

# Christmas Menu

£19 for two courses    £24 for three courses

**chicken & pistachio terrine** (n)  
toasted brioche & tomato chutney

**roast chestnut & mushroom soup**  
fresh bread (v)

**seared mackerel** (x)  
confit beetroot, crisp beetroot & horseradish cream

**goats cheese & caramelised onion tart** (v)  
balsamic & goats cheese fritter

**duck egg & black pudding**  
sourdough crumbs & gruyere

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

**slow cooked lamb shoulder** (x)  
roasted cauliflower, shallots & wild mushrooms, mashed potato & jus

**roasted hake** (x)  
buttered savoy cabbage, pancetta,  
potatoes parmentier, carrot puree & jus

**seared salmon** (x)  
shellfish cream & buttered vegetables

**spinach & mushroom lasagne** (v)  
tomato sauce & garlic brushed ciabatta

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

**cheese plate** (v)  
nettle cheese, mature white cheddar, stilton, celery, grapes,  
tomato chutney & biscuits (£3 supplement)

**newcastle gin & cranberry cheesecake**  
lime sorbet & cucumber jelly

**trio of chocolate posset**  
mandarin shortbread & candied orange

barluga

