



Michelangelos

RISTORANTE • HOTEL • BAR • EVENTI



CHRISTMAS FAYRE

Lunch Menu

STARTING NOVEMBER 28TH
12PM UNTIL 4PM



STARTERS



Scotch salmon pate and prawns Marie Rose, brown bread fingers
~~~

Mediterranean cured meat platter  
~~~

Mediterranean meat and vegetable broth
~~~

Creamy chorizo and garlic mushrooms on toast  
~~~

Traditional Greek meze selection with olives and flat bread

MAIN COURSES



Traditional Roasted Northumberland Turkey, with pigs in blankets,
seasonal vegetables, mash and Yorkshire pudding
~~~

Chicken supreme, prawns and creamy lobster bisque  
~~~

Vegan grilled vegetable and red onion tart (VG)
~~~

Fillet of sea bass, on roasted baby plum tomatoes  
~~~

Overnight Braised daube of beef on mash

All served with a selection of seasonal vegetables and potatoes



DESSERTS



Home made baileys Tiramisu
~~~

Christmas pudding with Brandy sauce  
~~~

Cheesecake of the day, please ask your server
~~~

Or

Freshly brewed filter coffee or tea



3 COURSES £33



*Good Food Brings People Together.*





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# CHRISTMAS FAYRE

## *Dinner Menu*

STARTING NOVEMBER 28TH  
4PM UNTIL CLOSE



### STARTERS



Super salad, beetroot, baby plum tomatoes and cucumber on home made humus  
~~~~

Char grilled halloumi cheese, home made humus and wild rocket
~~~~

Scotch salmon pate and prawns, baby gem lettuce and Thousand Island dressing  
~~~~

Mediterranean meat and vegetable broth
~~~~

Deep fried breaded brie, Cumberland sauce and wild rocket

### MAIN COURSES



Traditional Roasted Northumberland Turkey, with pigs in blankets,  
seasonal vegetables, mash and Yorkshire pudding  
~~~~

Pot roasted fillet of beef with red wine sauce, mashed potato and winter berry compote
~~~~

Chicken supreme, filled with asparagus, in creamy parmigiana sauce

Gnocchi di patate, sauteed wild mushrooms, crunchy walnuts, blue cheese beurre  
~~~~

Crispy sea bass, prawns in a creamy lobster bisque
~~~~

Slow cooked lamb shank in a red wine and rosemary gravy with mashed potato  
~~~~

All served with a selection of seasonal vegetables and potatoes

DESSERTS



Cheesecake of the day
~~~~

Sticky toffee pudding with vanilla ice cream  
~~~~

Christmas pudding
~~~~

Winter berry cheesecake, Chantilly cream  
~~~~

Freshly brewed filter coffee or tea



3 COURSES £39

Good Food Brings People Together





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*Good Food
Brings People
Together*

Christmas Day 2026

On arrival

Glass of Fizz
and Charcuterie on the table

Starters

Cantaloupe melon and prawns Marie Rose (V)

Shredded short rib of beef and French onion soup, cheesy crostini

Watermelon carpaccio, roast black figs, feta cheese, pomegranate and mint

Shredded belly pork and duck, hoisin sauce in iceberg parcels

Main Courses

Traditional Roasted Northumberland Turkey, with pigs in blankets and honey roasted parsnips

Sliced Chateau Briand beef fillet on mash, wild mushroom red wine sauce

Salmon En Croute, fillet of salmon wrapped in puff pastry, creamy cheese mashed potato

Grilled vegetable and pumpkin Wellington and red wine gravy (VG)

