**Festive Menu 2021**

**Christmas Eve, Boxing Day and New Years Day**

Twenty-Nine Pounds

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 Carrot and Coriander Soup

 Smooth Chicken Liver Parfait – Roasted Vine Tomato Chutney

Smoked Salmon parcel –Caviar-Pink Prawns on a Trivet of Dill and Cucumber

(v) Grilled Goats Cheese with Beetroot, Baby Shoots, Garden Peas and Roasted Walnuts

 Crispy Belly Pork Salad –Black Pudding –Crispy Pancetta –Free Range Poached Egg

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 Bloody Mary (For the Hangover)

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 Pan Seared Sea Bream –Smoked Haddock Kedgeree – Spinach Ravioli –Lobster Jus

Savoury Minced Beef and Dumpling –Seasonal Vegetables

 Seared Tuna Loin – Nicoise Style –Fine Beans –Scallop Potatoes Soft Boiled Egg –Tomato

Aberdeen Angus Beef Steak and Onion Pie –Creamed Potatoes

 Rack of Lamb –Redcurrant and Port Wine –Broad Beans –Roasted Roots

(v) Baked Artichoke –Spinach &Ricotta Tart –Peppery Watercress and Wild Rocket Salad –Buttered New Minted Potatoes

 Char Grilled Sirloin of Hope Farm Black Angus Steak –Roasted Vine Tomato -Café De Paris Butter (£5 supplement)

Herb Roasted Middle White Pork Loin with Apricots –Bramble and Redcurrant Mirror Reduction

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 Vanilla and Blueberry Crème Brule

 Belgium Chocolate Ganache

Northumbrian Farmhouse Cheeses – Homemade Chutney

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Freshly Brewed Coffee

**\*Subject to change due to availability\***