

VALLUM

W E D D I N G S

LUXURY BARN AND TIPI VENUE

WEDDING BREAKFAST, EVENING MENUS AND DRINKS

2025-2026

WEDDING BREAKFAST

A BESPOKE TRADITIONAL WEDDING BREAKFAST

Our bespoke wedding breakfast menus are *thoughtfully* crafted to celebrate *your day, your way*. From timeless classics to inventive culinary delights, each menu is tailored to your tastes and theme. Every dish is prepared with care, passion, and flair - because we believe your wedding feast should be as unforgettable as the moment you say "I do."

Each of the menu options are curated based on your selected package and specific requirements. Take inspiration from some ideas below.

— CANAPÉ STARTERS —

Rarebit
Marinated Courgette & Feta Crostini
Parma Ham, Rocket Pesto & Parmesan Crostini
Roasted Squash & Za'atar Toast
Tempura Cauliflower & Curry Mayo
Hot Smoked Salmon Blini
Lamb Kofta & Tzatziki
Mini Yorkies, Roast Beef with Horseradish Cream

— MAIN COURSE —

Premium Roasts served on Feasting Boards:

North Acomb Beef
North Acomb Pork and Crackling
Roasted Chicken
Slow Roasted Shoulder Of Lamb
Roasted Salmon

*All served with minted baby potatoes,
seasonal vegetables and gravy or a selection
of Ottolenghi-style salads.*

— PUDDING —

Eton Mess
Sticky Toffee Pudding
Trio of Desserts

We understand that every couple has their own unique tastes and traditions. If there's something special you've been dreaming of just let us know! Our team will *work closely with you to create the perfect dish that reflects your personal style and story*. Your celebration deserves nothing less than exactly what you've imagined.

Why not do a little *bit different?*

Not everyone dreams of a traditional Wedding Breakfast, so at Vallum, we offer a range of delicious alternatives - from relaxed sharing feasts and rustic picnics to elegant afternoon teas and street food-style celebrations.

———— LAKELAND MENU ————

The perfect showcase for Vallum Weddings' ethos. Amazing provenance of food combined with perfect execution. Starters are served canapé style to allow your guests more time to mingle, we serve sharing boards of plump, freshly roasted chicken breasts and our in-house pastry chef loves creating fabulous brownies with seasonal garnish.

Assiette of Starters

Local Sausages in Honey and Mustard
Potato Skins with Roasted Garlic Aioli
Confit Tomato Tart with Basil Pesto

Feasting Boards

Roasted Chicken Supreme with Minted Baby Potatoes and Seasonal Vegetables

Dessert

Chocolate Brownies & Seasonal Garnish

— VINTAGE AFTERNOON TEA —

Afternoon tea is such a treat. We love the theatre of the triple height cake stands, the ceremony of the Northumbrian tea and all the tasty treats. Why not have it for your Wedding Breakfast?

Savory

Served in our freshly baked Artisan Breads:

Roast Beef & Horseradish
Roast Beef & Parmesan with Rocket
Coronation Chicken
Ham & Coleslaw
Ham & Pease Pudding
Smoked Salmon & Fresh Lemon
Egg Mayonnaise & Watercress (v)
Cheese Savoury & Homemade Coleslaw (v)
Cucumber Sandwiches (vg)
Houmous & Rocket Crostini (vg)
Tomato, Pesto & Mozzarella (v)
Freshly Baked Mini Sausage Rolls

Sweet

Mini Cream Scones
Chocolate Brownie, Ganache & Berries
Mini Victoria Sponge Cake
Mini Lemon Meringue Pie

———— HOG ROAST ————

This local butcher's van can invite your guests up table by table to retain that 'seated' feeling to your Wedding Breakfast. Alternatively, have the hog roast served as street food and swap out plates and cutlery for recyclable disposables for a more informal vibe. Adding our home made accompaniments creates a great budget-friendly feast.

Service

Roast Pork Bun
Stuffing & Apple Sauce
Asian Slaw
Minted Baby Potatoes
Four-flavour Ice Cream Arch

DRINKS

*Nothing like a **tipp**le to mark your big day!*

Drinks are as important as the food when it comes to planning your day with us. There are 3 occasions during your wedding day when you might like to offer your guests a drink:

1. Reception drink when you arrive from church or conclude your ceremony at Vallum,
2. Table wine with the Wedding Breakfast.
3. Toasting Drinks.

———— **DRINK PACKAGES** ————

Want to take the work out of your wedding?

Let us do the thinking for you. We offer a variety of drinks packages.

Package 1

- 1 glass of Prosecco or 1 bottle of house beer (50/50).
- 2 bottles of house wine per table of 10 guests.
- 1 glass of Prosecco for the speeches.

Package 2

- 2 glasses of Prosecco or 1 bottle of house beer (50/50).
- 3 bottles of house wine per table of 10 guest.
- 1 glass of Prosecco for the speeches.

Package 3

- 2 cocktails from our menu, 2 per guest.
- 4 bottles of house wine per table of 10 guests.
- 1 glass of Prosecco for the speeches.

———— **BESPOKE CORKAGE** ————

We do offer a bespoke 'corkage' option allowing you to supply your own drinks at the above moments throughout your day. This carries with it a small fee depending upon your number of guests.

EVENING FOOD

Your **evening food** isn't just a treat—it's the moment guests gather, recharge, and relive the day's magic, so we make sure every bite is as unforgettable as the celebration itself.

Looking for a *quick bite* to keep you dancing?

TRADITIONAL

Barn Butties

Our artisan rolls are filled with sausages and bacon to keep you dancing through the night!

Dirty Wedges

If you just want a good bit of ballast to see you through until dawn these wedges are cheesy, spicy and embellished within an inch of their life.

Charcuterie Boards

A selection of meat and cheese to graze for 2 hours.
Served with grapes, chutneys and crackers.

Freshly Baked Sausage Rolls

Why not make it *modern*?

STREET FOOD

Hog Roast or Hot Beef Rolls

Local butcher's van roasting meat to perfection

Minimum of 70 guests.

Fire and Dough Pizza

Margherita and two other flavours of choice served by the slice

Minimum of 80 guests.

Hot Rolls and Pizza are subject to availability, the sooner we book them in the better!

Looking for something different? Let us know and we can work with you to develop an evening food menu reflecting your big day!

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For information and to book a visit at Vallum Weddings please
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