

21

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

4.00 each

(We recommend four canapés per person pre-dinner)

Cold

Lindisfarne Oysters – Natural or Sashimi

Blinis, House-Smoked Salmon, Sour Cream and Caviar

Parmesan Shortbread with Creamed Goats Cheese, Tomato and Pesto 

Japanese Rice Crackers with Sweet Pickled Vegetables 

Cucumber Cups with Atlantic Prawns and Sweet Chilli

Coronation Crab Tartlets

Hot

Crispy Salmon Sushi

Cauliflower Fritters with Curry Mayonnaise 

Riviera Tartlet – Tomato, Pesto and Anchovy

Quails Egg Tartlet, Mushrooms and Hollandaise Sauce 

Crisp Potato Cake, Steak Tartare and Black Truffle

Deep-fried Monkfish Cheeks and Tartare Sauce

Angels on Horseback

Grilled Lindisfarne Oysters wrapped in Bacon

Our Selection of Set Menus

We require one set menu to be chosen for all guests. We cater for specific dietary requirements separately and can make wine recommendations for your event.

Glenarm Organic Salmon – 50.00

Potato Cream Soup with Young Leeks and Chive Crème Fraîche
Glenarm Organic Salmon en Croute, Tenderstem Broccoli and Saffron Sauce
Crème Brûlée with Almond Brown Butter Cake

Herb-fed Chicken – 52.50

Cheddar Cheese and Spinach Soufflé
Butter-roast Breast of Herb-fed Chicken – Wild Mushroom Ravioli,
Buttered Hispi Cabbage and Black Truffle
Lemon Tart

Salt-aged Creedy Carver Duck – 55.00

Tuna Tartare with Avocado and Radish – Ginger Dressing
Grilled Breast of Salt-aged Duck with Armagnac and Prunes
Florentine Doughnuts with Homemade Strawberry Jam and Chantilly Cream

Atlantic Halibut – 57.50

Salad of Roasted Beets with Horseradish Cream and Marcona Almonds
Fillet of Atlantic Halibut – simply grilled,
with Tartare Sauce, Minted Mushy Peas and Chips
Warm Chocolate Soufflé

Menu Enhancements

Menu enhancements must replace an existing dish on your chosen menu.

Starter Supplement

Orkney Scallops with Garlic and Chorizo	10.00
Lobster and Avocado Cocktail	10.00
Half Lobster Thermidor	13.00

Main Course Supplement

Northumbrian Roe Deer – Seasonally Garnished	5.00
Peter Hannan's Salt-aged Rack of Lamb with Gratin Potatoes	10.00
Fillet of Beef 'Wellington' – Truffle Sauce	10.00

Additional Courses

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

English 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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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.

Tuna Tartare with Avocado and Radish – Ginger Dressing

Salad of Roasted Beets with Horseradish Cream and Marcona Almonds

Cheddar Cheese and Spinach Soufflé

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Fillet of Atlantic Halibut – simply grilled,
with Tartare Sauce, Minted Mushy Peas and Chips

Butter-roast Breast of Herb-fed Chicken – Wild Mushroom Ravioli,
Buttered Hispi Cabbage and Truffle

Grilled Breast of Salt-aged Duck with Armagnac and Prunes

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Warm Chocolate Soufflé

Florentine Doughnuts with Homemade Strawberry Jam and Chantilly Cream

Crème Brûlée with Almond Brown Butter Cake

60.00

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Sunday Menu

Our Sunday Lunch menu changes every 2 weeks

Chilled Potato Cream Soup with Leeks, Lovage and House Smoked Salmon

Seared Sea Scallops, Fermented Black Beans, Ginger and Crispy Leeks
£10 supplement

‘Saucisson en Brioché’
*Smoky Morteau Sausage baked in our own butter brioche
served with crisp leaves and mustard dressing*

Salad of Isle of Wight Tomatoes, Buffalo Mozzarella, Nectarines
and Marcona Almonds 

