



## THE BISCUIT FACTORY

### **Gallery Private Dining Experience**

For discerning diners; our Private Dining Experience allows guests to enjoy an exquisite three course menu with wine in the heart of the gallery itself, which will be exclusively yours.

On arrival you'll ascend to our upper floor to enjoy a private viewing of the art collections with a glass of champagne.

When it's time for dinner; take your seat surrounded by original art & sculpture as we delight you with a delicious three course menu with wine pairings.

Available for groups from 10 - 30

**£150pp**

To Book:

[events@thebiscuitfactory.com](mailto:events@thebiscuitfactory.com) | 0191 338 8766

# The Menu

*A glass of Delamotte Brut Champagne on arrival*

*Choose one from each course*

## **To Start**

Lobster Tortellini, Shellfish Bisque, Broad Bean Salsa Verde  
Duck Liver Parfait, Sweet & Sour Plums, Watercress, Confit Duck  
Crackers  
Chestnut Mushroom & Truffle Parfait, Wild Mushrooms & Toasted  
Sourdough (V)

## **Main**

Roast Sirloin of Beef, Roast Beef Tomato, Peppercorn Sauce, Beef  
Dripping Fondant Potato (GF)  
Lamb Rump (served pink), Pickled Red Cabbage, Braised Lamb Shoulder  
Hotpot (GF)  
Herb-crust Cod Poached in Shellfish Broth, Broad Bean & Parsley Salsa  
Verde (GF)  
Wild Mushroom & Fontina Lasagna, Spinach Crema, Basil Pesto (V)  
Roast Aubergine With Tomato & Oregano, Dukkah Spiced Falafel (VG)

## **Dessert**

Baked Alaska With Roast Pineapple & Coconut Ice Cream (V)  
Apple Tarte Tatin With Crème Fraîche (V)  
Chocolate Fondant With Vanilla Ice Cream & Salt Caramel Sauce (V) (GF)

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*(vegan alternatives available - please ask)*