

Dining



Take a look at the most exciting new venue for hire
in the North East! Catering at the

Great North Museum:Hancock

Canapés



A selection of hot and cold Canapés, a choice of four Canapés :

£7.00 per person plus VAT

A selection of hot and cold Canapés, a choice of twelve Canapés :

£22.00 per person plus VAT

Each additional canapé option :

£2.00 plus VAT

Cold

Quails eggs with smoked paprika and celery salt (v)
English ploughman's with Newcastle Ale chutney
Cherry tomato, buffalo mozzarella and basil skewers (v)
Potato and pea frittata with salsa rosso (v)
Beetroot rosti with smoked salmon and crème fraîche
Tuna niçoise in a filo cup
Smoked salmon blinis with sour cream
King prawn cocktail with tomato mayonnaise dip
Carpaccio of beef on a parmesan sable biscuit
Chicken roulade with soft herb and tomato confit
Country game pate on brioche with red onion chutney
Sweet baby melon with Parma ham

Hot

Red onion and apple rarebit (v)
Chive gougere with gruyere cheese (v)
Tomato and basil soup sip with cheese sticks (v)
Artichoke and blue cheese crostini (v)
Baby fish pies with cheesy mash
Salmon teriyaki skewers with ginger and soy dip
Thai fish cakes with sweet chilli dip
Baby bangers with soft butter mash
Mini Yorkshire pudding, with beef and horseradish
Chicken sate with peanut sauce
Lamb kofta brochette with minted yoghurt dip

Please note that the above prices do not include room hire.

Dinner



Dinner Menu A :

£31.00 per person plus VAT

Homemade Chunky Vegetable Soup (v)
With a Fresh Homemade Bread Roll

Supreme of Corn Fed Chicken
Green Panache Vegetables, Creamy Mashed Potatoes
Wild Mushroom Sauce

Sicilian Lemon Tart
Macerated Berries and Soft Whipped Cream

Freshly Brewed Organic Coffee

Dinner Menu B :

£34.45 per person plus VAT

Smooth Chicken Liver Terrine
Red Onion Chutney and Toasted Brioche Bread

Slow Roasted Minted Rump of Lamb
Steamed Root Vegetables, Parsley Crushed
New Potatoes
Red Currant Demi Glace

Warm Chocolate Fondant
Sauce Anglaise

Freshly Brewed Organic Coffee

Please note that the above prices do not include room hire.

Dinner Menu C :

£37.45 per person plus VAT

Field Mushroom and Dill Soup (v)
Topped with Whipped Cream and a Fresh
Homemade Bread Roll

Beetroot, Goats Cheese and Baby Greens Salad
Tossed to Order

Confit of Pork
Slow Cooked Pork Served with Roasted Roots
Bubble and Squeak and a Veal Reduction

Homemade Sticky Toffee Pudding
Toffee sauce and Vanilla Pod Ice-Cream

Freshly Brewed Organic Coffee

Dinner Menu D :

£42.45 per person plus VAT

Leek and Potato Soup (v)
Fresh Homemade Bread Roll

Potted Seafood
Served With a Herb Crème Fraiche Nut Bread Crouton

Roasted Fillet of Beef with Braised Oxtail
Port Wine Sauce, Horseradish Mashed Potatoes
and Panache of Fresh Vegetables

Raspberry Crème Brûlée
Served with a Sable Biscuit

Selection of Local Cheeses
Served with Chutney and Biscuits

Freshly Brewed Organic Coffee

Please note that the above prices do not include room hire.

Finger Buffets



Finger Buffet A :

£ 15.45 per person plus VAT

Selection of Cocktail Sandwiches
Including Vegetarian

Mini Chicken and Mushroom Pies

Oven Baked Potato Skins (V)
Sour Cream and Chive Sauce

Vegetarian pizza (V)

Filo Savoury Lattice (V)

Spinach & Leek, Tomato and Vegetable

BBQ Marinated Drumsticks

Thai Fish Cakes

Chili Dip

Selection of Tea Pastries

Finger Buffet B :

£ 18.45 per person plus VAT

Selection of Cocktail Sandwiches
Including Vegetarian

Mini Steak Pies

Oven Baked Potato Skins (V)

Sour Cream and Chive Sauce

Vegetarian pizza (V)

Spanish Gazpacho (V)

Garlic Crouton

Breaded Spicy Chicken Wings

Fish Brochette

Lemon aioli

Selection of Tea Pastries
or Fresh Whole Fruit Basket

Please note that the above prices do not include room hire.

