

Christmas Fayre Lunch Menu

Monday to Saturday 12pm until 4pm

Starters

- Home made ham hock terrine with Piccalilli, wild rocket salad and toast
- Mediterranean cured meat platter
- Tuscan pasta and bean soup
- Traditional prawn cocktail baby gem lettuce and Thousand Island dressing

Main Courses

- Traditional Roasted Northumberland Turkey, with pigs in blankets, seasonal vegetables, mash and Yorkshire pudding
- Chicken supreme, chorizo, cream and red pepper sauce with braised rice
- Vegetarian nut roast with wild mushroom gravy
- Tuscan baked salmon with creamy parmesan cream cherry tomatoes, torn basil and spinach
- Overnight Braised daube of beef on mash

All served with a selection of seasonal vegetables and potatoes

Desserts

- Chocolate profiteroles
 - Christmas pudding
 - Cheesecake of the day
- or
- Freshly brewed filter coffee or tea

1 course £ 16.95
3 courses £ 24.95

A £10 deposit per person is required.
Pre order will be required for all parties over 4

Christmas Fayre Dinner Menu

Monday to Saturday 5pm until 10pm

Starters

- Homemade ham hock terrine with Piccalilli, wild rocket salad and toast
- Char grilled halloumi cheese, home made humus and wild rocket
- Smoked salmon and prawn, baby gem lettuce and Thousand Island dressing
- Tuscan pasta and bean soup
- Deep fried Brie, cranberry sauce and salad

Main Courses

- Traditional Roasted Northumberland Turkey, with pigs in blankets, seasonal vegetables, mash and Yorkshire pudding
 - Alpine slow roasted daube of beef with red wine sauce, mashed potato and winter berry compote
 - Chicken supreme, filled with asparagus, in lemon butter and cream
 - Gnocchi di patate, sauteed wild mushrooms, crunchy walnuts, blue cheese beurre
 - Baked sea bass on chopped tomato, white wine and saffron risotto
 - Slow cooked lamb klefiko in red wine and rosemary gravy with mashed potato
- All served with a selection of seasonal vegetables and potatoes

Desserts

- Sicilian lemon cheesecake
- Sticky toffee pudding with vanilla ice cream
- Christmas pudding
- Freshly brewed filter coffee or tea

1 course £ 19.95
3 courses £ 28.95

A £ 10 deposit per person is required.
Pre order will be required for all parties over 4

Christmas Day 2023

On arrival:
Fizz and a selection of home-made canapes

Starters

- Vegetarian Mediterranean super salad (V)
- Classic pot, French onion soup
- Melon and king prawn cocktail Marie Rose served with brown bread fingers
- Antipasto Toscana

Main Courses

- Traditional Roasted Northumberland Turkey, with pigs in blankets and honey roasted parsnips
 - Sliced Northumberland beef fillet cooked medium, green peppercorn or mushroom and red wine sauce
 - Fillet of wild Scottish Salmon, Brandy, white wine, fresh tarragon and cream
 - Vegan roast, Yorkshire pudding and red wine gravy (VG)
 - Overnight braised lamb shank on mashed potato in rosemary and garlic jus
- All served with a selection of seasonal vegetables and potatoes

Desserts

- Traditional Christmas pudding with home-made brandy sauce
- Home-made Baileys Tiramisu
- Sticky toffee pudding
- Winter berry pavlova

To finish

Cheese board and Freshly brewed filter coffee or tea with petit fours

Adult £ 80.00 and children under 12 years of age £ 30.95

A £ 10 deposit per person is required.
Payment in full and pre order,
2 weeks prior to the big event