



CHRISTMAS MENU

STARTERS

ROASTED CELERIAC & CHESTNUT SOUP, FARMHOUSE LOAF (V)(^)

CARAMELIZED BUTTERNUT SQUASH, RED ONION & BLUE CHEESE PARCEL, WARM LENTIL & SPINACH SALAD (V)

HONEY GLAZED HAM HOCK, PICKLED VEGETABLES, TOASTED SOUR DOUGH (^)

PEPPERED MACKEREL, ROASTED BEETROOT, FENNEL & WATERCRESS SALAD,
HORSERADISH CREME FRAICHE (GF)



MAINS

NORTHUMBERLAND TURKEY BALLOTINE, SAGE & ONION STUFFING,
DUCK FAT ROASTED POTATOES, SEASONAL VEGETABLES (^)

PORTOBELLO MUSHROOM FILLED WITH CREAM SPINACH & PARMESAN, PEARL BARLEY RISOTTO (V)

CHAR-GRILLED PORK STEAK, POTATO RÖSTI, WILTED GREENS, CIDER VELOUTÉ (GF)

PAN SEARED SEA BREAM, STEAMED GREENS, ROASTED NEW POTATOES, BACON VELOUTÉ (GF)



DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH A COGNAC & VANILLA SAUCE (V)

RUM RAISIN BREAD & BUTTER PUDDING, VANILLA CUSTARD

WINTER BERRY TRIFLE

BAKED CHOCOLATE FONDANT WITH CLOTTED CREAM



2 COURSES £18

3 COURSES £21



(V) = Vegetarian | (VE) = Vegan | (GF) = Gluten Free | (^) = Gluten Free option available

A discretionary service charge of 10% will be added to your bill - this service charge goes directly to The Town Wall kitchen & bar staff



VEGAN FESTIVE MENU

STARTERS

ROASTED CELERIAC & CHESTNUT SOUP, FARMHOUSE LOAF

CARAMELIZED BUTTERNUT, RED ONION & "CHEESE" PARCEL, WARM LENTIL & SPINACH SALAD



MAINS

PORTOBELLO MUSHROOM FILLED WITH SPINACH & ROASTED ONION, PEARL BARLEY RISOTTO

CAULIFLOWER CHEESE BAKE, ROASTED POTATOES & SEASONAL VEGETABLES



DESSERTS

POLENTA CAKE WITH WINTER BERRY COMPOTE & VANILLA CUSTARD

SELECTION OF SORBETS



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FESTIVE BUFFET

FESTIVE WRAPS

TURKEY & STUFFING, TUNA & CUCUMBER, MATURE CHEDDAR & CRANBERRY RELISH

TURKEY SCOTCH EGG

PORK, LEEK & SAGE SAUSAGE ROLL



CHEESE & ONION PASTRY PUFFS, ROASTED GARLIC DIP (V)

HADDOCK & LEEK CROQUET, DILL & LEMON CREME FRAICHE

BRAISED BEEF, MUSHROOM & BLUE CHEESE TARTS



GARLIC & ROSEMARY ROASTED BUTTERNUT SQUASH, MUSHROOM & ONION SKEWERS (VE)

POTATO & ROCKET SALAD (VE,GF)

HOMEMADE TORTILLA CHIPS & DIPS - HUMMUS, CREAM CHEESE & CHIVE, TOMATO & PEPPER PESTO (VE)

MINI MINCE PIES (V)

CHOCOLATE BROWNIE (V)



£14 PER HEAD

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GLUTEN FREE FESTIVE BUFFET

FESTIVE WRAPS

TURKEY & CRANBERRY, TUNA & CUCUMBER, MATURE CHEDDAR & CRANBERRY RELISH

PORK & LEEK SCOTCH EGG



BRAISED BEEF, MUSHROOM & BLUE CHEESE BRUSCHETTA

SWEET & SPICY CHICKEN WINGS

GARLIC & ROSEMARY ROASTED BUTTERNUT, MUSHROOM & ONION SKEWERS (VE)



POTATO & ROCKET SALAD (VE)

WINTER BERRY TRIFLE

£14 PER HEAD



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