

Peace
& Loaf

WEDDINGS, EVENTS & HIRE



WWW.PEACEANDLOAF.CO.UK



RESTAURANT

Located in the stylish suburb of Jesmond, Peace and Loaf is a fantastic venue - whether you're celebrating a milestone, hosting a corporate event, or simply seeking to gather with your loved ones. We offer packages for intimate groups to full venue hire for larger parties.

Headed up by Chef Proprietor Dave Coulson, Peace & Loaf is a restaurant unlike any other in the region. With over two decades experience, Dave has an unrivalled reputation for creating flavoursome and innovative dishes.

Our team has a real passion for showcasing the best seasonal produce, delivering menus which offer an unforgettable culinary experience, matched with wonderful drinks and warmth hospitality. Let us take care of the details to allow you to relax and enjoy your event.

CAPACITY

We can cater for parties up to 50 guests seated for meals and 100 guests standing for canapé and drink events. Spread over three levels, we have several options to cater for different group sizes. To discuss options for your event, please get in touch.

VENUE HIRE

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



TASTING MENU

Our tasting menus offer a curated selection of dishes put together by the chef and served over several courses. This option offers a complete dining experience, showcasing our local produce and the team's exceptional creativity and culinary skills.

Below is a sample tasting menu.
This varies monthly with the seasonality of produce.

Sample Signature Tasting Menu

Isle of Mull, Brown Ale, Onion

Craster 'Kipperballen'

Wagyu Burger, Pickles

Mackerel, Rhubarb, Kimchi, Buttermilk

Chicken Liver Parfait, Apple, Sourdough

Asparagus, Egg, Wild Garlic, Cashew

Bass, Cabbage, Caesar

Hogget, Meadowsweet, Mint, Pea

Tunworth, Beetroot, Jammie Dodger

Yuzu, White Chocolate, Meringue

Sourdough & Miso Fudges

Macaron

£90PP



We can also create a bespoke drinks / wine pairing to be served along with the tasting menu to enhance the experience for your guests.

Dietary requirements and allergens can be catered for, however must be notified at time of booking.

SET MENU

Our set menus offer a three-course meal, as well as our breads & spreads to start, and petit fours to finish. Pricing is based on selection of one of each course pre-selected for the group. We can cater for up to 50 guests seated on set menus. This, like all our menus, can be made bespoke to suit your group.



Sample Set Menu

House Breads & Spreads

Starter

Thai Fish Cake, Nam Jim
Crisp Lamb Breast, Red Cabbage
Wild Leek Velouté

Main

Roast Hispi, Cashew, Satay
Cod, Mussels, Sea Vegetables
Pork, Squash, Chorizo

Dessert

Strawberry, White Chocolate, Lime
Pineapple, Coconut, Rum
Gooseberry, Ginger

Petit Fours

£65PP

We can cater for multiple options per group - please enquire for pricing.

Drinks packages available range from arrival cocktails, to wine bottle service at tables, or a full wine pairing experience.

Dietary requirements and allergens can be catered for, however must be notified at time of booking.

CANAPÉ

Our versatile canapés are suitable for a variety of events, from corporate gatherings to pre-wedding breakfast snacks. They are a great option to include in your package which can be served while your guests relax and mingle, or a wonderful flavour explosion to enjoy before your meal with drinks.

Blinis, Sour Cream, Caviar
Chicken Liver, Brioche, Brambles
Raw Steak + Mushroom
Oyster, Sea Vegetable, Passionfruit
Fishcake, Kimchi
Tandoori Chicken, Onion Salad
Tunworth, Broad Beans, Truffle,
Khadjief, Prawn, Mango, Basil
Lamb Breast, Red Cabbage, Crispy Potato
Craster Kipperballen
Wagyu Burger, Pickles, Mustard
Brown Shrimp, Spring Roll
Wild Garlic, Mini Chicken Kiev
Scallop, Black Pudding, Egg
Isle of Mull, Onion, Brown ale
Falafel of Vanessa's fresh herbs
Sardine Arancini

Marshmallow Fudge
Florentines Macaron
Chocolate
Pâte de fruits
Nougat
Canelé



Canapés Selection

Choice of 5
£25pp

Choice of 10
£45pp



PEACE OF BEEF

Working with wonderful produce from our butchers, William Peat, we run a steak night every Wednesday and Thursday at Peace and Loaf. We can also offer this for your event with a choice of rib of beef or beef wellington.

Sample Peace of Beef Menu

Bread & Fat

Cured Salmon, Wasabi, Brioche

Aged Rib of Beef - £65pp

Fries, Rocket & Parmesan, Chimichurri & Peppercorn
or

Beef Wellington £75pp

Potato Pave, Glazed Carrots, Cabbage & Bacon

Dulce de Leche Cheesecake

WINE, DRINKS & COCKTAILS

From signature cocktails, to seasoned classics, local beers and fine wine, our team can offer a range drinks to go alongside your meal, or to be the focus of your event in themselves.

Below are a few of the drinks-led events we offer at Peace and Loaf.

- Wine Tasting
- Wine & Cheese Pairing
- Gin Tasting
- Cocktail Tasting - 'Modern Classics'
- Cocktail Workshop



PEACE AND LOAF

Regular opening hours:

Wednesday to Saturday

12pm - 1.45pm / 5.30pm - 9pm

Minimum spend varies depending on the day & section of the restaurant you choose.

Our mezzanine level offers a private area for 6 - 14 guests.

Our middle floor offers seating for 14-36 guests.

All menus are based on a minimum of 12 people. For smaller parties, we are happy to offer a bespoke quote.

All events outside our regular hours will have exclusive venue use.

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GET INTOUCH



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(Wed-Sat, 11am-9pm)



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