

CHRISTMAS DAY LUNCH MENU

2024

ON ARRIVAL

A glass of Prosecco or homemade mulled wine & a selection of house canapés served in the Gallery Bar

TO START

Homemade Hearty Winter Vegetable Broth *with crusty bread*

Langoustine Salad *infused with a coriander dressing served with a fresh lime infused Marie Rose sauce, fresh lemon and crusty bread*

Homemade Chicken Liver Pate

served with dressed leaves, Cumberland sauce and toasted ciabatta

A champagne sorbet to cleanse the palate

THE MAIN EVENT

Traditional Roast Turkey *with creamy mashed potato, rich gravy and all the trimmings*

Braised feather blade of beef *with creamy mashed potato, roasted winter veg and a rich red wine gravy*

Salmon en croutê *with a white wine and dill infused cream sauce on a bed of winter greens and fondant potato*

Festive Vegetable Gratin *A medley of winter vegetables cooked in a white wine, cream & Thyme sauce, topped with sliced potato and local cheese. Served with toasted sour dough*

SOMETHING SWEET

Traditional Christmas Pudding *with a warm brandy sauce and fresh cranberry*

Winter Berry Cheesecake *served with fresh cream*

A Trio of Northumberland Cheese *served with traditional Scottish oat cakes and various crackers with a side of Port*

Luxurious melt-in-the-middle Chocolate Fondant *served warm, topped with vanilla ice cream*

TO FINISH

Freshly brewed Tea or Coffee