



The Parlour at Blagdon Evening Occasions Brochure

2019

The Perfect Venue For Private Parties & Celebrations

Evening Function Packages with Inclusive Venue Hire

Whether it be for a Birthday Party, Baby Shower, Christening, Anniversary or other occasion, The Parlour at Blagdon is a unique and idyllic venue for your special event.

This secluded oasis is located on the Blagdon Estate in Northumberland and only 10 minutes' drive north of Newcastle.

Enjoy celebrating in style in our Willow Room including landscaped gardens and full venue exclusively.

The Parlour at Blagdon, Blagdon Smithy, Old Great North Road, Newcastle upon Tyne, NE13 6DQ

Telephone: 01670 789935 Email: contactus@theparlouratblagdon.co.uk

Rooms Available

For an in-depth quote or to enquire about availability please email contactus@theparlouratblagdon.co.uk with the date, start & finish time, package choice and your estimated numbers.



Willow Room

Exquisitely decorated and can seat up to 90 guests or 175 standing with its own fully licensed bar & dancefloor area. This room has a minimum spend of £1000 for any Evening function from 7pm till Midnight.



Our Willow room also includes as standard Crisp Linen, Shabby Chic Furniture and Cake Stand & Knife available as well as the use of The Parlour's Easy Listening Playlist.

We are also fully licensed for Live Entertainment with bars available for beers, wines, spirits & cocktails.

We're able to accommodate various seating styles and plans on either 5ft round tables which hold up to 10 people or 6ft straight tables with different configurations.



For the Willow Room we will provide a quote which includes a 25% deposit required to secure the date and the estimated total cost depending on final numbers with final payment & confirmation done no later than 14 days in advance.

Booking process - Bookings taken no further in advance than 6 months. V.A.T at the current rate

Evening Canapés & Cocktails Package

£350 room hire & £10.00 per person

Please select 3 Canapés & up to 2 Cocktails from below



Canapé Options

Add an extra option for £2.00 per person

Mini Fish & Chips with Mushy Peas

Mini Hoi Sin Duck Spring Rolls

Mini Yorkshire Puddings with Roast Beef
& Horseradish

Mini Bruschetta – Tomato & Basil, Parma Ham & Fig Compote, Tomato & Mozzarella

Prawn & Crayfish Cocktail

Strawberries dipped in White & Milk Chocolate

Mini Chicken Caesar

An Assiette of Macarons



Cocktail Options

Kir Royale

Havana Club Mojito

Classic Bellini

Favola Prosecco Extra Dry DOC

Pimm's N° 1



Evening Buffet Package

£18.50 per person

Please select an Evening Buffet Menu and a choice of Arrival Drinks

Add half bottle of wine for £6.50 per person

Add three canapes for £6.50 per person & £2.00 per item thereafter

Abruzzi

Home-made Lasagne
Spinach & Ricotta Tortellini
Italian Antipasto with Focaccia Bread
Mediterranean Vegetable Tartlet
Sun-blushed Tomato & Mozzarella Arancini
Purple Slaw and Potato & Chive Salad

Northumbrian

Hand Carved Topside of Beef served with Yorkshire Puddings & Minted New Potatoes
Chicken, Leek & Mushroom Pie,
Seafood Platter
Belly Pork & Bramley Apple Croquettes
Broccoli & Stilton Tarts
Panache of Seasonal Vegetables

Andalusian

Spanish Tapas Platter
King Prawns with Chilly Jam
Mediterranean Vegetable Tartlets
Lamb Kofta Kebabs with Minted Yogurt
Chicken and Chorizo Paella
Purple Slaw and Potato & Chive Salad

Blagdon BBQ

(£5 per person supplement)

Aberdeen Angus Burger, Monterey Jack & Brioche Bun
Honey & Bourbon Chicken Drumsticks
Minted Lamb & Chargrilled Vegetable Kebabs
King Prawn & Scallop Skewer
Corn on the Cob
Portobello Mushroom & Goats Cheese Burger
Potato & Chive Salad
Purple Slaw
Moroccan Couscous

Bespoke packages are available with a surcharge applicable

Evening Private Dining

£20.00 per person for two courses with an Arrival Drink

£25.00 per person for three courses with an Arrival Drink

Please select up to 3 options per course and a choice of Arrival Drinks

Add three canapes for £6.50 per person & £2.00 per item thereafter

Add half bottle of wine for £6.50 per person /Add Tea, Coffee and Mints for £2.00 per person

