CHRISTMAS FAYRE MENU

2 COURSE £32 | 3 COURSE £38

STARTERS

NORTHUMBERLAND GAME AND WILD MUSHROOM RAGU
crispy gnocchi, aged Parmesan

SMOKED TROUT, HARISSA CURED COD
passionfruit and hazelnuts, beetroot crisps

COASTAL CHEDDAR TWICE-BAKED CHEESE SOUFFLÉ
spiced tomato chutney

WHIPPED CHICKEN LIVER PARFAIT
onion marmalade, black pepper crostinis

MAINS

TRADITIONAL CROWN OF TURKEY
stuffed leg, pig in blanket, roasted root vegetables and potatoes, served with seasonal veg and gravy

FILLET OF NORTH ATLANTIC HAKE
smoked bacon velouté, mussel 'kiev', samphire, Buston potatoes

SLOW ROAST BELLY PORK
crackling, confit charred hispy, Braeburns, roast garlic and camembert dauphinoise, cider, mustard seeds

CHARGRILLED 'NORTHERN MANE CO' LIONS MANE MUSHROOM
tarragon chimichurri, hazelnuts, roasted Mediterranean vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
brandy sauce, brandy butter

TRADITIONAL STICKY TOFFEE PUDDING
salted caramel, honeycomb, vanilla ice cream

BLACKBERRY AND ALMOND TART
whisky poached blackberries, salted caramel ice cream