



Food moments

Season 2025/26



Our philosophy

At St. James' Park we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for annual dinners, award nights, conferences or once-in-a-lifetime events, our love of honest, well-sourced and expertly crafted food and drink, along with the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, St. James' Park is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

Confident

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

Creative

Creativity delivers flavour and importantly surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

Considered

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate foodies

Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.

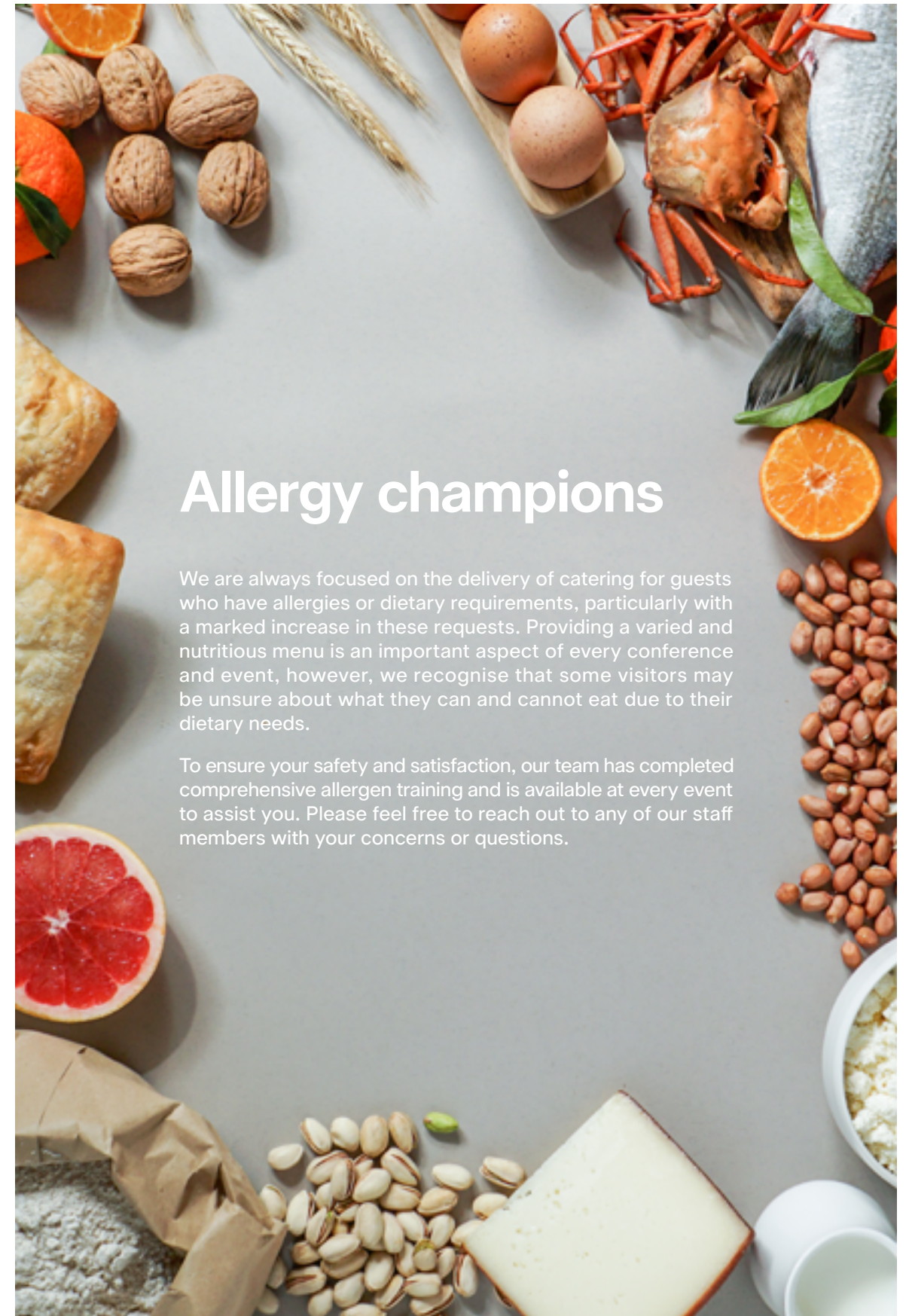


Graham Proctor, Executive Chef

Allergy champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.





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Please note, products may vary due to seasonality.

Breakfast club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



For illustrative purposes only

Breakfast club

Breakfast menu

- Large bacon stottie

Large pork & leek stottie

Mini bacon stottie
- Mini pork & leek sausage stottie

Fresh bagel with scrambled egg and fresh chives 

Beyond sausage in homemade stotties 

All served with little pots of brown sauce & tomato ketchup

Light breakfast options

- Bowl of fresh fruit 

Yoghurt station - Greek yoghurt, fruit puree and crunchy granola (minimum of 10 people) 

Cheeky breakfast treats

- Breakfast selection of mini stotties, mini Danish pastries & a fruit basket

Berry and bran muffin 

Healthy 5 granola bar 

Add on - freshly baked mini Danish 

 Vegetarian  Vegan
Please discuss any dietary or allergen requirements directly with your booking contact to ensure all needs are accommodated.



