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Private Dining

Our private dining room is a restaurant-within-a-restaurant: spacious, comfortable, stylish and discreetly separated from the main dining area, it's the ideal venue for both corporate and private events.

Large windows, polished wooden floorboards, painted panelled walls, splashes of red and funky decorations create a sophisticated but fun atmosphere and switchable privacy-glass sliding doors allow you to choose your surroundings. The room can remain quiet and exclusively private or if you would like to feel part of the buzz we can switch the glass or open the doors – whatever you prefer.

The room is extremely versatile, able to accommodate up to 40 guests seated for brunch, afternoon tea, lunch or dinner and up to 60 for standing receptions.

Whatever the event, we provide a dedicated team of staff to cater for your every need allowing you to sit back and get down to business or relax and mingle with your guests.

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Our selection of menus has been created by Chef Director, Terry Laybourne and Head Chef, Chris Dobson. We are happy to consider other seasonal options or your favourite dish from our current à la Carte menu to create your own bespoke menu.

We require one set menu to be chosen for all guests (the same one starter, one main course and one dessert). We cater for specific dietary requirements separately and can make wine recommendations for your event.



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Set Menu A

Potato Cream Soup with Leeks and Black Truffle
Salmon en Croûte, Tenderstem Broccoli and Saffron Velouté
Crème Brûlée and Warm Almond Financier
42.00

Set Menu B

Tuna Tartare, Avocado, Crispy Shallots, Citrus Soy and Caviar
Roast Breast of Corn-fed Chicken, Wild Mushroom Ravioli,
Bacon and Truffle
Tarte Tatin and Vanilla Bean Ice Cream
46.00

Set Menu C

French Café Salad
Chicory, Pears, Roquefort and Walnuts – Walnut Oil Dressing
Slow-cooked Shoulder of Beef in Red Wine
Raspberry Soufflé – Raspberry Ripple Ice Cream
49.00

Set Menu D

Cheddar Cheese and Spinach Soufflé
Fresh Halibut, Simply Grilled - Tartare Sauce,
Minted Pea Purée and Chips
Lemon Tart
50.00

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Set Menu E

Coronation Crab Salad

Best End of Lamb with Garden Herbs,
Ratatouille Niçoise and Gratin Potatoes

Rhum Baba with Crème Diplomat

55.00

Set Menu F

Baked Sea Scallop in the Shell

Roast Kielder Venison, Sour Cherries, Grapes and Walnuts

Warm Chocolate Fondant with Ivy House Jersey Cream

60.00

Set Menu G

Lobster and Avocado Cocktail

Fillet of Beef 'Wellington' – Truffle Sauce and Fine French Beans

Panna Cotta with Raspberries and Grappa

65.00



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Choice Menu

We can offer a choice from our à la Carte Menu for up to 14 persons. Guests are welcome to order from the menu below on the day of the event for up to 24 persons maximum. For parties greater than 24 we require a pre-order.

Potato Cream Soup with Leeks and Black Truffle

Cheddar Cheese and Spinach Soufflé

Tuna Tartare, Avocado, Crispy Shallots, Citrus Soy and Caviar

Roast Breast of Corn-fed Chicken, Wild Mushroom
Ravioli, Bacon and Truffle

Best End of Lamb with Garden Herbs,
Ratatouille Niçoise and Gratin Potatoes

Fresh Halibut, Simply Grilled – Tartare Sauce,
Minted Pea Purée and Chips

Crème Brûlée – Warm Almond Financier

Raspberry Soufflé – Raspberry Ripple Ice Cream

Rhum Baba with Crème Diplomat


55.00



Christmas at 21

We can offer a choice from our à la carte menu for up to 14 persons. Guests are welcome to order from the menu below on the day of the event for up to 24 persons maximum.

For parties greater than 24 we require a pre-order.

Butternut Squash Soup, Sage and Mascarpone 

Rillettes of Picked White Crab, Salmon and Atlantic Prawns

Northumbrian Game Terrine, Quince Marmalade and Toasted Sourdough

Cheddar Cheese and Spinach Soufflé 

Salad of Bitter Leaves, Air-dried Ham and Baked Goat's Cheese
– Creamy Bacon Vinaigrette

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Butter-roast Turkey, Christmas Stuffing, Chipolatas and Bacon

Christmas Pork Plate: *Roasted Loin, Crispy Belly, Stuffed Cox's Orange Pippin, Black Pudding Mash and Crackling*


Fillet of Roasted Cod, Oak Smoked Salmon, Buttered Cabbage and Potatoes

Pot-roast Pheasant, Champagne Sauerkraut, Grapes and Mousseline Potatoes

Casserole of Winter Vegetables, Wild Mushrooms and Chestnuts
– Black Truffle Butter and Puff Pastry 

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Bûche de Noël (*French Chocolate and Cherry Yuletide Log*) 

Christmas Pudding with Brandy Sauce 

Montgomery's Cheddar, Colston Basset Stilton and Apple/Raisin Chutney

Mont Blanc with Spiced Pears

Sweet Mince Pie, Chantilly Cream and Hot Mulled Wine 

 45.00

 Suitable for vegetarians

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Private Dining Room Extras

Cheese

An additional course of our cheeses can be added to all menus for a supplement of 9.00 per person.