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

Fillet of Sea Trout, Crushed Jersey Royals, Sea Vegetables and Seaweed Butter

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

Fishcakes, Parsley Cream, Buttered Spinach and Chips

Roast Loin of Rare Breed Pork

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English Strawberry Tart

Gooseberry Crumble and Custard 

Crème Brûlée – Almond Brown Butter Cake 

Rhum Baba – Chantilly Cream/Crème Diplomat

White Peach Sorbet 

English Farmhouse Cheeses from Neal’s Yard Dairy

2 Course 39.50 / 3 Course 46.00

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Bang in Season Menu

Our Bang in Season menu changes every 4 weeks

Wild Sea Bass 'Crudo' Orange, Chilli, Olives and Mint
Fiano di Avellino, Romano, Campania, Italy 2022 (125ml)

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Jersey Potatoes, Seaweed Butter and Caviar
Assyrtiko & Malagouzia, Apostolos Thymiopoulos, Naoussa, Greece 2023 (125ml)

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Crispy Courgette Flower with Ricotta and Basil – Whipped Broad Beans
Gilbert Chon Muscadet, Sèvre et Maine Sur Lie 'Clos du Parc',
France 2020 (125ml)

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Grilled Salt-aged Duck Breast with Braised Cherries and Rhubarb
– Rocket Salad and Duck Prosciutto
Chianti Classico, Peppoli, Antinori, Tuscany, Italy 2022 (125ml)

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Riseley Sheep's Cheese with French Breakfast Radishes
(cheese supplement 7.00)
Recommended Pairing: Fernando de Castilla Manzanilla Sherry

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Gooseberry/Elderflower Clafoutis
Chenin Blanc, Côteaux du Layton 1er Cru Chaume, Domaine des Forges,
Loire Valley, France 2021 (75ml)

70.00

Accompanying Wine Flight 60.00

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Buffet Menu

House Baked Baguette, Focaccia with Butter and Arbequina Olive Oil

Gordal Olives

Selection of Bridge Rolls

*Potted Salmon and Cucumber, Roast Beef and Horseradish
and Free-range Egg Mayonnaise*

Select 5 dishes:

Hand Raised Pork Pies from The Broad Chare with Piccalilli

Roast Heritage Carrots with Avocado, Crunchy Seeds and Sour Cream

Poached Salmon with Pickled Cucumber and Herb Mayonnaise

Whipped Butternut Squash with Ricotta, Coriander and Grilled Flatbread

Grilled Courgettes with Goat's Curd, Parsley and Lemon

Artichoke Salad with Spiced Chickpeas and Wild Rocket

Charlotte Potato Salad with Cumin, Mint and Green Onions

Burrata with Heritage Tomatoes, Red Onions and Basil

Roasted Beets with Stichelton, Pickled Walnuts and Watercress

Turkish Smoked Aubergine with Tomatoes and Coriander

Crab on Toast with Shaved Fennel, Pickled Cucumber and Herb Mayonnaise

Vietnamese Prawn Salad with Perilla, Ginger and Chilli

Grilled Focaccia with Mortadella and Caper Berries

Breast of Herb-fed Chicken with Tarragon Mayonnaise

Rare Roasted Sirloin of Glenarm Estate Beef with Watercress and Horseradish

2 Desserts:

Fruit Pavlova

Lemon Meringue Pie

Triple Chocolate Brownies

Vanilla Panna Cotta

Crème Brûlée

Paris Brest

Selection of Neal's Yard Dairy Cheese

£6 supplement

40.00

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Breakfast/Brunch

*Please choose one of the following dishes for your event.
We are happy to accommodate any dietary requirements
and allergies separately.*

A Selection of Home Baked Breads and Pastries with Preserves and Butter **14.00**

House Smoked Salmon and Scrambled Eggs **16.00**

Eggs Benedict, Royale or Florentine **16.00**

Crushed Avocado and Poached Cacklebean Eggs on Toasted Sourdough **16.00**

Creamed, Truffled Mushrooms on Toasted Sourdough **16.00**

Crispy Bacon Roll **10.50**

House Granola with Greek Yoghurt and Seasonal Berries **12.50**

Unlimited Tea and Filter Coffee
5.00 per person

Bloody Mary with 21 Spice Mix
13.50 per glass

Champagne Taittinger Mimosa
12.50 per glass

Freshly Squeezed Orange Juice
6.00 per glass

London Press Juices and Smoothies
Triple Berry Smoothie, Daily Sweet Greens, Clean Carrot
6.50 per glass

Harrogate Still and Sparkling Water
5.50 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

Jennifer Burnett

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Serving Breakfast, Lunch and Dinner

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