For illustrative purposes only

Refreshments

Time for a brew

Freshly brewed tea & coffee and a selection of biscuits

Filtered coffee per serving

Unlimited filtered coffee & tea per person

English breakfast tea per serving

Rington’s biscuits

Support a local social enterprise & upgrade to ‘Half the Story’ Biscuits for 60p per person <https://www.halfthestory.uk>

Juices

Fresh apple juice

Fresh cranberry juice

Fresh orange juice

Fresh fruit punch

Each juice comes in a refreshing 1-litre bottle.

 Vegetarian  Vegan

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Time for lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



For illustrative purposes only

Quick eats

Vegetarian and healthy lunch
(Choose 2 salads)

Sandwiches

Ham, tomato and English mustard sandwich

Club: chicken, crispy bacon, lettuce, tomato and mayo sandwich

Hot club: chicken, crispy bacon, lettuce, tomato, Marie rose & jalapeño peppers sandwich

Newcastle United cheddar & autumn chutney sandwich 

Classic BLT sandwich

Vegan Mozzarella, tomato & pesto sandwich 

Salads

Choose two scrumptious salads made from our farm vegetables

Mixed leaf salad & dressing 

Kimchi salad 

Caesar salad 

Classic coleslaw 

Orzo pasta & tomatoes 

Pumpkin seeds & feta 

Tomato & red onion 

Quinoa & beetroot 

 Vegetarian  Vegan

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Sandwiches

Served on white or brown bloomer with crisps and a piece of fruit

Ham, tomato and English mustard sandwich

Classic prawn cocktail sandwich

Newcastle United cheddar & autumn chutney sandwich 

Vegan Mozzarella, tomato & pesto sandwich 

Classic BLT sandwich

Wraps

Grab & go wraps , served warm with wedges

Tandoori chicken, onion bhaji, mango chutney, spinach & raita wrap

Roasted red pepper, pesto, mozzarella & spinach wrap 

Lamb kofta, spinach, feta, red onion & chilli sauce wrap

Pulled pork, BBQ sauce, crispy diced potato & glazed red onion wrap

Grab & go lunch

Grab & go wraps, served on white or brown bloomer with wedges

Ham, tomato and English mustard sandwich

Newcastle United cheddar & autumn chutney sandwich 

Club: chicken, crispy bacon, lettuce, tomato and mayo sandwich

Classic BLT sandwich

Hot club: chicken, crispy bacon, lettuce, tomato, Marie rose & jalapeno peppers sandwich

Vegan mozzarella, tomato & pesto sandwich 

Finger food

Choice of four finger items from the list below and fresh seasonal fruit
5 items / 7 items / 9 items

From the land

- Homemade pork & leek sausage rolls with HP sauce

Our iconic Dickson’s mince or steak pies with mushy peas

Korean fried chicken, gochujang mayonnaise

Lamb kofta, raita yoghurt
- Salt & chilli chicken chunks with onion & green peppers

Platter of mixed sandwiches, including vegetarian

Tandoori chicken Kati roll, grilled peppers & onion

Loaded bagel pastrami, American mustard & pickle

From the sea

- Loaded bagel of Smoked salmon, cream cheese, watercress
- Furikake seasoned hake finger steamed in a Bao bun
- Smoked haddock fishcake on crispy kale

From the garden

- Pulled banana blossom & black beans 

Platter of mixed vegetarian sandwiches 

Cauliflower wings 

Mac ‘n’ cheese bites with truffle 

Vegetable pakora 

Homemade onion bhaji 

Loaded bagel, roasted red pepper & kimchi 
- Roasted celeriac wedge with nut free pesto & truffle 

Kimchi, rice arancini 

Chips topped with parmesan & truffle oil 

Loaded fries with chilli, spring onion & garlic oil 

Sweet potato fries vegemite mayo 

Korean fried cauliflower, gochujang mayonnaise 

 Vegetarian  Vegan

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Noon

● Sweet treats

Sweet treats

Why not add something sweet to your lunch?

Cake club

- Tunnock's caramel log 🍃
- Ellington ginger cake 🍃
- Berry and bran muffin 🍃
- Healthy 5 granola bar 🍃
- Lemon drizzle cake 🍃
- Mini scones, jam and clotted cream 🍃

🍃 Vegetarian 🌱 Vegan
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Dinner is served

Evening is your time to impress everyone that matters, with trendy hot and cold bowls, exquisite canapés, or three courses of scrumptiousness.



