



CHRISTMAS DAY

Menu

TO START

Handmade Ham Hock Terrine studded with tarragon and pink peppercorns, served with golden toasted sourdough and our festive home-made sweet piccalilli

Coquille St Jacques – tender scallops baked in a rich garlic and white wine cream, topped with fluffy potato and a golden cheddar crumb

Roast Butternut Squash & Sage Soup finished with crisp parsnip and carrot ribbons, with a warm roll and butter (V/VE)

Beetroot & Caramelised Red Onion Tart crowned with horseradish crème fraîche and a sprinkle of chives



TO FOLLOW

Traditional Hand-Carved Northumberland Turkey with creamy mash, golden roast potatoes, pigs in blankets, Yorkshire pudding, cranberry & sage sausage stuffing and a medley of seasonal vegetables

Roast Topside of Beef with all the festive trimmings: creamy mash, roast potatoes, pigs in blankets, Yorkshire pudding, cranberry & sage sausage stuffing and a medley of seasonal vegetables

Wild Mushroom Pithivier: a golden puff pastry parcel filled with garlic & truffle-braised wild mushrooms, accompanied by a delicate garlic & white wine sauce and seasonal vegetables (V)

Pan-Fried Fillet of Hake resting on a bed of smoky chorizo, tomato and paprika peppers with parmesan potatoes and a side of seasonal vegetables



TO FINISH

Traditional Christmas Pudding with warm brandy sauce and a mulled winter berry compote

Apple & Mince Pie Crumble with creamy custard or ice-cream

Sticky Toffee Pudding drizzled with rich toffee sauce and your choice of custard or ice-cream

Mulled Berry & Vanilla Cheesecake with Chantilly cream and a swirl of fruit coulis

Festive British Cheese Board with crackers, home-made chutneys and chilled fruit

Adults - £94.95 | Children - £64.95

Mince Pies & Coffee also available

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Address

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A £20 Non-Refundable Deposit Per Person is required at the time of booking. Bookings are not secured until deposit is paid.
Full Payment by December 1st