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Private Dining Menus

Our selection of menus has been created by Chef Director, Terry Laybourne. 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 cater for allergens and special dietary requirements separately.



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Canapés

4.50 each

We recommend three pieces per person pre-dinner

Cold

Coronation Crab Tartlet

Lindisfarne Oysters – Natural or Crudo

Parmesan Shortbread with Creamed Goat's Cheese, Tomato and Pesto 

Buckwheat Blinis, House-Smoked Salmon, Sour Cream and Caviar

Tuna/Salmon Tartare, Sesame Crackers and Wasabi Tobiko

Chicken Liver Parfait, Toasted Brioche and PX Sherry

Sweet Pea and Caviar Tartlet 

Deville Cacklebean Egg 

Hot

Crispy Sushi with Seaweed Tartare 

Crispy Sushi with Spicy Tuna and Ginger

Cauliflower Fritters with Curry Mayonnaise 

Wagyu Short Rib Croquettes, Aioli, Pickled Walnut Ketchup and Parmesan

Crisp Potato Cake, Steak Tartare and Black Truffle

Thin Tomato Tart with Pistou and Crispy Basil 

Atlantic Prawn Popcorn – Spicy Mayonnaise

Rare Salmon Spring Roll – Ponzu Sauce

Angels on Horseback

Grilled Lindisfarne Oysters wrapped in Bacon

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Fixed Price Lunch Menu

Example Menu

Summer Minestrone Soup 

Terrine of Herb-fed Chicken – Tarragon Mayonnaise

Honeydew Melon, Buffalo Ricotta, Lemon Balm and Basil 

Sea Bream Crudo – Sweet Pea Dressing and Mint

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Venison Ragu, Heritage Carrots and Cavolo Nero

Tikka-spiced Cauliflower, Fermented Cashew Cheese, Fennel
and Lime Pickle 

Fillet of Hake, Shetland Mussels, Provençal Herbs and Ratatouille Niçoise

Beef Picanha grilled over charcoal, Sauce au Poivre and Thin-cut Chips

Fishcakes, Parsley Cream, Buttered Spinach and Chips

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Apricot and Almond Tart 

Chocolate and Hazelnut Profiterole – Hot Chocolate Sauce 

Rhum Baba – Chantilly Cream or Crème Diplomat

Raspberry Sorbet 

Cashel Blue with Apple and Raisin Chutney
Cow's Milk - Jane and Louis Grubb – Tipperary

2 Courses 30.00

3 Courses 36.00

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Sunday Lunch Menu

Example Menu

Summer Minestrone Soup 

Seared Sea Scallops, Calabrian Chilli and Garlic Butter *£10 supplement*

Terrine of Herb-fed Chicken – Tarragon Mayonnaise

Sea Bream Crudo – Sweet Pea Dressing and Mint

Cheddar Cheese and Spinach Soufflé 

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Roasted Sirloin of 40-day aged Angus Beef with Yorkshire Pudding

Tikka-spiced Cauliflower, Fermented Cashew Cheese, Fennel
and Lime Pickle 

Slow-cooked Shoulder of Lamb with Rosemary and Thyme

Fillet of Hake, Provençal Herbs and Ratatouille Niçoise

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Warm Peach Crumble – Custard 

Chocolate and Hazelnut Choux Bun – Hot Chocolate Sauce 

Vanilla and Rose Cream, English Strawberries and Poached Apricot

Raspberry Ripple Ice Cream 

English Farmhouse Cheeses from Neal's Yard Dairy

2 Courses 39.50

3 Courses 46.00

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3 Course Choice Menu

Guests are welcome to order from the choice menu on the day of the event for up to 24 persons. For parties greater than 24 we kindly ask to be provided with a pre-order.

Cheddar Cheese and Spinach Soufflé 


Pâté of Portland Crab, House Smoked Salmon and Atlantic Prawns

Salad of Roasted Beets, Marcona Almonds and Horseradish 

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Medallions of Beef, Fine French Beans and Peppercorn Sauce

Butter-roast Herb-fed Chicken, Wild Mushroom Ravioli
and Mushroom Cappuccino

Spiced Butternut Squash with Smoked Macadamia Butter,
Salsa Verde and Caramelised Chicory 

Fillet of North Sea Cod with Prosciutto, Peperonata and Basil

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Crème Brûlée and Almond Brown Butter Cake

Florentine Doughnuts with Strawberry Jam and Chantilly Cream

Soft Meringue and Seasonal Fruits 

65.00

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Timeless Classics

Cheddar Cheese and Spinach Soufflé

Butter-roast Herb-fed Chicken, Wild Mushroom Ravioli
and Mushroom Cappuccino

Rhum Baba and Chantilly Cream

55.00

Local Heroes

Salad of Amble Lobster and Roasted Beets

Roast Best End of Northumbrian Lamb
with Garden Herbs and Potato Gratin

Rhubarb and Custard Tart

65.00

Plant Based

Salad of Roasted Beets, Marcona Almonds and Horseradish *ve*

Spiced Butternut Squash with Smoked Macadamia Butter,
Salsa Verde and Caramelised Chicory *ve*

