



At The Seven Bridges, we collaborate with volunteers from the West End Refugee Service, to create unique dishes that celebrate their diverse cultures and culinary traditions.

Our approach is rooted in mutual respect and learning, where volunteers take the lead in sharing recipes from their homeland.

In return we share our expertise, ranging from knife skills, & customer service, to making the perfect coffee!

#### WHERE TO FIND US:

The Seven Bridges  
Dance City,  
Temple Street, Newcastle,  
NE1 4BR

## Example Catering Menus 2025



## We can cater your event for 20 to 120 people!

What follows are example menus from our kitchen team.

Our menus change regularly depending on what produce is good from our suppliers and what our volunteers are inspiring us with in the kitchen. We are able to accommodate all dietary requirements and we are more than happy to design bespoke menus for you and your guests!

Please email [archie.smith@dancecity.co.uk](mailto:archie.smith@dancecity.co.uk) with any catering enquiries. We look forward to hearing from you.

Follow us:

 The Seven Bridges

 @thesevenbridgescafe

[thesevenbridges.co.uk](http://thesevenbridges.co.uk)



**Cold buffet**  
**£15 p/h**

*A selection of dips and salads and breads. Self service.*

**Fresh Flatbreads**

**White bean, rosemary & lemon dip, pickled herb stems**

**Charred courgette & smoked tahini baba ganoush**

**Beetroot & spinach borani, toasted pine nuts**

**New potato & fennel salad, salsa verde**

**Pearl barley, salt baked celeriac, pickled apple, sauerkraut**

**Roast pumpkin, feta, coriander & fermented chilli**

**Spiced chicken salad, rice, lentils & dates**





**Hot buffet**

**£18 p/h**

*A selection of hot dishes, dip, salads and breads. Self service.*

**House baked focaccia**

**Split pea, lemon & olive oil bissara, pickled chilli**

**Roasted red pepper romesco, toasted sunflower seeds**

**Labneh, chilli & rosemary oil, pickled tomatoes**

**Green beans, chickpeas and radicchio, dill vinaigrette**

**Crushed new potatoes, leek top mayonnaise, crispy leeks**

**Berbere spiced beef, tomatoes, chermoula**

**Charred cauliflower, tomatoes & olive oil, fennel pangrattato**





**Family Dining**  
**£25 p/h**

*A bespoke menu of hot dishes, salads and dips to share, served to you at the table, family style.*

**House baked focaccia**

**Whipped ricotta, parsley & capers**

**Mojo verde Vg**

**White bean & olive salad**


**Spring green, jalapeño & lime curtido**

**Cured pork & savoy cabbage caldo gallego**

**Braised black beans, pico de gallo, salsa matcha**

**Oyster mushroom *chorizo*, Jerusalem artichoke, chilli butter, crispy chickpeas**





**Two course private dining  
£22 p/h**

***A bespoke two course menu created for your event, with all dietary requirements catered for.***

**Mushroom & potato pierogi, brown butter & whey sauce, fennel sauerkraut, leek oil**

**Or**

**Braised pork shoulder, bulgar & tarragon stuffed cabbage leaves, bone broth, horseradish**

**To follow;**

**Twice baked dark chocolate cake, pistachio, chantilly cream.**





**Three course private dining  
£30 p/h**

***A bespoke three course menu created for your event, with all dietary requirements catered for.***

***To start;***

**Cavolo nero & feta börek, beetroot, pickled turnip**

***To follow, a choice of;***

**Braised beef & spring vegetable dolma, sumac pickled cabbage,  
toasted walnuts, labneh**


***or***

**Marinated oyster mushroom & celeriac kebab, burnt courgette baba  
ganoush, seasonal fattoush**

***For dessert;***

**Sweet bulgur pudding with pomegranate, pistachio & honey**





**Sandwiches**  
**£6.50 p/h**

*A selection of 4 sandwiches on house baked focaccia*

**Roast chicken, leek mayo, beetroot sauerkraut**

**Roast beef, cavolo nero, horseradish**

**Charred cauliflower, harissa butter, radicchio**

**Shawarma marinated oyster mushroom, white bean hummus,  
pickled cabbage**

**Mature cheddar, pickled red onion, chilli jam**

**Labneh, roast tomatoes, charred aubergine**







**Childrens menus**  
**£4-7 p/h**

***Our food for children can be added as a supplement to any of the menus above and we can also design a colourful, bright and tasty menu for parties, birthdays and celebrations.***

**Hummus and a selection of crudités**

**A selection of sandwiches**

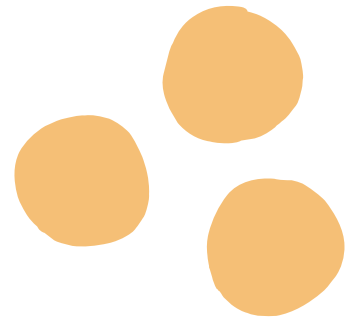
**Mac & cheese**

**Chicken fajitas**

**Fresh fruit**

**Chocolate chip cookies**

**Fresh fruit juice**





## **Delivery, staffing and crockery hire for external catering**

***We work with Bud Couriers to deliver our catering by cargo bike where possible. Within the city centre a £50 delivery & collection supplement is charged. Please enquire via email if your event is located outside of Newcastle and we'd be happy to give you an accurate quote for delivery/ collection charges.***

***For catering menus that are served to your guests, additional staffing costs may be required, depending on the size of your event and number of guests.***

***We can provide crockery & cutlery hire for your event. Prices for this service start at £1.75 p/h.***