Overnight braised lamb shank, red wine jus and mustard potato

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 with vanilla or ice cream

Winter berry cheesecake with double cream

To finish

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

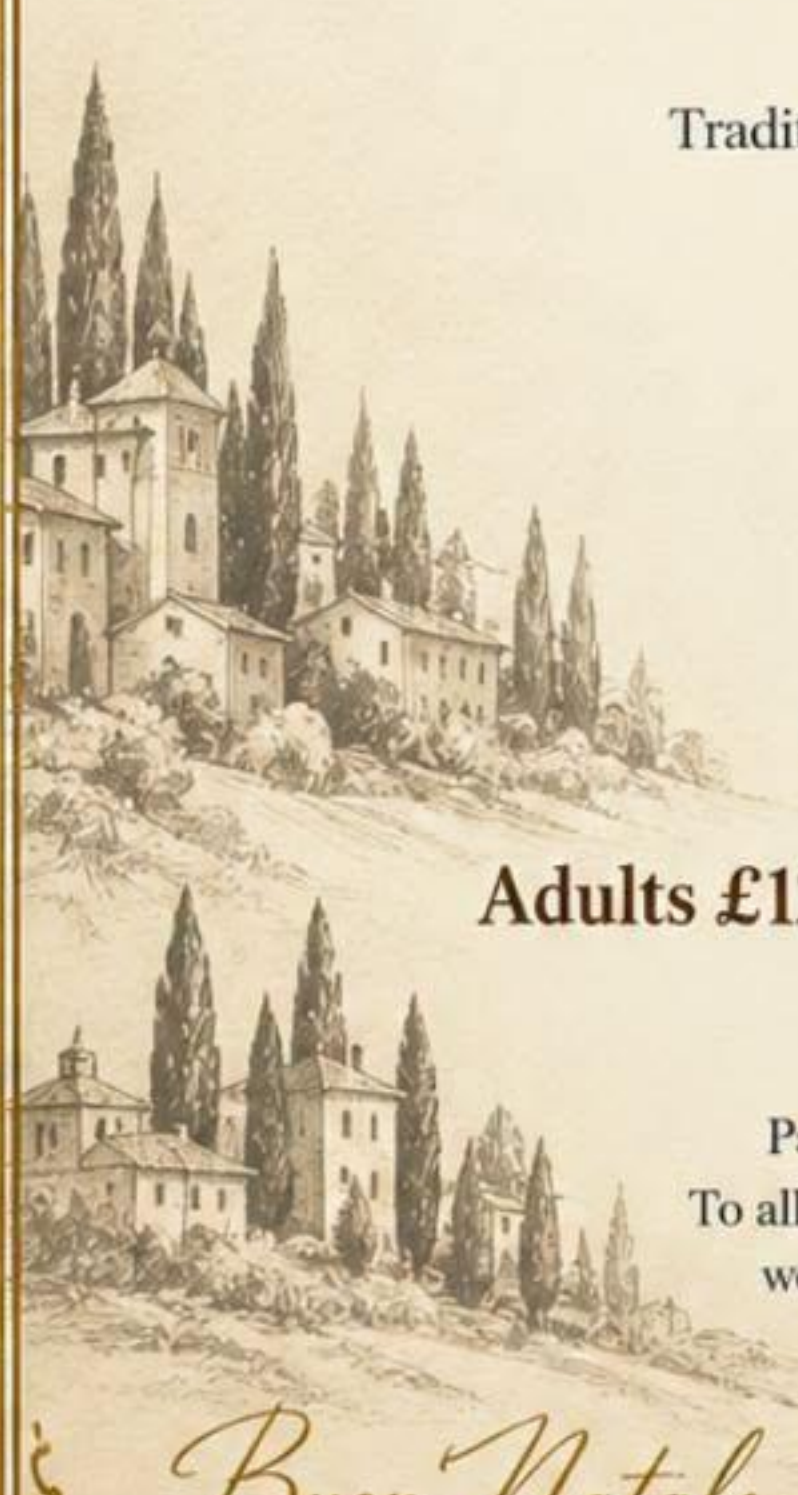
Adults £120.00 | Children under 12 years of age £45.00

A £10 deposit per person is required.

Payment in full and pre order, 2 weeks prior to the big event.

To allow the hard working staff some valued time with their families,
we would like to remind you that carriages no later than 7pm.

Thank you for your understanding.



Buon Natale