

21



Private Dining

Our private dining room is a restaurant-within-a-restaurant: spacious, comfortable, stylish and discreetly separated from the main dining area, it's the ideal venue for both corporate and private events.

Large windows, polished wooden floorboards, painted panelled walls, splashes of red and funky decorations create a sophisticated but fun atmosphere and switchable privacy-glass sliding doors allow you to choose your surroundings. The room can remain quiet and exclusively private or if you would like to feel part of the buzz we can switch the glass or open the doors – whatever you prefer.

The room is extremely versatile, able to accommodate up to 40 guests seated for brunch, afternoon tea, lunch or dinner and up to 60 for standing receptions.

Whatever the event, we provide a dedicated team of staff to cater for your every need allowing you to sit back and get down to business or relax and mingle with your guests.

21

Our selection of menus has been created by Chef Director, Terry Laybourne and Head Chef, Chris Dobson. We are happy to consider other seasonal options or your favourite dish from our current à la Carte menu to create your own bespoke menu.

We cater for allergens and special dietary requirements separately.



21

Private Dining Room Extras

Chocolate Truffles

Add a box of 21's homemade chocolate truffles to your guests' place settings. Each box contains four truffles and are priced at 6.00 each.

Celebration Cakes

A delicious range of 21's homemade cakes is available upon request. Please contact Jennifer Burnett for the full celebration cake menu and details on how to personalise your cake.



21

Canapé – 3.20 each

(We recommend four canapés per person pre dinner).

Cold

Lindisfarne Oysters – Natural, Ceviche or Tempura
Caramelised Apple with Blue Cheese and Pickled Walnuts
Parmesan Shortbread with Creamed Cheese and Basil Pesto
Potato Pancake with House Smoked Salmon, Caviar and Sour Cream
Gravlax with Pickled Cucumber, Dill and Swedish Mustard
Spiced Heritage Tomatoes on Sicilian Crispbread
Tuna Tartare on Homemade Potato Crisp

Hot

Oriental Spiced Herb-fed Chicken Winglet
Rare Roast Angus Beef with Yorkshire Pudding and Horseradish
Quail's Egg Tartlet with Chestnut Mushrooms and Hollandaise Sauce
Heritage Tomato and Mozzarella Arancini
Lemon Sole Goujons with Tartare Sauce
Dorset Crab Doughnuts

Canapés and Small Plates

We have many more options available for your canapé party,
where we can discuss and bespoke a menu for you.

21

Our Selection of Set Menus

We require one set menu to be chosen for all guests. We cater for specific dietary requirements separately and can make wine recommendations for your event.

Loch Duart Salmon – 47.50

Young Leek and Potato Soup with Chive Crème Fraiche
Fillet of Loch Duart Salmon with Shetland Isle Mussels and Watercress Sauce
Crème Brûlée with Almond Brown Butter Cake

Herb-fed Chicken – 50.00

Cheddar Cheese and Spinach Soufflé
Roast Breast of Herb-fed Chicken –
Wild Mushroom Ravioli, Buttered Hispi Cabbage and Truffle
Lemon Tart

Gressingham Duck – 52.50

Gravlax with Pickled Cucumber, Dill and Swedish Mustard
Crisp Confit of Duck with Green Beans, Shallots and Lyonnaise Potatoes
Florentine Doughnuts with Homemade Strawberry Jam and Chantilly Cream

Isle of Gigha Halibut – 55.00

Tuna Tartare, Avocado, Crispy Shallots, Citrus, Soy and Caviar
Fillet of Isle of Gigha Halibut – simply grilled
with Tartare Sauce, Minted Mushy Peas and Chips
Salted Caramel and Chocolate Soufflé

21

3 Course Choice Menu

Guests are welcome to order from the choice menu on the day of the event for up to 24 persons.

For parties greater than 24 we require a pre-order.

Gravlax with Pickled Cucumber, Dill and Swedish Mustard
Tuna Tartare, Avocado, Crispy Shallots, Citrus, Soy and Caviar
Cheddar Cheese and Spinach Soufflé

~

Fillet of Isle of Gigha Halibut – simply grilled
with Tartare Sauce, Minted Mushy Peas and Chips
Roast Breast of Herb-fed Chicken – Wild Mushroom Ravioli,
Buttered Hispi Cabbage and Truffle
Crisp Confit of Duck with Green Beans, Shallots and Lyonnaise Potatoes

~

Chocolate and Salted Carmel Tart
Florentine Doughnuts with Homemade Strawberry Jam and Chantilly Cream
Crème Brûlée with Almond Brown Butter Cake

55.00



21

Menu Enhancements

Menu enhancements must replace an existing dish on your chosen menu.

Starter Supplement

Orkney Scallops
with Garlic and Chorizo 10.00

Lobster and Avocado Cocktail 10.00

Half Lobster Thermidor 12.00

Main Course Supplement

Northumbrian Roe Deer 5.00
– Seasonally Garnished

Peter Hannan's Salt-aged Rack
of Lamb with Gratin Potatoes 10.00

Fillet of Beef 'Wellington' 10.00
– Truffle Sauce

Additional Courses

We can create pre starters, intermediate or pre dessert courses if you wish. Please let us know.