The cheese selection is accompanied by fresh grapes; walnut/raisin bread and Marcona almonds.

Chocolate Truffles

Add a box of 21's homemade chocolate truffles to your guests' place settings. Each box contains four truffles and are priced at 6.00 each.

Celebration Cakes

A delicious range of 21's homemade cakes is available upon request. Please contact Jennifer Burnett for the full celebration cake menu and details on how to personalise your cake.



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Available for all parties at 21 is the option to have our manager pair wines to your bespoke menu, created by Terry Laybourne and Head Chef Chris Dobson.

Wine Discovery

Those opting for the Wine Discovery will enjoy a diverse selection of international wines, specially selected and designed to elevate each dish. The Wine Discovery is priced at 65.00 per person.

Wine Experience

A more luxurious experience available at functions. The finest wines in our cellars will be paired with your menu and your guests will be guided through each individual pairing. The Wine Experience is priced at 90.00 per person.






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Canapé – 3.20 each

(We recommend four canapés per person pre dinner or twelve as part of a canapé reception).








Cold

- Smoked Salmon Roulade
- Lindisfarne Oysters – Natural or Ceviche
- Tomato Tartare – Sicilian Crispbread 
- Caramelised Apple, Blue Cheese and Walnuts 
- Parmesan Shortbread, Creamed Cheese and Herbs 
- Potato Pancake, Smoked Salmon, Caviar and Sour Cream
- Tuna Tartare on Homemade Potato Crisp
- Chicken Liver Tartlet
- Coronation Crab Roll

Hot

- Gougère 
- Piglets in Blankets
- Salmon Fishcake, Cucumber and Wasabi
- Quail's Egg Tartlet, Mushrooms and Hollandaise Sauce 
- 'Suppli al Telefono' – Tomato Risotto and Mozzarella Croquettes 
- Rare Roast Beef, Yorkshire Pudding and Horseradish
- Riviera Tartlet – Tomato, Pesto and Anchovy
- Oriental Spiced Chicken Winglet
- Crab Doughnuts

Sweet

- Lemon Meringue Tart 
- Warm Almond Financier 
- Chocolate/Salted Caramel Tart 
- Walnut Sablé with Coffee Mascarpone 
- Churros and Hot Chocolate Sauce 
- Vanilla / Rose Macaroon 
- Fresh Fruit Meringue 

 Suitable for vegetarians  Suitable for vegans

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Champagne and Sparkling Wine

Blanc

<i>Prosecco Luna Argenta, Brut, Veneto, Italy NV</i>	41.50
<i>Taittinger Brut Réserve NV</i>	63.00
<i>Bollinger Spécial Cuvée NV</i>	99.80
<i>Nyetimber Classic Cuvée NV</i>	68.30

Rosé

<i>Taittinger Préstige Rosé NV</i>	94.50
<i>Laurent-Perrier Cuvée Rosé NV</i>	102.90
<i>Laurent-Perrier Cuvée Rosé NV 'en Magnum'</i>	189.00

Cocktails

Sparkling

Champagne Cocktail	16.80
<i>Taittinger Brut Réserve, Maxime Trijol VS, Angostura Bitters, Sugar</i>	
Kir Royal	16.80
<i>Taittinger Brut Réserve, Briottet Crème de Cassis</i>	
Kir Imperial	16.80
<i>Taittinger Brut Réserve, Chambord Black Raspberry Liqueur</i>	
French 75	16.80
<i>Taittinger Brut Réserve, Gordon's London Dry Gin, Lemon, Sugar</i>	
Bellini	11.60
<i>Prosecco Luna Argenta, White Peach Purée, Crème de Pêche</i>	
Aperol Spritz	12.60
<i>Aperol, Prosecco Luna Argenta, Soda</i>	
Hugo Spritz	12.60
<i>St. Germain Elderflower Liqueur, Prosecco Luna Argenta, Fresh Mint, Soda</i>	

Please note that this is a sample menu, our manager, Richard, is happy to discuss custom-made cocktails for your event.

