

Group and Private Dining Menu

This menu is available for groups over 12 guests when dining in our Angel's Table or Barn Restaurant and you can order when seated. For groups of 20 or more we do require you to select the same menu for each guest with the exception of dietary requirements.

For private dining in the Angel's Table we require room hire of £100 and minimum number of 12 guests. For private dining in the Barn Restaurant we require room hire of £200 and minimum numbers of 60 guests.

TO START

Angel Signatures

Cream of leek, potato and thyme soup (v) 5,6,9

Home cured and smoked chalk stream trout, pickled cucumber, ikura, yoghurt and dill dressing 4,5,9

Pressed ham hock terrine, proper pease pudding, honey and mustard vinaigrette 7,9

MAIN COURSES

Angel Classics

Handmade 'Gofton' Wagyu beef burger, tomato and pepper relish, crisp lettuce, smoked bacon, Lockerby cheese, house slaw, homemade bun, chips 3,5,14

Geordie Cumberland sausage, buttered mash, fried leeks and cabbage, real onion gravy 5,6,9,14

Fish in local ale batter, hand-cut and triple cut chips, minted mushy peas, tartar sauce 3,4,5,7,9,14

Vegan leek, potato and cep suet pastry topped pie, seasonal vegetables (v) 6,12,14

PUDDINGS

Angel Favourites

Vegan dark chocolate mousse, chocolate sponge crumble (v) 9,12,14

Bailey's burnt cream, orange shortbread (v) 3,5,9,14

Angel sticky toffee pudding, salted caramel sauce, vanilla ice cream (v) 3,5,14

For the "Little Angels"

Tomato soup

Banger and mash (made with our homemade pork sausage)

Little Angels fish goujons and chips

Penne pasta, Bolognese sauce (homemade and just for the kids)

Selection of ice cream

£20 per person for two courses and £25 per person for three courses, children £10/£12.50

Booking Form

Name of host:		Name of party, group or company:	
Contact address:		Name and address for final invoice:	
Date of event:		Number of guests:	
Time of event:		Est. time of arrival at Angel:	
Menu:		Alternative:	
Dietary requirements:		Number of children's meals:	
Time for reception drinks:		Sit down time:	
Number of additional evening guests:		Time of evening food:	
Number of evening food:		Cake supplier details:	
Bedrooms required:		Rate of bedrooms:	£
Entertainment details:		Room hire:	£
Deposit paid:	£	Date paid:	
Final bill:	£	Balance to pay:	£
Reception bar details:		Evening bar details:	
Licence details:		Additional notes:	
Any other details:			

Allergy Information (please ask any member of staff for further information)

1-Crustaceans 2-Molluscs 3-Eggs 4-Fish 5-Milk 6-Celery 7-Mustard 8-Sesame Seeds 9-Sulphur Dioxide 10-Lupin
11-Peanuts 12-Soya 13-Nuts 14-Gluten

Terms & Conditions

Your confirmation of the booking will denote acceptance of our terms and conditions.

To secure a provisional reservation a 50% deposit is required based on your number of guests and menu.

Minimum numbers are 12 guests for the Angels Table private dining room and 60 guests for the barn restaurant.

In the unfortunate event of a cancellation we can only return your deposit should we sell the date for a new event.

Please keep us updated with changes to your number of guests however, we require 48 hours notice for the final numbers and this is how many we will cater for and invoice for.

The final balance is required to be paid within 7 days of receipt of the final invoice.

The Angel of Corbridge Limited does not accept any liability for non-completion of the event arising as a result of exceptional adverse weather conditions.

The Angel of Corbridge Limited does not accept any liability for non-completion of the event arising as a result of loss or damage by fire or floods.

The Angel of Corbridge Limited does not accept any liability for non-completion of the event arising as a result of any cause beyond its reasonable control.

Any damages caused by guests to furniture, fittings or fixtures will be paid for by the Client.