate, Mendoza, Argentina	£29.00 per bottle

ROSÉ

La Brouette Rose, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Pinot Grigio Blush, Montevento, Veneto, Italy	£19.00 per bottle