

CHRISTMAS

Menu

£95 PER PERSON

TO START

Bread with lemon & tarragon butter

TO FOLLOW

Cauliflower & Chestnut Soup

Grana padano, chive, northumbrian stottie (VG)

Game Terrine

Toasted sourdough, cranberry jelly (DF)

Smoked Mackerel Pâté

Horseradish, red cabbage slaw, crispbreads

Potato Pressing

Parsnip, chestnut, sage, cranberry jelly (GF, VE)

MAIN EVENT

Butter-Roasted Turkey Breast

Mashed & roast potatoes, carrots, parsnips, brussel sprouts, sausage meat, sage & onion stuffing & traditional gravy

Red Wine Braised Beef Featherblade

Dauphinoise potato, roasted carrot, cavolo nero, red wine jus (GF)

Oven-Roasted Salmon

Fondant potato, creamed garlic spinach, dill hollandaise

Spiced Root Vegetable Tart Tatin

Fondant potato, cavolo nero (VE)

SOMETHING SWEET

Christmas Pudding

Brandy sauce

Clementine Trifle

Cointreau, ginger

Chocolate Mousse

Flavours of black forest (DF, VE, GF)

Pear & Almond Tart

Sea salted caramel gelato

TO FINISH

Coffees, mince pies & stollen bites



CHILDREN'S CHRISTMAS

Menu

£45 PER CHILD

TO START

Bread with salted butter

TO FOLLOW

Roast Vegetable Soup

Northumbrian stottie (VG)

Fan of Melon

Selection of melon

Prawn Cocktail

Marie rose sauce, shredded gem, buttered bread

MAIN EVENT

Small Butter-Roasted Turkey Breast

*Mashed & roast potatoes, carrots,
garden peas & traditional gravy*

Cumberland Sausage

Mashed potato, garden peas & traditional gravy

Oven-Roasted Salmon

Fondant potato, lemon cream

SOMETHING SWEET

Chocolate Brownie

Chocolate sauce

Ice Cream Trio

Vanilla, strawberry & chocolate ice cream

Strawberry Trifle

TO FINISH

Mince pies & stollen bites

