



Christmas

MENU

STARTERS

Parsnip & Lentil Soup, Toasted Chestnut & Curried Yoghurt(V)
Smoked Duck, Confit Tomato, Clementine & Toasted Walnut Salad
Courgette & Roasted Red Pepper Arancini, Warm Tomato Salsa & Rocket(V)
Baked Queen Scallops, Leek & Ginger Gratin, Brioche & Herb Crumb

MAIN DISHES

Butter Roasted Northumberland Turkey Dinner with Traditional Trimmings
Garlic & Orange Salmon, Charred Pak Choi, Lightly Spiced Ramen &
Crispy Vermicelli Noodles
Slow Braised Shin of Beef, Celeriac Mash, Braised Red Cabbage,
Honey & Thyme Glazed Carrots
Wild Mushroom Ragu, Polenta, Hazelnut & Fig Chutney(V)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce
Black Forest Trifle
Orange & Cinnamon Tart, Crushed Meringue, Chantilly, Pistachio Brittle

£45 Per Person

Includes a Glass of Prosecco or Mulled Wine