



# Christmas Menu



## Starters

Broccoli & Stilton Soup, Freshly Baked Bun With Locally Produced Butter

Ham Hock Terrine Accompanied By Piccalilli & Sourdough Toast

Smoked Salmon & Sapphire Cocktail Accompanied By Ciabatta Crouton With Crab Mayonnaise

Twice Baked Goats Cheese Souffle With Watercress Apple & Walnut Salad

## Mains

Northumbrian Turkey Breast With Pigs In Blankets & Apricot Stuffing

Thyme Roasted Prime Rib

12 Hour Slow Roast Pork Shoulder With Crispy Sage & Apple Stuffing

All Served With Beef Dripping Yorkshire Pudding, Duck Fat Roast Potatoes, Butter Mash, Roasted Vegetables & Seasonal Greens

Pan Roasted Salmon, Lemon & Scallion Crushed Potatoes With Dill & White Wine Cream Sauce

Mushroom, Stilton & Spinach Pithivier With Braised Red Cabbage

Both Served With Roasted Vegetables & Seasonal Greens

## Deserts

Traditional Christmas Pudding With Brandy Sauce & Redcurrants

Black Forest Brownie Drizzled With Cherry Syrup With Black Cherries & Chantilly Cream

Clementine Posset, Gin & Berry Compote, Lemon & Thyme Shortbread

White Chocolate & Raspberry Tart With Raspberry Ripple Ice Cream & Shortcake Crumble

