



FESTIVE LUNCH MENU

December 2021

SOUP OF THE DAY

SALMON GRAVLAX

Crispy Capers ~ Lemon ~ Herb Salad

BLUE CHEESE TART (V)

Pear & Walnut Salad

RUSTIC FARMHOUSE TERRINE

Piccalilli ~ Brioche

TURKEY BREAST

All the Trimmings

ROAST PORK FILLET

Mustard Mash ~ Creamed Savoy Cabbage ~ Glazed Parsnips

ROAST WINTER COD

Mussel & Clam Chowder ~ Wilted Greens ~ Charred Baby Leeks

GOATS CHEESE WELLINGTON (V)

Wild Mushroom Fricassee ~ White Onion & Thyme Veloute

CHRISTMAS PUDDING

Brandy Anglaise ~ Vanilla Ice Cream

EGGNOG PANNA COTTA

Rum & Raisin Ice Cream

APPLE & BLACKBERRY CRUMBLE TART

Double Ginger Ice Cream

CHEESE

Selection of Northumbrian & British Cheeses

Three Courses £27.50 Per Person