

CHRISTMAS Evening

SET THREE COURSE
£24.95

STARTER

PAN FRIED SCALLOPS & 'FOREMAN'S' BLACK PUDDING
with parma ham and a pea puree

(GFF)

HOMEMADE SOUP
curried lentil, parsnip and apple soup crusty bread

(V)(GFF)

HOMEMADE GARLIC CHICKEN & ASPARAGUS TERRINE
wrapped in smoked streaky bacon, drizzled with a cranberry, orange and port sauce

(GF)

TEMPURA BATTERED CHARGRILLED AUBERGINE & MARINATED TOFU STACK
drizzled with a red pepper and tomato coulis

(V)(GFF)

MAINS

TRADITIONAL TURKEY DINNER
served on creamy mash potato, goose fat roasted potato, sage and onion stuffing, pigs in blankets, with traditional gravy and topped with sweet parsnip crisps and served with a side medley of seasoned vegetables

(GFF)

ROASTED ON THE BONE PEPPERED RIBEYE OF BEEF
served on cauliflower, broccoli and potato gratin and drizzled with a rich house red merlot wine and balsamic glaze

(GF)

PARTRIDGE AND PEARS
served on the bone with pears and a medley of root vegetables, in a sticky orange and honey glaze, topped with a homemade buttermilk potato scone

(GFF)

LOCALLY SOURCED SALMON
oven baked, with a cranberry and almond panko crust, roasted 'Carol's Heritage' violetta purple potatoes infused with rosemary, citrus and cracked black pepper, drizzled with a winter berry jus

(GFF)

ROASTED CHESTNUTS, SPINACH, & CAMEMBERT CHEESE WELLINGTON
Roasted chestnut, spinach, and camembert wrapped in crisp filo pastry, crisp roasted skin on sweet potatoes, fig and orange sauce

(V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
served with homemade brandy sauce

HOMEMADE EGGNOG CHEESE CAKE
with a crunchy ginger snap biscuit base, garnished with broken brandy snaps and served with a shot of advocaat

TRIO OF CHOCOLATE MARQUISE
triple layer of dark chocolate, milk chocolate and white chocolate mousse, with a layer of orange, port and hazelnut crunch

(GF)

HOMEMADE SHORTBREAD AND STRAWBERRY TOWER
strawberries soaked in rhubarb and ginger edinburgh gin with a chantilly cream

NORTHUMBERLAND CHEESE BOARD
A selection of Northumberland cheese, homemade pear and apple chutney, served with selection of biscuits

(GFF)

(V) = Vegetarian

(GF) = Gluten Free

(GFF) = Gluten Free alternative available on request