Fork Buffets



Menu A :

£25.50 per person plus VAT

Homemade soup of the day
with a fresh homemade bread roll

Chicken korma with naan bread, poppadoms
with white rice

Beef bourguignon, slow braised beef
with baby onions & pancetta

Stir fried tofu & vegetables
in a garlic soy sauce

Crushed new potatoes

Selection of seasonal vegetables

Selection of homemade desserts
with thickened cream & fruit coulis

Fresh fruit basket

Freshly Brewed Organic Coffee

Menu B :

£30.00 per person plus VAT

Homemade soup of the day
with a fresh homemade bread roll

Selection of traditional & continental meat;
including gammon, salami & Serrano ham

Selection of five mixed salads
including mixed greens, coleslaw & potato salad

Braised chunks of beef in Newcastle Brown Ale sauce
with carrots & baby onions

Cumberland sausage with onion gravy,
served with homemade mash

Fresh salmon pieces in a tarragon cream sauce

Mushroom stroganoff (v)

Homemade mashed potatoes

Selection of seasonal vegetables

Selection of homemade desserts
with thickened cream & fruit coulis

Fresh fruit basket

Freshly Brewed Organic Coffee

Please note that the above prices do not include room hire.

Menu C :

£33.45 per person plus VAT

Homemade soup of the day
with a fresh homemade bread roll

Selection of traditional & continental meats

Including cooked gammon, salami & Serrano ham

Platter of fish and local seafood
including baby prawns, smoked salmon & mackerel

Selection of five mixed salads
including mixed greens, coleslaw & potato salad

Northumberland lamb stew

Lamb Shoulder Braised with Root Vegetables

Chicken supreme saltimbocca topped
with sage & Proscuttio ham

Fillet of beef strips, teriyaki
with Asian vegetables, noodles & broccoli

Soft goats cheese polenta
with grilled asparagus & slow roasted tomatoes (v)

Pilau rice

Roast potatoes

Selection of seasonal vegetables

Selection of homemade desserts
with thickened cream & fruit coulis

Farmhouse cheeses accompanied
with chutney, grapes, celery & crackers

Fresh fruit basket

Freshly Brewed Organic Coffee

Please note that the above prices do not include room hire.

Wine List



White Wines

1 Chenin Blanc £15.00

Telteca, Mendoza, Argentina

Tropical fruits and intense bouquet, a light bodied wine with a crisp, spicy mouth feel.

2 Pinot Grigio £18.50

Porta Italica, Sicily

Soft, fruity and full flavoured wine with slight spice on the finish

3 Sauvignon Blanc £23.00

Saint Clair, New Zealand

A delicate aroma of ripe passion fruit with subtle herbaceous hints and intense flavours.

4 Chablis £25.00

Domaine Jean Goulley, Burgundy, France

Dry and clean with a touch of green in the gold colour and a good weight of fruit.

5 Pouilly Fuissé £32.00

Domaine Ferrand, Burgundy, France

Spicy nose showing hints of fresh yellow plums and mineral, with notes of butter.

Red Wines

6 Cabernet Tempranillo Crianza £15.00

Antina, Tierra de Castilla, Spain

A good deep colour with spicy, ripe, blackberry fruit. Matured in oak for depth and complexity.

7 Pinot Noir £20.00

Tuatara Bay, New Zealand

A round, full, soft palate dominated by cherry notes and hints of plum and redcurrant.

8 Rioja Crianza £20.00

Ondarre, Spain

Oak aged vintage Rioja, smooth and subtle with the added complexity of vanilla.

9 Head Over Heels Black Shiraz £21.00

Berton Vineyards, Australia

Huge palate with vanilla, ripe plums and black cherries on the nose. Intense berry and rich fruit cake characters underpinned by layers of coffee and toasty oak.

10 Châteauneuf du Pape £35.00

Grand Tinel, Rhône Valley, France

Spicy, smoky flavour with a long and peppery finish.

