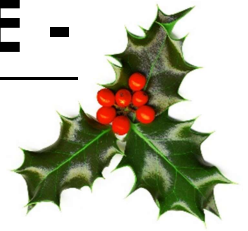




- CHRISTMAS - FAYRE -



- STARTER -

SOUP – Soup of the day with a warm bread roll. (V)(G)(N)

GAME TERRINE – Homemade terrine served with a red onion marmalade and sourdough toast.

SOUFFLE – Twice baked smoked cheese soufflé with green salad and warm roll. (V)(N)

SMOKED SALMON & PRAWN TIMBALE – Prawn mousse wrapped with smoked salmon with green salad and marie rose sauce.

- MAIN -

ROAST TURKEY - Traditional roast turkey, sage and apricot stuffing, chipolata sausage served with our homemade gravy and roast & mashed potatoes. (N)

ROAST BEEF – Roasted *Sewingshields Heritage* Beef in our home-made gravy, served with Yorkshire pudding, creamy mashed potatoes, roast potatoes and seasonal vegetables. (G) (E) (D)

CATCH OF THE DAY – Pan fried catch of the day with saute potatoes, and a caper and citrus dressing. (G)

VEGETABLE LOAF - Home-made vegetable loaf with mushrooms, lentils, leeks & smoked cheese, served with Yorkshire pudding, creamy mashed potatoes, roast potatoes and seasonal vegetables. (V) (G) (D) (E)

All served with fresh vegetables.

- DESSERT -

STICKY TOFFEE PUDDING - Home-made sticky toffee pudding served with a warm butterscotch sauce and *English Lakes* vanilla ice cream. (V) (N)

FRUIT CRUMBLE - Home-made spiced apple and sultana crumble served with hot custard or *English Lakes* ice cream. (V)(N)

CHRISTMAS PUDDING – Home made traditional Christmas Pudding served with Brandy sauce. (V) (N)

CHEESE & BISCUITS - A selection of both locally sourced Northumbrian cheeses and international cheeses served with a variety of biscuits and chutneys. (£3 supplement) (V)(N)

- 2 course £18.95 -

- 3 course £23.95 -