

Sharing Starters

From £10 per person

At Le Petit Chateâu we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our Brides and Grooms, these sharing starters do just that and bring a wow to the start of your meal. Add any main or dessert from the pack when building your personal feast.

Simply choose one of the following options...

Breads and dips

Warm flatbreads & focaccia served with a selection of dips

Chilli cream cheese | Tzatziki | Hummus | Five bean dip | Rapeseed oil & balsamic vinegar

World Cuisine Sharing Plates (First course options)

Choose items from our feast menus

Greek (£3 supp)

Spanish (£5 supp)

Asian (£7 supp)

see pages 5 - 7

International Plate

Prosciutto | Chorizo | Salami | Hummus | Piccalilli | Gherkins | Pickled onion Feta cheese | Crusty baguette

Rocket & Parmesan salad

(£4 supp)

Northumbrian Sharing Plate

Ham terrine | Pork pie | Honey roast ham | Local piccalilli | Pickled onions

Crispy crackling | Crusty baguette | Tempura black pudding | Pulled pork scrumpets

(£4 supp)

Seafood Extravaganza Sharing Plate

A selection of locally caught seafood - see our Seafood Extravaganza for details

see page 4

(£7 supp)

‘We found the sharing starters a great way to start our wedding breakfast. It was a fabulously social way to have a starter course.’ – Mr & Mrs Charlton

Sharing Desserts

From £9 per person

At Le Petit Chateau we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our Brides and Grooms, these sharing desserts do just that and bring a wow your meal. Add any starter or main from the pack to complete your personal feast.

Simply choose one of the following options...

Lindisfarne Mead trifle

Seasonal fruit crumble, served with jugs of custard

Bread & butter pudding, served with Lindisfarne mead custard

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

Tiramisu; Italian sponge fingers, coffee trifle (£1 supp)

Eton mess; meringue, seasonal berries, soft whipped cream & raspberry sauce (£1 supp)

Chocolate profiterole mountain; a tower of profiteroles served with three chocolate dipping sauces milk, dark & white (£2 supp)

Make Your Own Sundae:

A selection of ice cream, then choose your own toppings from:

Meringue | Chocolate brownies | Cream | Popping candy | Maltesers | Mini marshmallows

Toasted mixed nuts | Chocolate flakes | Chocolate sauce | Raspberry sauce | Fudge sauce.

(£5 supp)

Chef's Box

With this optional extra, you can't escape entertainment; we provide a chef's hat, and apron for each table so a chosen guest can play chef for you!

(£10 per table)

‘We got Larry (Best man) to serve our table in the Chef's hat and apron it really added a fun dimension to the last bit of our wedding breakfast.’ – Mr & Mrs Leshnik