

# Christmas Day 2020

## On arrival

Fizz and a selection of home-made canapés  
Mediterranean Mezze at the table

## Starters

Warm roasted vegetable salad, with feta cheese and extra virgin olive oil (V)  
~ ~ ~

Scottish smoked salmon roulade, cream cheese, chives and beetroot puree  
~ ~ ~

Ribollita -Hearty Tuscan meat and vegetable broth with roasted croutons  
~ ~ ~

Melon and prawn cocktail Marie Rose served with brown bread fingers  
~ ~ ~

Duck and pork parfait, cranberries and artisan toast

## Palate cleanser

Refreshing sorbet to cleanse the palate

## Main Courses

Traditional Roasted Northumberland Turkey, with pigs in blankets and honey roasted parsnips  
~ ~ ~

Sliced Northumberland beef fillet cooked medium, red wine and wild mushrooms  
~ ~ ~

Pan seared fillets of sea bass, salmon and king prawns on a creamy craster lobster sauce, saffron risotto and spinach  
~ ~ ~

Char grilled vegetable and goats cheese en crouete on a creamy pesto sauce (V)  
~ ~ ~

Rack of lamb, cooked pink, garlic and herb crust and wild mushrooms served on mashed potato

All served with a selection of seasonal vegetables and potatoes

## Desserts

Traditional Christmas pudding with home-made brandy sauce  
~ ~ ~

Home-made sherry trifle  
~ ~ ~

Hot chocolate and Cointreau pudding  
~ ~ ~

Winter berry pavlova  
~ ~ ~

## To finish

Cheese board and

Freshly brewed filter coffee or tea with petit fours

**Adults £74.95 and children under 12 years of age £20.95**

**A 10% deposit per person is required. Payment in full and pre order, 2 weeks prior to the big event.**