



At the Wansbeck Restaurant we offer fine dining and a professional and friendly service. We serve great food for superb value for money.

Our menus are carefully designed by experienced chefs and cooked under their supervision by Northumberland College catering students then served to you by the College's hospitality students.

Our dishes are created to the highest standard using quality ingredients.

The restaurant is a member of the Gourmet Society and has a fully licensed bar with a good selection of wine, spirits and soft drinks.



Opening Hours

LUNCH

Monday - Thursday 12.00 - 13.30*

DINNER

Monday, Tuesday and Thursday 19.00 - 21.30*

* College term times only – ask for details

Pricing

LUNCH

One course - £3.25

Two courses - £5.00

Three courses - £6.75

Coffee/Tea - 60p

DINNER

Three courses - £14

GOURMET DINNER

Five courses - £16

To make a reservation
Call: 01670 841210

Email: restaurant@northland.ac.uk



Wansbeck Restaurant, Northumberland College,
College Road, Ashington, Northumberland
NE63 9RG



Sample Lunch Menu

Leek and potato soup

Macaroni cheese

Mixed melon cocktail

Homemade chicken terrine on a warm brioche
served with red onion chutney and salad leaves



Roast beef

served with Yorkshire pudding

Lamb korma

served with basmati rice and naan bread

Marinated chargrilled chicken breast

served with a lemon and yogurt
dressing on bed of fresh rocket

Vegetable kebabs (V)

served with braised rice

Beef lasagne

served with garlic bread and mixed salad

*Main courses are served with a selection
of seasonal fresh vegetables*



Sticky toffee pudding

with butterscotch sauce

Fresh cream profiteroles

served with hot chocolate sauce

Fresh fruit sundae

Sample Evening Dinner Menu

Three course menu followed by coffee and mints.

Timbale of smoked salmon and prawn

Chicken caesar salad

Tomato and red pepper soup



Pan fried sea bass with chorizo sausage

set on a bed of spinach leaves with a balsamic dressing

Roast pheasant

served with traditional accompaniments

Honey roast breast of duck

with crushed garlic, sweet potato and paprika jus

Grilled sirloin steak

served with onion rings with a fine red wine jus

Courgette and potato cakes

with mint and feta cheese (V)

*Main courses are served with a selection
of seasonal fresh vegetables*



Individual chocolate pots

with whipped cream

Eve's pudding and custard sauce

Banoffee pie



Coffee and mints

£14 per person

Some dishes may contain traces of nuts or seeds

Sample Gourmet Menu

*Five course high quality menu to tantalise your tastebuds,
followed by coffee and mints.*

Veloute of chicken

with herb and chicken dumplings

Ricotta and sorrel tortellini

with a white wine and saffron sauce

Sautéed pigeon breast on a bed of roast root vegetables

with a redcurrant juniper infusion



Grilled duo of salmon and plaice

on warm pak choy with tomato butter fondue



Sorbet



Escalope of pork

with a fricassee of wild mushrooms and calvados sauce

Supreme of chicken

stuffed with cheese, ham and spinach on a bed of dauphine
potatoes with a mild whole grain mustard sauce

Fillet of beef

served on a crouton topped with pâté and red wine sauce

Button mushrooms in a port and stilton sauce (V)

*Main courses are served with a selection
of seasonal fresh vegetables*



Individual bread and butter pudding

with vanilla ice cream

Profiteroles with warm chocolate sauce

Poached pears in Madeira wine

with vanilla ice cream



Coffee and mints

£16 per person