

MAKE IT delicious



EXTRA SPECIAL MENU

Choose ONE starter, ONE main course and ONE dessert for your event. Want to make your occasion even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

To START

Smoked mackerel 376 kcal
potato salad, chives,
horseradish crème fraîche

Toasted goat's cheese (v) 400 kcal
pine nuts, honey mustard dressing

Shaved chicken salad 179 kcal
grapes, chives, crème fraîche

Seasonal vegetable soup (v) 378 kcal
thyme croutons

Roast tomato & basil soup (v) 117 kcal

Pressed chicken & leek terrine 294 kcal
baby gem lettuce, hen's egg, sour
dough crouton, Caesar dressing,
shaved parmesan

Poached salmon 286 kcal
cucumber, shallots, pickles

Goat's cheese (v) 245 kcal
heritage beetroot, basil

Butternut squash soup 346 kcal
roast sunflower seeds, curry oil

**Roast tomato &
red pepper soup (v) 185 kcal**
goat's cheese crostini

EXTRA TASTY

Additional £4.50 supplement
per attendee per dish

Charcuterie board 379 kcal
salami, Serrano ham, Scotch egg

**Cream of celeriac,
potato & sage soup (v) 281 kcal**

Severn & Wye smoked salmon 217 kcal
pickle cream, dill, toast

Shaved duck salad 192 kcal
orange, soaked raisins, celeriac slaw

**Whipped rosary
goat's cheese (v) 1058 kcal**
pickled shallots, tomato

To FOLLOW

Chicken supreme 1103 kcal
thyme buttered shallots,
potato gratin

Roast fillet of pork 479 kcal
air-dried ham, roast leeks,
apple & sage compote

Pan fried fillet of salmon 621 kcal
leeks, peas & pancetta

Goat's cheese tortellini (v) 607 kcal
spinach, pea soup, basil oil

**Mushroom, artichoke
& sage risotto (v) 1285 kcal**

Rump of English lamb 1007 kcal
sweet potato, savoy cabbage

**Fennel & honey pressed
pork belly 1127 kcal**
cream potato

Roast fillet of sea bass 915 kcal
parsley potatoes, spinach,
lemon butter

Spiced butternut squash (v) 590 kcal
sweet potato, ginger, coconut milk
& jasmine rice

**Beetroot & goat's cheese
gnocchi (v) 383 kcal**
roast beetroot, kale pesto

Pressed shin of beef 1022 kcal
wild mushrooms, spinach, cream potato

EXTRA TASTY

Additional £5.50 supplement
per attendee per dish

Roast sirloin of English beef 750 kcal
Yorkshire pudding

Curried fish chowder 520 kcal
mussels, jasmine rice

Carvery theatre
see our separate
Make It Your Own! menu

Barbecue boards
see our separate
Make It Your Own! menu

(v) Suitable for vegetarian

Adults need around 2000 kcal a day. If you have any dietary requirements or are concerned about food allergies, you are invited to ask your Meeting Maker for assistance when selecting menu items.

**MARRIOTT BONVOY™
EVENTS**

Delta Hotels by Marriott Newcastle Gateshead
Marconi Way, Metrocentre, Gateshead, Newcastle NE11 9XF
United Kingdom
+44 (0) 191 492 2233 Ext. 2
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To FINISH

Sticky toffee pudding 354 kcal
toffee sauce, salted caramel
ice cream

Milk chocolate cheesecake 483 kcal
vanilla sauce

White chocolate panna cotta 405 kcal
raspberries, basil

Lemon brûlée tart 709 kcal
berry compote

Seasonal fruit tart 251 kcal
vanilla ice cream

EXTRA TASTY

Additional £2.50 supplement
per attendee per dish

Clementine tart 581 kcal
passion fruit mousse

Apple & pear crumble 308 kcal
custard

Dark chocolate mousse 250 kcal
butter biscuit

**Chocolate orange bread
& butter pudding** 633 kcal

Salted caramel cheesecake 310 kcal
vanilla cream, toffee popcorn

Tea, coffee & mints 49 kcal

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