

# Festive Menu

2 courses £24.95  
3 courses £29.95

## barluga

to start

**roast carrot & ginger soup**  
crispy onions, warm bread roll (v)

**smoked haddock**  
celeriac, smoked bacon, lemon & dill dressing (gf)

**chicken liver pâté**  
cranberry relish & toast

**hazelnut breaded goats cheese**  
caramelised onions & rocket salad (v) (n)

**warm bacon, potato & asparagus salad**  
goats cheese & balsamic

main course

**roast breast of turkey £17**  
pork stuffing, roast potatoes, buttered savoy,  
roast parsnip, sprouts, pigs in blankets & cranberry jus

**pork fillet £16**  
purple sprouting broccoli, sweet potato with port & stilton jus

**beetroot risotto £13**  
crumbed feta, walnut & green salad (v) (n) (gf)

**beef bourguignon £16**  
northumberland slow roasted beef, roast garlic mash & seasonal veg

**pan seared hake £14**  
sauté potatoes, beetroot purée, asparagus & herb butter (gf)

Dessert

**christmas pudding**  
brandy sauce or vanilla ice cream (v)

**apple & cinnamon suet sponge**  
custard (v)

**vanilla, cranberry & white chocolate cheese cake**

**barluga cheese board**  
a selection of british cheeses, caramelised onion chutney,  
grapes, celery & crackers  
(£4.50 supplement per person)

To Finish

**tea or coffee**  
with a sweet mince pie

*all menu items are subject to change according to seasonality and availability*