



OUR CHRISTMAS FAYRE

STARTERS

- ☯ NORTHUMBRIAN VEGETABLE BROTH WITH A WEDGE OF STOTTIE & BUTTER (V)
- ☯ TRADITIONAL PRAWN COCKTAIL IN A MARIE ROSE SAUCE WITH BROWN BREAD & BUTTER
- ☯ WHIPPED GOAT'S CHEESE TOPPED WITH HONEY & THYME SERVED WITH CROUTES & SALAD GARNISH (V)
- ☯ SEARED CHICKEN LIVER SALAD WITH A BALSAMIC & SHALLOT DRESSING

MAINS

- ☯ TRADITIONAL TURKEY DINNER WITH ROASTED CARROTS, PARSNIPS & SPROUTS, MASHED & ROAST POTATOES, SAUSAGE MEAT STUFFING & A PIG IN BLANKET SERVED WITH FESTIVE GRAVY AND YORKSHIRE PUDDING
- ☯ BEEF SHIN & BROWN ALE CASSEROLE WITH A QUENELLE OF CREAMY MASHED POTATO
- ☯ TWO GRILLED 4^{oz} PORK LOIN STEAKS SERVED WITH BLACK PUDDING MASHED POTATO, GREEN BEANS & A JUG OF PEPPERCORN SAUCE
- ☯ CHESTNUT, CRANBERRY & CINNAMON NUT ROAST, SERVED WITH ROASTED CARROTS, PARSNIPS & SPROUTS, MASHED & ROAST POTATOES, WITH A ROSEMARY GRAVY (V)
- ☯ STICKY CRANBERRY BAKED SALMON FILLET WITH SAUTEED TENDERSTEM BROCCOLI & ROASTED NEW POTATOES

DESSERTS

- ☯ CHRISTMAS PUDDING SERVED WITH A BRANDY SAUCE
- ☯ SPICED PLUM & APPLE CRUMBLE WITH VANILLA CUSTARD
- ☯ WHITE CHOCOLATE & GINGERBREAD TORTE WITH CICCARELLI VANILLA GELATO
- ☯ CHRISTMAS MESS MADE WITH WINTER SPICED BERRIES AND CICCARELLI FESTIVE GELATO

THREE COURSES ONLY £35.00