English Farmhouse Cheeses from Neal's Yard Dairy

An additional cheese course can be added to all menus for a supplement of 9.00 per person.

21

Buffet Menu

House Baked Baguettes, Focaccia with Butter and Arbequina Olive Oil

Gordal Olives

Selection of Bridge Rolls

*Potted Salmon and Cucumber, Roast Beef and Horseradish
and Free-range Egg Mayonnaise*

Select 5 dishes:

Hand Raised Pork Pies from The Broad Chare with Piccalilli

Heritage Carrots with Avocado, Crunchy Seeds and Sour Cream

Poached Salmon with Pickled Cucumber and Herb Mayonnaise

Whipped Squash with Ricotta, Coriander and Grilled Flatbread

Grilled Courgettes with Goat's Curd, Parsley and Lemon

Artichoke Salad with Spiced Chickpeas and Wild Rocket

Charlotte Potato Salad with Cumin, Mint and Green Onions

Burrata with Heritage Tomatoes, Red Onions and Bush Basil

Roasted Beets with Stichelton, Pickled Walnuts and Landress

Turkish Smoked Aubergine with Tomatoes and Coriander

Crab on Toast with Shaved Fennel, Pickled Cucumber and Herb Mayonnaise

Vietnamese Prawn Salad with Perilla, Ginger and Chilli

Grilled Focaccia with Mortedella and Caper Berries

Herb-fed Breast of Chicken with Tarragon Mayonnaise

Rare Roasted Sirloin of Glenarm Estate Beef with Watercress and Horseradish

2 Desserts:

Giant Fruit Pavlova

Lemon Meringue Pie

Triple Chocolate Brownies

Vanilla Panna Cotta

Crème Brûlée

Paris Brest

Selection of Neal's Yard Dairy Cheese

£5 supplement

37.50

8

21

Breakfast/Brunch

*Please choose one of the following dishes for your event.
We are happy to accommodate any dietary requirements
and allergies separately.*

A Selection of Homemade Pastries and Breads with Preserves and Butter **14.00**

House Smoked Salmon and Scrambled Eggs **16.00**

Eggs Benedict, Royale or Florentine **16.00**

Smashed Avocado and Poached Cacklebean Eggs on Toasted Sourdough **16.00**

Creamed Truffled Chestnut Mushrooms on Toasted Sourdough **16.00**

Crispy Bacon Roll with a fried Cacklebean Egg **12.50**

House Granola with Greek Yoghurt and Seasonal Berries **12.50**

Unlimited Ringtons Tea and Filter Coffee

5.00 per person

Finlandia Vodka Bloody Mary with 21 Spice Mix

13.50 per glass/27.00 per jug

Champagne Taittinger Mimosa

11.50 per glass/28.00 per jug

Freshly Squeezed Orange Juice

4.50 per glass/9.00 per jug

London Press Juices and Smoothies

Triple Berry Smoothie, Daily Sweet Greens, Clean Carrot

5.50 per glass/12.00 per jug

Harrogate Still and Sparkling Water

5.00 per 750ml Bottle

21

Available for all parties at 21 is the option to have our manager pair wines to your bespoke menu, created by Terry Laybourne and Head Chef Chris Dobson.

Wine Experience

A more luxurious experience available at functions. The finest wines in our cellars will be paired with your menu and your guests will be guided through each individual pairing. The Wine Experience is priced at 90.00 per person.



21

Champagne and Sparkling Wine

Blanc

<i>Prosecco Luna Argenta, Brut, Veneto, Italy NV</i>	47.00
<i>Taittinger Brut Réserve Champagne NV</i>	70.00
<i>Bollinger Spécial Cuvée Champagne NV</i>	110.00
<i>Nyetimber Classic Cuvée, West Sussex, England NV</i>	69.00

Rosé

<i>Taittinger Préstige Rosé Champagne NV</i>	98.50
<i>Laurent-Perrier Cuvée Rosé Champagne NV</i>	120.00
<i>Laurent-Perrier Cuvée Rosé Champagne NV 'en Magnum'</i>	234.00

Cocktails

Sparkling

Champagne Cocktail	17.20
<i>Taittinger Brut Réserve, Maxime Trijol VS, Angostura Bitters, Sugar</i>	
Kir Royal	16.80
<i>Taittinger Brut Réserve, Briottet Crème de Cassis</i>	
Kir Imperial	16.80
<i>Taittinger Brut Réserve, Chambord Black Raspberry Liqueur</i>	
French 75	17.50
<i>Taittinger Brut Réserve, Gordon's London Dry Gin, Lemon, Sugar</i>	
Bellini	12.00
<i>Prosecco Luna Argenta, White Peach Purée, Crème de Pêche</i>	
Aperol Spritz	12.90
<i>Aperol, Prosecco Luna Argenta, Soda</i>	
Hugo Spritz	12.90
<i>St. Germain Elderflower Liqueur, Prosecco Luna Argenta, Fresh Mint, Soda</i>	

Please note that this is a sample menu, our manager, Richard, is happy to discuss custom-made cocktails for your event.

