

CHRISTMAS  
*Dinner*

£25

SET THREE COURSE

TO START

HOMEMADE SOUP (V)(GFF)

*sweet potato & butternut squash soup served with garlic crouton*

SEARED VENISON (GFF)

*with Brussel sprouts, apple slaw & a hazelnut dressing*

PAN SEARED SCALLOPS (GFF)

*with pea puree, black pudding & parma ham crisps*

WILD MUSHROOM TART (V)

*with a cherry tomato salad*

MAIN COURSES

MEAT

*locally sourced from RG Foreman Butchers*

TRADITIONAL TURKEY DINNER (GFF)

*with creamy mash, duck fat roasted potatoes, chestnut & apricot stuffing, pigs in blankets and rich gravy, and a side medley of fresh vegetables supplied by Laidlaw's of Spittal*

SEARED 6OZ NORTHUMBERLAND  
FILLET STEAK (GFF)

*served with Dauphinoise potato gratin, honey & garlic roast baby carrots and a Merlot jus*

FISH

*locally sourced Ross Dougal of Eyemouth*

ROASTED MONKFISH

*served with creamed cauliflower, crayfish, butter and lemon, coriander couscous*

BAKED PARMESAN-CRUSTED SALMON

*with crushed Carrols Heritage potatoes, crispy broccoli and a lemon sauce*

VEGETARIAN

CHESTNUT, SPINACH & BLUE CHEESE EN CROÛTE

*served with creamy mash, vegetarian gravy and a side medley of fresh vegetables supplied by Laidlaw's of Spittal*

DESSERT

TRADITIONAL CHRISTMAS PUDDING (GFF)

*with a homemade brandy sauce*

PAVLOVA STACK (GFF)

*banana, peanut butter and caramel*

'HOT TODDY' CHEESECAKE

*with hints of honey, lemon & cinnamon*

NORTHUMBERLAND CHEESE BOARD

*selection of local cheese with oatcakes, grapes and a homemade chutney*

(V) = Vegetarian

(GF) = Gluten Free

(GFF) = Gluten Free alternative available on request