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Night

Canapés

Select 3 or 5

From the land

Ham hock terrine with peas pudding
Crispy chicken wing with garlic mayo
Celeriac remoulade in parma ham

Mini filled Yorkshire puddings with beef & turkey
Pastrami on rye with mustard and gherkins

From the sea

Smoked salmon blini with caviar cream
Mackerel pate tart with pickled cucumber
Thai crab cakes with chilli & lime mayo

Filo wrapped king prawn with sweet chilli
Smoked haddock croquette with dill cream cheese

From the garden

Celeriac remoulade with gherkins **v**
Blue cheese and leek tart **v**
Chickpeas falafel with pepper hummus **ve**
Onion bhaji with mango chutney and onion salad **ve**
Tempura banana blossom with potato & tartar sauce **v**

v Vegetarian **ve** Vegan

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Street food

Package A one dish and one side
Package B pick one dish, one side and a loaded fries
Package C pick two dishes, one side and a loaded fries

(Choose 2 salads)

Pulled pork & black beans or pulled banana blossom & black beans, sticky pineapple rice, Asian salad & crispy onions.

Miso, spring onion, black pepper & soy marinated chicken or miso, spring onion, black pepper & soy marinated fried cauliflower, shredded iceberg, fried onion, miso mayo & hot sauce with a flat bread.

Crispy chicken thigh piri piri or crispy cauliflower wedge, piri piri fries & Portuguese salad.

Blue taco topped with chilli chicken or blue taco topped with chilli chickpeas, jalapeño peppers, guacamole, cheese & sour cream.

Steak & ale casserole, glazed pie topping or mushroom, parsnip & ale casserole, glazed pie topping, 50/50 buttered mash cauliflower cheese.

Korean crispy fried chicken thigh & sesame seeds or Korean crispy fried cauliflower florets & sesame seeds, fragrant rice, carrot, mouli & ginger salad & sticky Korean glaze.

Southern fried chicken or southern fried cauliflower, BBQ sauce, shredded lettuce, crispy onions & hot sauce mayo served on a tortilla.

Chicken milanese & garlic butter or aubergine milanese & garlic butter, fried potatoes with onion, basil & oregano, pasta salad.

Minced keema lamb or minced Quorn keema, with flat bread, lettuce, red onion, banana chilli, garlic mayo, hot sauce & onion & cauliflower bhaji served with fries.

Pork schnitzel’ or aubergine schnitzel’, with new potatoes, dill sauce & sauerkraut.

Braised beef & cheese sandwich or braised banana blossom & cheese sandwich, spiced roasted new potatoes.

Crispy minced pork & beef lasagne fingers, or crispy quorn minced mushroom & aubergine lasagne fingers, with napoli sauce, caesar salad, garlic bread.

El Chapo burger or kale & cauliflower burger, garlic mayo, jalapeño pepper, glazed onion & gorgonzola. served in a brioche bun.

Smoked bacon burger/Quorn burger, with straw potato or buttermilk maple & bourbon glazed, balsamic glazed onions & Dorito cheese sauce, served in a brioche bun.

Vegetarian and vegan and options available on request

 Vegetarian  Vegan

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Night

Street food

Included in the package

Cheese, crispy onions, chilli beef, guacamole, jalapeño peppers & sour cream drizzle

Meatballs Provençale, vegetable balls Provençale

Crispy onion, garlic mayo, Roquefort mayo, brie & olives **V**

Bratwurst, crispy onions, cheese sauce, curry mayo & jalapeno peppers

Cheese sauce, crispy onions, chorizo, bacon & balsamic onion **V**

Vegetarian and vegan and options available on request

Sides

Mixed leaf salad & dressing **ve**

Kimchi salad **ve**

Caesar salad **V**

Classic coleslaw **V**

Orzo pasta & tomatoes **ve**

Roasted squash **ve**

Green beans **ve**

Pumpkin seeds & feta **V**

Tomato & red onion **ve**

Quinoa & beetroot **ve**

Club package

Choice of sandwiches and wedges, club package choose 5 items from the finger buffet section or 2 dishes, 1 side or loaded fries from street food section.

Premiere package

Choose 6 items from the finger buffet section or 2 dishes, 1 side, and loaded fries from the street food section.

V Vegetarian **ve** Vegan

Please discuss any dietary or allergen requirements directly with your booking contact to ensure all needs are accommodated.



