



Weddings & Events



The
Anglers Arms



At The Anglers Arms, we provide a relaxed and welcoming setting for life's special gatherings, set in the heart of the beautiful Northumberland countryside.

From intimate family celebrations and milestone birthdays to corporate events and seasonal get togethers, our flexible, private spaces and thoughtfully prepared menus allow every occasion to feel personal and effortless. Using the finest locally sourced ingredients, our experienced chefs work closely with you to create food that reflects your event and that your guests will love.

We are also proud to be a trusted venue for wedding celebrations, offering a charming and intimate backdrop for wedding breakfasts, pre wedding meals and smaller receptions.

With on site accommodation and a dedicated team on hand to guide you through every detail, we help you create a day that feels relaxed, meaningful and entirely your own. Whatever the occasion, you can feel confident knowing your event is in caring, experienced hands.

Sample Buffet Menus

Mixed Hot & Cold Buffet | £25pp

Beef and Horseradish Sandwiches

Brie and Cranberry Sandwiches

Smoked Salmon & Baby Prawn Salad

Chicken & Pesto Pasta Bake

Garlic Bread

Home Baked Sausage Rolls

Quiche

Chickpea, Lentil & Spinach Curry

Fluffy Rice

French Fries

Garlic Roasted Potatoes

Cake and Dessert

Platter Buffet | £28 pp

Rare Roast Beef Platter

Home Baked Ham Platter

Hot & Cold Seafood Platter

Quiche Lorraine

Pork Pies

Salad Selection

French Fries

Garlic Roasted Potatoes

Dips & Sauces

Cake & Traybake

Tea and Coffee

Sample Buffet Menus

Cold Buffet | £20pp

Assorted Sandwiches

Home Baked Sausage Rolls

Quiche Lorraine

Pork Pie

Salad Selection

French Fries

Garlic Roasted Potatoes

Dips & Sauces

Cake & Traybake

Tea & Coffee

Vegetarian Buffet Menu | £20pp

Chickpea & Spinach Curry, Naan, Fragrant Rice & Mango
Chutney

Sun Blushed Tomato, Pesto & Pasta Bake, Garlic Bread &
Parmesan

Brie & Cranberry Sandwiches, Rocket on Malted Bloomer
Roast Red Pepper & Houmous Sandwiches on Malted Bloomer
Falafel

Vegetable Samosas

Patatas Bravas with Crème Fraiche

Mini Quiche Selection

Lightly Seasoned Skin on Skinny Fries

Dips & Sauces

Carrot Cake, Tea & Coffee

Sample Dining Menu

Three courses from £30 | Five Courses from £40

Starters

Broccoli & blue cheese soup, toasted pine nuts & chive oil
Sweet chilli & garlic prawns, pomegranate, spring onions,
noodles, lime sour cream

Crispy pork belly, pancetta, pea puree, grilled black
pudding

Roast beetroot, confit pepper, courgette, whipped goats cheese
& charred gem

Mains

Pan fried spiced monkfish tail, parmentier potatoes, seasonal
greens, light curry cream sauce

8 hour slow cooked lamb belly, potato terrine, pes & pancetta,
ratatouille, port jus

Chicken & Lobster ballotine, wrapped in smoked salmon, crab
bisque, steamed greens

Sweet potato & butternut squash galette, ricotta, charred corn,
toasted seeds, watercress oil

Puddings

Sticky toffee pudding, salted caramel sauce, Doddington's
Vanilla Ice-cream

Lemon posset, eaton mess, citrus syrup & home baked
shortbread biscuit

*five courses includes bread and olives to lead, with tea and coffee to finish.

Afternoon Tea

served on traditional, vintage China and cake stands
£25 per guest

Selection of Sandwiches in Fresh Bloomer Bread

Egg & Cress

Ham, Mustard & Rocket

Smoked Salmon, Cream Cheese & Cucumber

Freshly Baked Savouries

Mini Sausage Roll, Chutney

Pork Pie

Sweet Treats

Choice of Fruit Scone with Clotted Cream & Preserve

Or Cheese Scone with Salted Butter & Chutney

Classic Victoria Sponge Cake

Double Chocolate Brownie

Strawberries, Figs & Macaroons

Served with Unlimited Refills of Rington's Tea or Filter Coffee

Upgrade to prosecco for an extra £4 per person!

*please note there may be a minimum cover or minimum spend applicable to your event.



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