

Private Dining

McKennas at Northern Stage



Our private dining options are perfect for any special occasion, offering the very best of quality seasonal produce. We serve these three course evening meals for parties of twelve to forty-five in our Mezzanine room which offers views of the historic Newcastle University buildings.

Our menus are written to reflect our ethos of honest, quality food, prepared by hand from local ingredients, supplied by people we know and trust. We will offer options to suit specific dietary requirements.

The following menus are priced at £29.95 per head. Note that a hire fee payable to Northern Stage also applies for exclusive use of the Mezzanine. A complete, named pre-order must be received 14 days in advance, including any dietary requirements.

Spring

March - May

Cauliflower Panna Cotta

with salad of goat's cheese, beetroot & balsamic raspberries

Crab Beignet

with mango salsa & dressed leaves

Chicken Liver Pâté

with melba toast & caramelised red onion compote

Roast Rump of Northumbrian Lamb

with dauphinoise potatoes, spring vegetable panache & red current jus

Pan Seared Supreme of Salmon

Jersey Royals, buttered spinach & samphire

Corn Fed Chicken Breast

with basil crushed potatoes, sautéed creamed leeks & roasting juices

Asparagus & Green Pea Risotto

with parmesan frico

White Chocolate & Raspberry Tart

with raspberry dust & raspberry compote

Traditional Vanilla Crème Brûlée

with homemade shortbread

Lemon & Ginger Posset

with candied stem ginger

Suggested wine pairing: Trulli Sangiovese (Ita),

Forrest Estate Sauvignon Blanc (NZ)

Summer

June - August

Smoked Chicken & Citrus Salad

with raspberry & pomegranate vinaigrette

Grilled King Prawns

with green olive, tomato, lime & coriander salsa

Beetroot & Feta Tian

with poppy seed dressing

Pan Seared Pork Fillet

with écrasé potatoes, fine beans & apple jus

Sun-Blushed Tomato Crusted Cod Loin

with petit pois à la français

Corn Fed Chicken Breast

with sweetcorn rosti, buttered greens & saffron stock

Stilton Polenta

with deep fried artichokes, confit cherry tomatoes & sauce vierge

Summer Berry Pudding

with crème fraîche

Strawberry Iced Parfait

with textures of strawberries & baby meringue

Mango & Passionfruit Panna Cotta

with passionfruit seeds & mango tuile

Suggested wine pairing: El Coto Rioja Crianza (Spa),

El Coto Rioja Bianco (Spa)

Autumn

September - November

Spiced Butternut Squash & Sweet Potato Soup

with crème fraîche & roasted pumpkin seeds

Thai Spiced Crab Cakes

with mango salsa & ponzu dressing

Ham Hock Terrine

with pease pudding & piccalilli

Duo of Lamb

herb crust lamb rump, confit lamb Boulangère, fennel purée, sautéed wild mushrooms & spinach

Pan Seared Sea Bass

with Autumn salad of pear, butternut squash, stem broccoli, walnuts, sautéed potatoes & rocket

Roasted Autumn Vegetable Risotto

with spinach, curry oil & parmesan frico

Guinea Fowl Breast

on leek & pancetta crushed potato, with fine beans & apple cafe au lait sauce

Sweet Pumpkin Tart

with crème fraîche

Rich Chocolate Delice

with Seville orange syrup & hazelnut dust

Sticky Toffee Pudding

with butterscotch sauce & vanilla ice cream

Suggested wine pairing: Casa Silva Cabernet Carmenère (Chi),

Casa Silva Viognier (Chi)

Winter

December - February

Chicken, Apricot & Pistachio Terrine

*wrapped in parma ham with coarse grain mustard
vinaigrette & pickled wild mushrooms*

Spiced Parsnip & Turnip Soup

with parsnip crisps & crispy rocket

Mackerel Escabeche

with black olive tapenade, croutes & watercress salad

Confit Blade of Beef

with braised red cabbage, celeriac puree, red wine jus & crispy celeriac spaghetti

Pan Seared Sea Trout

with sautéed potatoes, peppers, capers, tiger prawns & red pepper coulis

Gressingham Duck Breast

pomme fondant, buttered kale & black cherry sauce

Fricasse of Butternut Squash

with stem broccoli, toasted chestnuts & wild mushrooms

Christmas Pudding Parfait

kirsch cherries & black cherry syrup

Warm Chocolate Brownie

with vanilla ice cream & hot chocolate sauce

Passion Fruit Cheesecake

with popping candy

Suggested wine pairing: Agnus the Bull Cabernet Sauvignon (Aus),

TattyBogler Pinot Gris (NZ)