



CHRISTMAS PRIVATE PARTY MENU

STARTER

NORTHUMBERLAND VEGETABLE SOUP
CRUSTY BREAD & BUTTER (VE)

NEWCASTLE GIN CURED SEA TROUT
CELERIAC REMOULADE

HAM HOCK & MUSTARD TERRINE
SOURDOUGH & RED ONION MARMALADE

MAIN COURSE

BUTTERNUT SQUASH, KALE & CHESTNUT WELLINGTON (VE)

HONEY GLAZED TURKEY
WITH PIGS IN BLANKETS

served with seasonal vegetables, roast potatoes & gravy
braised red cabbage, sprouts, root veg mash & parsnips

OVEN BAKED HAKE
GOLDEN BEETROOT SALAD, WILTED SAVOY,
LEMON & HERB BUTTER

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE

HOT CHOCOLATE & HAZELNUT BROWNIE
VANILLA ICE CREAM

WARM PEAR & FRANGIPANE TART (VE)
PLUM SORBET

2 COURSE £18.95 / 3 COURSE £23.95