

3 Course lunch: £34.90/Dinner: £39.90

CHRISTMAS 2021 MENU

Glass of fizz on arrival

STARTERS

Chestnut & potato soup V GF

Mulled pear & goats' cheese salad, walnut dressing

Northumbrian game terrine, cranberry & orange sauce (may contain shot)
Smoked salmon & prawn cocktail, lemon, brown bread crouton (£3 supplement)
Home-made black pudding, crispy onions, brown sauce

Scottish scallops, cauliflower purée, crispy bacon (£4 supplement)

MAINS

All served with a roasted potato fondant & seasonal vegetables

Lentil & nut roast, Brussels sprouts, chestnuts, cranberry sauce V

Camembert croquette, roasted squash, pickled walnut, black garlic mayonnaise

Butter-roast breast of turkey, piggy in blanket, stuffing, Brussels sprouts Puff pastry & herb-crusted salmon, winter greens, dill hollandaise
Wild hog & winter truffle sausage roll, smoked cheddar mashed potato, braised leeks, herb gravy

Yorkshire fillet of beef (served pink), horseradish mash, smoked bacon & mushroom (£5 supplement)

SIDES

Festive seasoned chips / Cranberry & chestnut mash / Brussels sprouts, bacon & onion jam £4

PUDDINGS

Pear & almond crumble, toasted almond sorbet Classic crème brûlée, spiced shortbread

Sticky toffee pudding, salt butter caramel, vanilla ice cream

Chocolate delicé, chocolate tuillé, orange sorbet

Traditional boozy Christmas pudding, brandy cream

Local cheeses, home-made chutney, grapes & biscuits (£3 supplement)

WINTER WARMERS

Mulled wine £6
Liqueur coffee / Boozy hot chocolate £6.5
Chocolate Orange Martini £9.5
LBV Port (70ml) £4.5

v: vegetarian, V: vegan, vegan, v: v