Cocktails

Classics

Gin Martini	14.90
<i>Tanqueray 10, Hepple or Gin a la Madame, Noilly Prat, Olive or Lemon</i>	
Vodka Martini	14.90
<i>Ciroc, Chase Original Potato Vodka or Grey Goose Citron, Noilly Prat, Olive or Lemon</i>	
Negroni	13.90
<i>Gordon's London Dry Gin, Campari, Antica Formula Vermouth</i>	
Whisky Sour	13.90
<i>Woodford Reserve Bourbon, Lemon, Syrup, Egg White</i>	
Amaretto Sour	13.90
<i>Disaronno Amaretto, Lemon, Syrup, Egg White</i>	
Cosmopolitan	13.90
<i>Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Lime</i>	
Margarita	13.90
<i>Ocho Reposado Tequila, Cointreau, Syrup, Lime, Salt</i>	
Manhattan	13.90
<i>Woodford Reserve Bourbon, Antica Formula, Angostura Bitters</i>	
Old Fashioned	13.90
<i>Woodford Reserve Bourbon, Demerara Sugar, Angostura Bitters</i>	
Bloody Mary	13.90
<i>Finlandia Vodka, Cockburn's Ruby Port, Tomato Juice and 21 Spice Mix</i>	
Espresso Martini	13.90
<i>Illy Ristretto, Finlandia Vodka, Kahlúa, Sugar Syrup</i>	

Please note that this is a sample menu, our manager, Richard, is happy to discuss custom-made cocktails for your event.

21

Wine

White Wine

<i>Casa Solar Viura, Cosecheros y Criaderos, La Mancha, Spain, 2021</i>	31.00
<i>Cuvée 21 Blanc – Georges Duboeuf – France NV</i>	32.50
<i>Chardonnay, First Fleet, South Eatsen Australia, Australia 2022</i>	34.50
<i>Trovati Pinot Grigio – Vignetti della Dolomiti – Trentino, Italy, 2021</i>	36.50
<i>Pionero Sauvignon Blanc Reserva – Viña Morandé – Maipo Valley, Chile, 2022</i>	37.50
<i>Picpoul de Pinet – Luvignac – Côteaux du Languedoc, France, 2022</i>	39.50
<i>Grüner Veltliner – Domäne Krems – Kremstal, Austria, 2021</i>	48.50
<i>Albariño ‘Sobre Lias’ – Casal Caiero – Rías Baixas, Spain, 2022</i>	60.00
<i>EQ Quartz Chardonnay – Matetic Vineyards – San Antonio, Chile, 2019</i>	62.50
<i>Sancerre, La Croix du Roy – Lucien Crochet – Loire, France, 2021</i>	73.50

Rosé Wine

<i>Cinsault / Grenache – Les Lauriers – VdP d’Oc, France, 2022</i>	33.00
<i>M de Minuty Rosé – Provence, France, 2022</i>	56.50

Red Wine

<i>Cuvée 21 Rouge – George Duboeuf – France NV</i>	32.50
<i>‘Bush Vine’ Pinotage – False Bay – Paarl, South Africa, 2022</i>	34.00
<i>Cabernet Sauvignon Bellefontaine – VdP d’Oc, France, 2021</i>	33.00
<i>Alasia Piemonte Barbera – Araldica – Piemonte, Italy, 2021</i>	33.50
<i>Montepulciano d’Abruzzo, Poderi Umani Ronchi – Abruzzo, Italy, 2022</i>	38.50
<i>Pinot Noir – Stoneburn Vineyards – Marlborough, New Zealand, 2021</i>	51.50
<i>Mathilda Shiraz – Michel Chapoutier – Tournon Estate, Victoria, Australia, 2019</i> ..	46.00
<i>Carménère Reserva – Casa Silva – Colchagua Valley, Chile, 2021</i>	47.50
<i>Château Haut Monplaisir – Malbec Cahors Tradition – Cahors, France, 2021</i>	54.50
<i>Rioja Reserva, Promesa – Viña Bujanda – Rioja, Spain, 2016</i>	59.50
<i>‘Circumstance’, Cabernet Franc - Waterkloof – Stellenbosch, South Africa, 2018</i>	60.00
<i>Hunter’s Pinot Noir, Jane Hunter – Marlborough, New Zealand, 2020</i>	65.00

Please note that this is a sample menu; our manager, Richard, is happy to discuss wines for your event. Please note, wine prices and vintages may be subject to change based on availability.

21

Service Times

Lunch 12.00pm – 2.30pm

Dinner 5.30pm – 9.00pm

Capacities

Seated – Oval boardroom table – seating up to 14

Imperial table set up – seating 22

Two long tables – seating 40

Standing – 60 standing for drinks and canapés

Room Hire

There is no fee for room hire, a minimum spend does apply.

Please enquire for details.



21



Contact

Jennifer Burnett

Email: enquiries@21newcastle.co.uk

Telephone: +44 (0)191 2220755

Serving Lunch and Dinner

Trinity Gardens, Newcastle upon Tyne NE1 2HH

www.21newcastle.co.uk

110923