Soft Meringue and Seasonal Fruits *ve*

50.00

Best of British

House-smoked Salmon – Corbridge Cure, Pickled Cucumber,
Horseradish Cream and Warm Potato Pancakes

Fillet of Beef ‘Wellington’ with Madeira Sauce

Steamed Treacle Sponge and Custard

70.00

French Bistro Classics

‘Cervelle de Canut’

Lyon-style herby cheese dip and crunchy raw vegetables

Cocktail ‘Fruits de Mer’

Lobster, Prawns, Crayfish and Amble Crab

Confit of Duck with Fine Beans, Lyonnaise Potatoes,
Thyme and Rosemary

Crème Brûlée

65.00

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Feasting

for the whole table to share family style

Grilled Orkney Scallops with Garlic and Chorizo

Sweet Pea Guacamole and Crunchy Vegetables

Burrata and Marinated Heritage Tomatoes

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Slow-cooked Shoulder of Lamb, Gratin Dauphinois
and Seasonal Vegetables

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'Clafoutis' with Seasonal Fruits

Lemon Tart

65.00

Steak and Oyster Feast

for the whole table to share family style

Lindisfarne Oysters

Natural : Crudo : Tempura

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Himalayan Salt-aged T Bone

Sautéed Wild Mushrooms : Fine French Beans

Gratin Dauphinois : Sauce Bordelaise

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Seasonal Fruit and Almond Tart – Crème Fraîche

90.00

Seafood Extravaganza

Grand Plateau Fruits de Mer

Oysters, Mussels, Clams, Winkles, Scallops, Crab, Crevettes,

Sea Bass Ceviche, Tuna Tartare, Salmon Sashimi

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'Fleur de Cacao' Chocolate and Hazelnut Choux Bun

85.00

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Additional Courses

We can create pre-starters, intermediate or pre-dessert courses if you wish. Please let us know.

Farmhouse Cheeses from Neal's Yard Dairy

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

Extras

Chocolate Truffles

Add a box of 21's homemade chocolate truffles to your guests' place settings. Each box contains four truffles and each box is 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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Finger Buffet

Bridge Rolls

Potted Salmon and Cucumber

Roast Beef and Horseradish

Free Range Egg Mayonnaise and Watercress 

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Northumbrian Cheese and Leek Quiche 

Middle White Pork Pie and Piccalilli

Scotch Egg

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Quinoa, Spinach, Sautéed Mushrooms and Goat's Cheese Salad 

Spice-roasted Carrots, Avocado, Seeds and Nuts 

Heritage Tomato Salad 

Potato and Mushroom Gratin 

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Seasonal Fruit and Almond Tart

'Fleur de Cacao' Chocolate and Hazelnut Choux Buns

35.00

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Grazing Buffet

Danish Open Sandwiches

Beetroot Tartare, Cheesy Emulsion, Apples,
Spring Onions and Crispy Quinoa 

Chicken Salad, Tarragon Mayonnaise and Crispy Chicken Skin

Cacklebean Eggs, Lemon Mayonnaise, Pickled Tomatoes,
Atlantic Prawns and Toasted Almonds

Rare-roast Beef, Béarnaise Cream, Pickled Cucumbers and Crispy Onions

Seafood Tapas *(On ice)*

Lindisfarne Oysters – Horseradish Mignonette

House Smoked Salmon, Pickled Cucumber and Horseradish Cream

Amble Crab, Prawn and Smoked Salmon Pâté with Ritz Crackers

Tuna Tartare with Wasabi Tobiko and Sesame Crackers

Sea Bass Ceviche with Ginger and Lime

Timeless Classics

Middle White Pork Pie – Piccalilli

Crab and Saffron Tart

Scotch Egg

Leek and Cheddar Quiche 

Hummus and Crudités 

Sweet Stuff

Panna Cotta with Seasonal Fruits

Tiramisu

Pastéis de Nata

Farmhouse Cheeses from Neal's Yard Dairy

55.00

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Breakfast/Brunch

Freshly Squeezed Orange Juice

A Selection of Home Baked Breads and Pastries
with Preserves and Butter

Unlimited Tea and Filter Coffee

25.00

Additions

House Granola with Greek Yoghurt,
Seasonal Berries and Honey

8.00

Crispy Bacon Roll

8.50

Eggs Benedict, Royale or Florentine

13.50

House Smoked Salmon and Scrambled Eggs

15.50

Crushed Avocado and Poached Cacklebean Eggs
on Toasted Sourdough

13.50

Creamed, Truffled Mushrooms
on Toasted Sourdough

14.50

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Bloody Mary with 21's Spice Mix

15.50 per glass

Champagne Taittinger Mimosa

18.50 per glass

London Press Juices and Smoothies

Triple Berry Smoothie - Daily Sweet Greens - Clean Carrot

5.50 per glass

Harrogate Still and Sparkling Water

6.00 per 750ml Bottle

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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.

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.



Availability

Our Private Dining Room is available for hire
Tuesday to Sunday.

Service Times

Breakfast from 8:00am
Lunch 12.00pm – 2.30pm
Dinner 5.30pm – 9.00pm

Room Hire

There is no fee for room hire, a minimum spend does apply.
Please enquire for details.

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Contact

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Serving Breakfast, Lunch and Dinner

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