Cocktails

Classics

Martini	13.70
<i>Bombay Sapphire Dry Gin or Finlandia Vodka, Noilly Prat, Olive or Lemon</i>	
Negroni	12.60
<i>Gordon's London Dry Gin, Campari, Antica Formula Vermouth</i>	
Whisky Sour	12.60
<i>Woodford Reserve Bourbon, Lemon, Syrup, Egg White</i>	
Amaretto Sour	12.60
<i>Disaronno Amaretto, lemon, Syrup, Egg White</i>	
Cosmopolitan	12.60
<i>Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Lime</i>	
Margarita	12.60
<i>Ocho Reposado Tequila, Cointreau, Syrup, Lime, Salt</i>	
Mojito	12.60
<i>Bacardi Rum, Fresh Mint, Lime, Sugar, Soda</i>	
Old Fashioned	12.60
<i>Woodford Reserve Bourbon, Demerara Sugar, Angostura Bitters</i>	
Bloody Mary	12.60
<i>Finlandia Vodka, Cocockburn's Ruby Port, Tomato Juice and 21 Spice Mix</i>	
Espresso Martini	12.60
<i>Illy Ristretto, Finlandia Vodka, Kahlua, Sugar Syrup</i>	

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Wine

White Wine

<i>Casa Solar Viura, Cosecheros y Criaderos, La Mancha, Spain, 2020</i>	25.20
<i>Cuvée 21 Blanc – Georges Duboeuf – France NV</i>	27.30
<i>Trovati Pinot Grigio – Vignetti della Dolomiti – Trentino, Italy, 2020</i>	32.60
<i>Les Templiers Chardonnay - Côtes de Thongue – Languedoc, France 2020</i>	34.50
<i>Pionero Sauvignon Blanc Reserva – Viña Morandé – Maipo Valley, Chile, 2020</i>	34.70
<i>Picpoul de Pinet – Luvignac – Côteaux du Languedoc, France, 2021</i>	37.80
<i>Grüner Veltliner – Domäne Krems – Kremstal, Austria, 2020</i>	44.00
<i>Gavi del Comune di Gavi - ‘Etichetta Nera’ La Chiara – Piemonte, Italy, 2020</i>	52.90
<i>Albariño ‘Sobre Lias’ – Casal Caiero – Rías Baixas, Spain, 2020</i>	59.10
<i>EQ Quartz Chardonnay – Matetic Vineyards – San Antonio, Chile, 2017</i>	61.80
<i>Sancerre, La Croix du Roy – Lucien Crochet – Loire, France, 2020</i>	72.50

Rosé Wine

<i>Cinsault / Grenache – Les Lauriers – VdP d’Oc, France, 2020</i>	29.40
<i>M de Minuty Rosé – Provence, France, 2020</i>	52.50

Red Wine

<i>Cuvée 21 Rouge – George Duboeuf – France NV</i>	27.30
<i>‘Bush Vine’ Pinotage – False Bay – Paarl, South Africa, 2021</i>	27.80
<i>Alasia Piemonte Barbera – Araldica – Piemonte, Italy, 2019</i>	29.40
<i>Cabernet Sauvignon Bellefontaine – VdP d’Oc, France, 2019</i>	29.20
<i>Montepulciano d’Abruzzo, Poderi Umani Ronchi – Abruzzo, Italy, 2020</i>	35.70
<i>Mathilda Shiraz – Michel Chapoutier – Tournon Estate, Victoria, Australia, 2017</i> ..	44.10
<i>Pinot Noir – Stoneburn Vineyards – Marlborough, New Zealand, 2018</i>	46.20
<i>Carménère Reserva – Casa Silva – Colchagua Valley, Chile, 2020</i>	46.70
<i>Château Monplaisir – Cahors Tradition – Cahors, France, 2019</i>	51.50
<i>Rioja Reserva, Promesa – Viña Bujanda – Rioja, Spain, 2015</i>	58.50
<i>‘Circumstance’, Cabernet Franc - Waterkloof – Stellenbosch, South Africa, 2018</i>	59.10
<i>Hunter’s Pinot Noir, Jane Hunter – Marlborough, New Zealand, 2020</i>	64.10

Please note that this is a sample menu; our manager, Richard, is happy to discuss wines for your event. Please note, wine prices and vintages may be subject to change based on availability.

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Service Times

Lunch 12.00pm – 2.30pm

Dinner 5.30pm – 9.00pm

Capacities

Seated – *Oval boardroom table* – seating up to 14

Imperial table set up – seating 22

Two long tables – seating 40

Standing – 60 standing for drinks and canapés

Room Hire

Lunch Tuesday-Saturday 120.00

Dinner Tuesday-Friday 150.00 / *Saturday* 250.00

Restaurant Takeover

from 12,000.00

Additional

Menus and place cards are included. Table arrangements are available on request at an additional cost. Tea lights are provided to suit your table layout. No DJs or amplified music are permitted - however there is a music system and guests are welcome to bring their own music where all Android/iPod/iPhone devices can be played. Non-amplified music for parties of 30 guests or less can be arranged at additional cost. There is no dance floor. Complimentary WiFi is available. AV equipment is available to order at an additional cost. The Private Dining Room has disabled access. Corkage is not permitted.



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Contact

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Serving Lunch and Dinner

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25.10.22

