

## Children Under 12 £45

Soft drink on arrival

### Starters

Butternut squash and sweet potatoes soup  
served with sourdough bread

Potato Skins

### Mains

Beef – Roasted forerib of beef

Turkey – Roasted Northumberland free range turkey

Vegetable Nut Roast – Homemade nut roast (V)

All mains above served with seasonal vegetables &  
all the classic Christmas day trimmings.

Penne Bolognese

Crispy chicken strips and homemade chips

### Desserts

Sticky toffee pudding with toffee sauce and vanilla pod ice cream

Warmed chocolate fudge cake with vanilla pod ice cream

A selection of ice creams

# Christmas Menu





# Christmas Menu

Adults £95

Glass of Prosecco on arrival

## Starters

Breaded deep fried camembert, honey roasted figs & wild berry compote. Served with warm toast

Butternut squash and sweet potatoes soup served with sourdough bread.

Smoked salmon, locally caught crab & baby prawn roulade, topped with tiger prawns. Served with peppered rocket, drizzled with olive oil & lemon dressing

Rillettes of duck breast with cranberries confit served with sourdough bread.

Asparagus and avocado miso toast on tahini dressing.

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## Mains

Beef – Roasted forerib of beef

Turkey – Roasted Northumberland free range turkey

Vegetable Nut Roast – Homemade nut roast (V)

All mains above served with seasonal vegetables & all the classic Christmas day trimmings.

Rack of Scottish venison with soft herbs crust and juniper red wine jus served with seasonal vegetables.

Porcini, wild mushrooms and stilton risotto topped with walnuts and deep fried sage.

Traditional Catalan seafood stew served with sourdough bread.

Salmon Wellington en croute served with a light creamy chive sauce and seasonal vegetables.

## Desserts

Traditional Christmas pudding served with traditional brandy sauce

Sticky toffee pudding with a whiskey butter scotch sauce & vanilla pod ice cream

Selection of desserts of the day.

Coffee to finish