



occasions at
THE PARLOUR
— AT —
BLAGDON

Our Spaces

Experience exceptional event hosting at our award winning venue,
The Parlour at Blagdon. The perfect spot for any celebration.

Nestled amidst the picturesque Northumbrian countryside, our versatile space is
your canvas to paint the most unforgettable memories.

Our beautiful venue offers three distinct and tranquil spaces, each available for
private hire, whether it's a sunlit gathering during the day or an enchanting
evening event. With a backdrop of natural beauty, we provide the perfect setting
for your special moments. let us bring your vision to life.

Pricing

October to February

The Stables

£250

The Smithy

£400

The Willow

£400

Evening function - £1000

March to September

£500

The Stables

£500

The Smithy

£500

The Willow

Evening function - £1000

Our Spaces



The Stables

Our exclusive Bar & Lounge area offers a cosy setting for up to 20 guests, creating the perfect intimate ambiance for smaller gatherings such as, Baby Showers and Birthday Celebrations. Reserve our Stables Bar with ease, allowing you to plan your event up to two months in advance.

Available from **12pm - 4pm**. A 25% deposit secures your booking, with the final balance due 14 days prior to your event, ensuring a hassle free and memorable experience.

Discover the versatility of our Smithy, a beautiful space for a wide range of occasions, offering seating for 40 guests, whether you're planning a special event, a gathering with friends, or a celebration, The Smithy is your perfect spacious canvas for the most memorable moments.

Available from **12pm - 4pm**. Evening hire is **7pm - midnight**. You can secure your reservation up to six months in advance. Whether you prefer a daytime affair or an evening event, The Smithy is one for you.



The Smithy



The Willow

Exquisitely decorated and can seat up to 90 guests or 175 standing with its own fully licensed bar & dance floor area. The Willow also includes as standard, crisp white linen and the use of our PA system. We are also fully licensed for live entertainment.

The Willow is available **12pm - 4pm** your reservation can be secured up to 6 months in advance. Evening hire is **7pm - midnight**. A 25% deposit is required to secure your date with your final balance due 14 days prior to the event.

Daytime Occasions

Indulge in a culinary journey like no other with our meticulously designed menus, artfully crafted by our award-winning chefs. At The Parlour at Blagdon, we believe in offering you a range of dining experiences to choose from, ensuring your event is nothing short of exceptional.

Whether you seek timeless elegance or a bolder, more dynamic spread, our options have you covered. For those who appreciate tradition, our Afternoon Tea is a refined choice, served to your guests at elegantly set tables.

For a taste adventure, embrace the freedom of our Selection Buffet, where you hand pick five delectable options to suit your guests' palates. And for the perfect balance, opt for our Afternoon Tiffin, served buffet-style.

Rest assured, our dedicated and experienced culinary team is well-equipped to accommodate a wide range of dietary requirements, ensuring everyone's enjoyment. The stage is set; let us make your occasion unforgettable through the artistry of food.

Selection

£17.50 per person for 5 items
(£2.50 per additional item)

Selection of Sandwiches

Thai Fish Cakes, Sweet Chili Dip

Selection of Onion Bhaji & Vegetable **Samosa**,

Mint Yogurt Dip

Panko king prawns, dipping sauce

Cod Goujons, Chunky Tartar Sauce

Chicken Satay, Satay Sauce

Mini Beef Slider Burgers

Pecorino filed Churros

Selection of Meat & Vegetable Pizzas

Brie & Cranberry Tarts

Mini Beef & Ale and Cheese & Onion Pies

Black Pudding Sausage Rolls

Selection of Afternoon Cakes (£2.50pp supplement)

Tea & Coffee (£2.50pp supplement)

Tiffin

£20 per person

Homemade Sandwiches

Handmade Quiche & Mini Artisan Pies

Selection of Afternoon Cakes

**Freshly made fruit scones,
clotted cream & strawberry preserve**

Daytime Occasions

Afternoon Tea

£20.00 per person

Indulge in a delectable array of culinary delights:

Enjoy a delightful assortment of homemade sandwiches, crafted with care to satisfy your palate.

Savour the freshly baked Fruit Scone, served with luscious strawberry preserve and indulgent clotted cream.

Complete your culinary journey with an exquisite assiette featuring an array of mini cakes and desserts, each a miniature masterpiece, designed to delight your senses.

Sample Menu

Sandwiches

Hot Smoked Salmon, Crayfish, Lemon Crème Fraiche
Roast Beef, Horseradish, Watercress
Cheese Savoury
Honey Roasted Ham & Pease Pudding

Freshly Baked Fruit Scones, Clotted Cream, Jam

Desserts

Red Velvet Cake
Chocolate Orange Tart
Farmhouse Fruit Cake
Macaron
Lemon Tart

(Chefs selection. Menu subject to change)

Evening Occasions

Elevate your evening celebrations to a new level of excellence with us. We understand that a memorable event is not just about the occasion but also about indulging in exceptional food. That's why we take immense pride in curating a culinary experience that perfectly complements your celebrations. So, join us in creating cherished memories, where the combination of great company and exquisite food sets the stage for an unforgettable evening of merriment and delight.