Dinner

1. Choose your starter

2. Choose your main meal

3. Choose a dessert

Night

1. Choose a starter

Bronze package / Silver package / Gold package

From the land

Bronze - Chicken liver parfait with sourdough, pea shoots & onion jam

Silver - Northumbrian lamb or vegetable broth, cheese dumpling

Silver - Coronation chicken terrine with curried mayo, baby gem & sultanas

Gold - Pulled beef arancini with tomato & parmesan

Gold - Ndjua bhaji with onion salad & lime and coriander dressing

From the sea

Silver - Classic caesar salad. romaine lettuce, anchovies, croutons, parmesan, caesar dressing

Gold - Smoked haddock fish cake with lemon mayo & rocket salad

From the garden

Bronze - Carrot & cardamon soup with coriander salsa ve

Bronze - Creamy leek & potato soup, with Johnnies cheesy scones v

Bronze - Heritage tomato salad with tomato essence & basil ve

Bronze - Roasted romany red pepper, spiced couscous, feta and goats cheese curd v

Silver - Trio of beetroot, pickled, puree & roasted, whipped goats curd, candied walnuts, green apple & balsamic v

Silver - Minestrone soup v

Gold - Celeriac & truffle soup with chive cream fraiche

Gold - Waldorf salad with celery, apple, grapes & mustard dressing ve

v Vegetarian ve Vegan

Select vegetarian options can be made vegan if required, please speak to a member of the team. Please discuss any dietary or allergen requirements directly with the team to ensure all needs are accommodated.

2. Choose a main

From the garden

Bronze - Vegan wild mushroom, puy lentil & aubergine lasagne green herb salad ve

Silver - Slow cooked puy lentils cooked in cabbage with fondant potato, carrot, green beans & red wine sauce ve

Gold - Roasted cauliflower steak with truffle crushed potatoes, kale and edamame beans & whole grain mustard sauce ve

Gold - Slow cooked puy lentils cooked in cabbage with fondant potato, carrot, green beans & red wine sauce ve

From the sea

Bronze - Pan fried seabass with samphire, mussel, pea, poached potato & cream sauce split with dill

Silver - Oven roasted hake fillet with thai green curry & coconut rice

Gold - Poached smoked haddock with broccoli, crushed potatoes, poached egg & hollandaise sauce

From the land

Bronze - Paprika & oregano marinated pork chop with champ mash, confit cabbage & sweet mustard sauce.

Bronze - Harissa spiced chicken supreme with sweet potato fondant, chilli broccoli, white onion & tomato and chicken sauce.

Bronze - Butterworth’s cumberland sausage with creamy mash, sweet braised red cabbage & apple balsamic grav.

Bronze - Slow cooked beef cheek with smoked mash, carrot, shallot, crispy onions, monge tout and natural gravy.

Silver - Roast breast chicken with beer, thyme -buttered savoy cabbage, buttered potato purée & white onions & a chicken gravy.

Silver - Corn fed chicken supreme with confit leg croquette, sweetcorn, silver skin onions, kale & smoked paprika sauce.

Silver - Braised pork hock, apple & sage mash, cavilo nero, carrot & thyme & sherry gravy.

Silver - Roasted northumbrian lamb rump with leeks, potato, peas, charred spring onions and lamb gravy.

Silver - Roasted bistro rump with dauphinoise potatoes, hisipi cabbage, carrot & bordelaise sauce.

Gold - Northumbrian blade of beef, anna potatoes, roasted roots & rich beer & onion gravy.

Gold - Overnight braised shoulder of english reformed lamb, oregano & minted mash, honey glazed parsnip roasted sweet leek & guinness gravy.

Gold - Sticky braised pork belly, black pudding wrapped in pancetta, buttery savoy cabbage & caramelised apples with cider pan gravy.

V Vegetarian ve Vegan

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3. Choose a dessert

Dessert

Bronze - Ellington ginger cake, vanilla & rum custard sauce **V**

Bronze - Classic lemon tart, raspberries & chocolate crumble **V**

Bronze - Treacle & orange tart, ginger syrup & cinnamon cream **V**

Bronze - Salted caramel, chocolate, miso tart **V**

Bronze - Berry cheesecake fashion éclair **ve**

Silver - Sticky toffee pudding, proper salted butterscotch sauce **V**

Silver - Cherry cheesecake fashion éclair (allergen free) **ve**

Silver - Berry & ginger cheesecake, ginger caramel, almond crunch **V**

Silver - Marbled chocolate truffle torte, popping candy & raspberry glaze **V**

Silver - Double chocolate brownie, roasted hazelnuts, chocolate dust & salted honeycomb **V**

Gold - Cherry cheesecake fashion éclair (allergen free) **ve**

Gold - Trio of chocolate, burnt sugar, coffee cream **V**

Gold - Sticky orange pudding, rich vanilla custard & caramelised orange sugar (GF) **V**

Gold - French apple tart, calvados cream, apple coulis **V**

Gold - Chocolate & brandy tart, cinnamon cream, white chocolate paint **V**

Gold - Crème brule, vanilla shortbread **V**

V Vegetarian **ve** Vegan

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Morning, noon & night

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

