

# THE ANGEL OF CORBRIDGE d.1569



## ANGEL INN BUFFET MENUS 2024

A Selection of Hot and Cold Pub Grub served in our Private Dining Room

### Option One (Finger Food)

A selection of Sandwiches on Homemade Breads

Bowls of Hand-cut Chips

£13.50 per person

or

### Option Two (Plate Food)

Mini Gluten Free Panko Coated Angel Fishcakes with Lemon and Dill Mayo

Homemade Broccoli and Blue Cheese Quiche (v)

Deep-Fried Gluten Free Sun Blushed Tomato and Mozzarella Arancini Balls (v)

Local Beer Battered Fish Goujons with Lemon Wedges and Homemade Tartare Sauce

Spiced Lamb Koftas, Cool Yoghurt and Cucumber

Herb Oil Marinated Mediterranean Vegetable Skewers (v)

Handmade Beef Sliders, Relish and Melted Cheddar

Homemade Chickpea and Spinach Sliders, Spiced Carrot Chutney (v)

£22.50 per person

or

### Option Three (Bowl Food)

Northumberland Lamb and Rosemary Casserole, Herb Dumplings, Buttered New Potatoes

Coconut and Vegetable Curry and Braised Rice

Chicken, Red Wine, Button Mushroom and Pancetta Stew, Braised Rice

Bread Platter

£30.00 per person

Tea, Coffee, Wines, Pastries, Cakes etc. can all be arranged at your request

**Private Hire Costs £100 lunch, £200 dinner**

All freshly prepared by our professional chef brigade of

Kieran, Adam, Sean, Foxy, James and Paige.