All prices include VAT at the current rate.

Rose Wines

11 Head Over Heels £17.50

Berton Vineyards, Australia

Fruity, easy drinking style showing berried fruit through to a clean, off-dry finish.

Champagnes

12 Pol Roger Brut Réserve NV £45.00

Epernay

Golden in colour with a delicate aroma and nuances of white flowers and brioche. Very fine.

13 Veuve Cliquot Yellow Label £50.00

Reims

A round, soft style, beautifully rich and mature, understandably popular.

14 House Champagne £38.00

Jacquart Champagne

All prices include VAT at the current rate.



Bar Tariff

Bottled Beer, Lagers, Ciders				ABV%
Miller Genuine Draught	4.7	330ml	£3.30	
Fosters Lager	4	275ml	£3.30	
John Smiths Extra	3.8	440ml	£3.10	
Smooth (Can) 3.8				
Bulmers Original Cider	4.5	568ml	£4.10	
WKD	4	275ml	£3.40	
Guinness	4.2	275ml	£3.30	
Newcastle Brown Ale	4.7	550ml	£3.60	

Wine by the Glass		ABV%		
House Red	13	175ml	£4.00	
House White	13	175ml	£4.00	

Aperitifs		ABV%		
Martini	15	50ml	£2.60	
Pimms No 1	25	50ml	£4.20	

Sherry & Port			
Cockburns Fine Ruby	17	50ml	£3.00
Harveys Bristol Cream	19	50ml	£2.40
Tio Pepe	15.5	50ml	£2.40

Minerals & Juices		ABV%		
Mixers		125ml	£1.30	
		200ml	£1.30	
Fruit Juice		200ml	£1.90	
	J20	275ml	£2.40	
Coca Cola/Diet Coke/ Zero Icon Bottle		330ml	£2.40	
Still I Sparkling Water		330ml	£2.00	
Still I Sparkling Water		750ml	£4.10	

Spirits & Liquers		ABV%		
Courvoisier VS	40	25ml	£3.20	
Courvoisier VSOP	40	25ml	£4.00	
Lambs Navy	40	25ml	£3.20	
Bacardi	37.5	25ml	£3.20	
Morgan Spice	40	25ml	£3.20	
Bombay Sapphire	40	25ml	£3.20	
Finlandia Vodka	40	25ml	£3.20	
Tequila	38	25ml	£3.50	
Pernod	37.5	25ml	£3.20	
Famous Grouse	40	25ml	£3.20	
Glenfiddich	40	25ml	£3.50	
Canadian Club	40	25ml	£3.50	
Jack Daniels	40	25ml	£3.50	
Archers	23	25ml	£3.20	
Baileys	17	25ml	£3.20	
Cointreau	40	25ml	£3.20	
Drambuie	40	25ml	£3.20	
Grand Marnier	40	25ml	£3.20	
Malibu	21	25ml	£3.20	
Sambuca	38	25ml	£3.20	
Southern Comfort	35	25ml	£3.20	
Tia Maria	26.5	25ml	£3.20	

Weights and Measures Act 1985

Gin, rum, whisky and vodka unless pre-packed are offered for sale on these premises in quantities of 25ml or multiples thereof. Not all products available on this bar.

Consumption by persons under 18

Under the provision of the Licensing act 1988, it is an offence for any person under 18 to buy, or consume alcoholic liquor in this bar. Maximum penalty £5000.

It is also an offence for anyone to buy, or attempt to buy, alcoholic liquor for consumption by a person under 18. Maximum penalty £5000.

Drinking up time

Under the provisions of the licensing act 1988, a period of 20 minutes is allowed at the end of permitted hours for the consumption of liquor purchased during opening hours. It is an offence for customers to consume alcoholic liquor after this 20 minute period. Maximum penalty £20,000.

These premises are operated by Sodexo Prestige



The Museum is situated in the heart of Newcastle City Centre and ideally placed for local transport links including the Metro system.



To find out more about hiring the Great North Museum: Hancock simply contact

Events Team

Tel: 0191 222 6765

Fax: 0191 222 6753

Email: greatnorthmuseum.uk@sodexo.com