Street Food

£16.00 per person
Choose two options

-Dirty fries, BBQ pulled brisket, Cheese Sauce

Spring Onion Dirty fries, Cheese Sauce,
Spring Onions (V)

**- Bao bun, Korean BBQ Pulled Pork,
Kimchi, Coriander**

Bao bun, Korean BBQ Jackfruit Kimchi, Coriander (V)

-Szechuan noodles with Satay Chicken

Szechuan Noodles with Satay Tofu (V)

**-Proper Dog, Brioche Bun, Crispy Onions, American
Mustard (V available)**

Proper dog, Brioche Bun, Guacamole, Cheese, Jalapeno,
Sour Cream (V available)

**- Nachos, Cheese Sauce, Sour Cream, Salsa,
Guacamole, Coriander (V)**

**-Belgian Waffles Banoffee, Banana, Toffee
pieces, Whipped Cream & Toffee sauce**

**Belgian Waffles Strawberry, Whipped
Cream, Strawberry pieces, Chocolate
Sauce & White Chocolate Curls**

Andalusian

£20.00 per person

King Prawns with Chili Jam

Mediterranean Vegetable Tartlets

Lamb Kofta Kebabs with Minted Yogurt

Chicken and Chorizo Paella

Purple Slaw

Potato & Chive Salad

Evening Occasions

Woodfired Pizza

£16.00 per person

All our Pizzas are made using our locally sauced Sourdough with a Tangy San Marzano Tomato Sauce, Italian Mozzarella and fired on our wood burning stove.

Margherita

Northumberland Chicken Kiev

Hawaiian

Pepperoni

Veggie

Chicken Fajita

Rocket and Goats Cheese

BBQ Beef Brisket

N'duja

Please ask our team for the full description menu.

Selection

£17.50 per person for 5 items
(£2.50 per additional item)

Selection of Sandwiches

Thai Fish Cakes, Sweet Chili Dip

Selection of Onion Bhaji & Vegetable Samosa,

Mint Yogurt Dip

Panko King Prawns, dipping sauce

Cod Goujons, Chunky Tartar Sauce

Chicken Satay, Satay Sauce

Mini Beef Slider Burgers

Pecorino filed Churros

Selection of Meat & Vegetable Pizzas

Brie & Cranberry Tarts

Mini Beef & Ale and Cheese & Onion Pies

Black Pudding Sausage Rolls

Selection of Afternoon Cakes (£2.50pp supplement)

Tea & Coffee (£2.50pp supplement)

Hog Roast

£16.00 per person

Our show-stopping 12 Hour Slow Roasted Northumbrian Hog is the perfect addition to any occasion accompanied by our:

(Minimum of 60 guests)

Seasoned Potato Wedges

Stuffing

Selection of Bread Buns

Purple Slaw

Mixed Leaf Salad

Apple Sauce

Evening Occasions

Set out on a delightful culinary journey with our tempting array of 2 or 3-course dining experiences, enhanced by a variety of beverage choices featured in our Occasions Brochure.

Private Dining

Choose 3 options per course
2 course for £25 - 3 Course £30

Starters

Chunky Vegetable Broth, Herb Dumpling

Chicken & Apricot Terrine, Onion Chutney, Croutes

Tomato and Mozzarella Tart, Crisp Leaves, Pesto Dressing

Prawn and Crayfish Salad, Baby Gem, Lemon Herb Mayonnaise

Duck & Orange Pate, Tomato Chutney, Brioche £2

Smoked Salmon, Shallot, Capers, Lemon & Brown Bread £2

Chorizo and Manchego Croquettes, Red Pepper Salsa, Garlic & Herb Mayonnaise £2

Goats Cheese & Honey Mousse, Croutes, Chilli Jam £1

Mains

Breast of Chicken, Fondant Potato, Ratatouille, Tomato and Basil Sauce

Slow Braised Belly Pork, Rosti Potato, Honey Roasted Parsnips Cider Jus

Oven Roasted Cod, Herb Crushed Potatoes, Creamy Leeks, Lemon White Wine Cream

Roasted Mediterranean Vegetable & Feta Tart Crispy Rocket, Spicy Tomato Sauce

Roast Sirloin of Beef, Fondant Potato, Parsnip & Horseradish Puree, Yorkshire Pudding, Red Wine Jus £5

Slow Braised Lamb Shank, Garlic Mash, Sticky Red Cabbage, Red Current Jus £3.50

Breast of Duck, Dauphinoise Potato, Cranberry & Duck Bon Bon, Sweet Red Onion Marmalade Jus £3

Seabass, Bombay Potatoes, Spinach, Tandoori Sauce £3

Evening Occasions

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Strawberry Cheesecake, Strawberry gel

Apple Crumble, Vanilla Anglaise

Rich Chocolate Tart, Fresh Raspberries, White Chocolate Sauce

A Selection of Local & International Cheeses, Biscuits, Grapes, Chutney & Celery £3

Platter of Chocolate, Dark Chocolate & Hazelnut Terrine, White Chocolate Panna Cotta,

Milk Chocolate & Caramel Dome, Chocolate & Sea Salt Ice Cream £3



Contact us...

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

Telephone: 01670 789935

Email: contactus@theparlouratblagdon.co.uk

Finishing Touches

Our award winning events team have pooled together their wealth of experience to hand-picked the perfect finishing touches for any occasion. From postboxes to patio heaters and everything in-between, we have an incredible array of options to enhance your event

The Parlour Post Box

£35

The Parlour Patio Heaters with Gas

£150

Our Resident DJ

£360

Late Licence until 1 a.m.

If you don't want the party to end!

£150

The Parlour Firepit with Logs

£50

Hot Chocolate Station

Marshmallows, chocolate shavings, cream

£3.50pp

Firepit & smores,

Jars of Chocolate Digestives and Marshmallows

£90.00

Firepit & Marshmallows

Perfect for toasting!

£70.00

Use of The Parlour's Sweet Table

Inclusive of Sweets, Jars, Decoration & Bags

£100

Accommodation - For evening Functions, stay the night!

ask now for room costs