Starters

- Curried Butternut Squash & Sweet Potato Soup with Coriander Cream (v)
- Garden Pea & Cured Ham Soup, Crème Fraîche & Mint
- Country Northumbrian Vegetable Broth with Herb Dumplings (v)
- Vine Tomato, Pimento & Crispy Pancetta Soup with Basil Oil
- Cantaloupe & Honeydew Melon, Seasonal Fruit & Raspberry Sorbet (v)
- Prawn & Crayfish Salad, Baked Lemon Puree with a Spiced Bloody Mary Sauce
- Italian Cooked Meats, Sun-blushed Tomatoes, Buffalo Mozzarella & Focaccia
- Braised Ham Hock & Smoked Chicken Terrine, Plum & Apple Relish, Tiger Bread Crisps
- Spicy Ginger & Chilli Crabcakes, Picked Fennel & Pea-shoot Salad
- Baked Goats Cheese Crottin, Grilled Pimento, Courgette and Beetroot Salad (v)
- Brie and Cranberry Tartlet served with a Light Mixed Salad & Purple Slaw (v)
- Chicken Liver & Madeira Parfait, Caramelised Onion Marmalade, Toasted Artisan Bread
- Poached & Smoked Salmon Roulade Lemon & Dill Crème Fraîche, Rye Bread Toast

Main Courses

All meat and vegetarian dishes served with Fondant Potato & Seasonal Vegetables

- Roasted Sirloin of Beef, Rich Roast Gravy, Yorkshire Pudding with Parsnip & Horseradish Purée
- Baked Chicken Supreme, Confit Boudin, White Wine & Tarragon Cream
- Lamb Wellington, Spinach & Wild Mushroom Duxelle with Minted Pea Puree, Roast Gravy
- Pan Fried Pork Fillet, Apple & Savoy Cabbage, Cider Cream
- Medallions of Beef, Pink Peppercorn Sauce, Roasted Vine Tomatoes & Portobello Mushroom
- Roast Rack of Lamb, Rosemary & Garlic Crust, Mint Jus
- Baked Cornfed Chicken, Stuffed with Buffalo Mozzarella wrapped in Parma Ham, Cherry Tomato & Pancetta Cream
- Grilled Fillet of Haddock, Crushed New Potatoes, Spinach & Mornay Sauce
- Baked Salmon, Tomato & Chilli Salsa, Red Onion & Sweet Potato Rosti
- Pan Fried Seabass, Braised Leeks & Crayfish Risotto, Vanilla Essence
- Roasted Mediterranean Vegetable & Goats Cheese Wellington, Tomato & Basil Compote (v)
- Vine Tomato, Red Onion, Basil & Buffalo Mozzarella Tart Tatin, Crispy Rocket (v)
- Wild Mushroom, Spring Onion & Truffle Oil Risotto, Parmesan Crisp* (v)

**served without Fondant Potato & Seasonal Vegetables*

Desserts

- Valrhona Bitter Chocolate & Raspberry Tart, Vanilla Bean Chantilly
- Croxton Manor Strawberry & Vanilla Cheesecake, Mango Coulis
- Homemade Sticky Toffee Pudding, Butterscotch Sauce with Vanilla Ice Cream
- Duo of Dark & White Chocolate Marquise, Macerated Strawberries
- Warm Pear Frangipane Tart, Salted Caramel Ice Cream
- Limoncello Panna cotta, Hazelnut Praline
- Bramley Apple Farmhouse Crumble, Crème Anglaise
- Baileys Crème Brûlée, Rich Butter Shortbread
- Baked Lemon Tart, Blackmore Clotted Cream

Canapé Options

3 Canapes for £6.50 per person
Add an extra option for £2.00 per person

Mini Fish & Chips with Mushy Peas
Mini Hoi Sin Duck Spring Rolls
Mini Yorkshire Puddings with Roast Beef & Horseradish
Mini Bruschetta – Tomato & Basil, Parma Ham & Fig Compote, Tomato & Mozzarella
Prawn & Crayfish Cocktail
Strawberries dipped in White & Milk Chocolate
Mini Chicken Caesar
An Assiette of Macarons

Arrival Drink Options

Prosecco Extra Dry DOC

Pimm's N^o 1

Peroni Nastro Azzurro

A selection of White, Rose or Red Wine

Winter warming Mulled Wine

Classic Bellini (£1.50 supplement per person)

Havana Club Mojito (£1.50 supplement per person)

Kir Royale (£1.50 supplement per person)

Bottled Real Ales (£1.50 supplement per person)

Grande Cuvée, Champagne Moutard (£3.50 supplement per person)



Additional Options

The Parlours Resident DJ from 7pm onwards - £250

Late Licence till 1 a.m. - £150

Bespoke wine list & packages available upon request

Patio Heaters with Gas £50 each / Fire Pit £50.00

Sweet Table £75.00

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