

FESTIVE MENU

AVAILABLE FROM 23RD NOVEMBER



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STARTERS

Homemade Tomato & Basil Soup **GFO** **V** **VGO** **6.75**
A deliciously rich tomato & basil soup, served with granary bread & butter.

Smoked Salmon & Prawn Cocktail **GFO** **7.95**
Succulent prawns in a Marie Rose sauce, on a bed of mixed leaves topped with smoked salmon. Served with granary bread & butter.

Chicken Liver, Orange & Cranberry Pate **GFO** **7.50**
A smooth chicken liver pate blended with orange zest & cranberries, served with toasted ciabatta, cranberry sauce, butter & garnished with rocket .

Mini Baked Camembert **V** **GFO** **7.95**
Topped with roasted walnuts & cranberries, served with chunks of warmed ciabatta.

Glazed Chicken Wings **GFO** **7.95**
Juicy chicken wings tossed in a sticky cranberry & hot honey glaze, served with rocket leaves and fresh red chilli's.

SHARERS

Festive Sharer **15.95**
Pigs in blankets, nachos topped with cheese & salsa, onion rings, garlic bread & cranberry glazed chicken wings, with garlic mayo & cranberry sauce to dip.

Loaded Nachos **V** **GFO** **9.95**
Tortilla chips topped with melting cheddar, guacamole, salsa, sour cream & jalapenos. Add Chilli Con Carne for 3.50

SIDES

Chips **V** **GFO** **3.50**

Garlic Ciabatta **V** **4.25**

Cheese Topped Garlic Ciabatta **V** **4.95**

Pigs In Blankets **4.50**

Cauliflower Cheese **V** **4.25**

Onion Rings **V** **3.95**

Mac & Cheese **V** **4.25**

House Slaw **V** **GFO** **4.25**

GRILLS

Add a sauce to your steak for 2.95 - choose from peppercorn or blue cheese

Mixed Grill **22.95**
Rump steak, gammon steak, 2 Owen Taylor's country sausages, chicken breast & pork steak, topped with a free range fried egg, served with chips, grilled tomato, a flat field mushroom & garden peas.

8oz* Rump Steak **GFO** **18.95**
Cooked to your liking, served with chips, grilled tomato, a flat field mushroom & garden peas.

10oz* Ribeye Steak **GFO** **22.95**
Cooked to your liking, served with chips, grilled tomato, a flat field mushroom & garden peas.

10oz* Gammon **GFO** **15.50**
Juicy gammon steak topped with a free-range fried egg & grilled pineapple, served with chips & garden peas.

FESTIVE MAINS

Butternut Squash, Lentil & Almond Wellington **V** **VGO** **14.95**
Rice, butternut squash, lentils & almonds wrapped in puff pastry, served with – roast potatoes, new potatoes, cauliflower cheese, sage & onion stuffing, roasted parsnip, seasonal vegetables & a rich gravy.

Festive Chicken **GFO** **16.50**
Chicken breast topped with bacon, cranberry sauce and melting brie, served with chips and dressed salad.

Owen Taylors Steak And Ale Pie . **15.95**
Chunks of beef in a rich Ale gravy encased in shortcrust pastry, served with mashed potatoes, seasonal vegetables & gravy.

Silverside Of Beef **GFO**. **15.95**
Roast Beef served with all the trimmings – roast potatoes, new potatoes, cauliflower cheese, sage & onion stuffing, sausage wrapped in bacon, homemade Yorkshire pudding, roasted parsnip, seasonal vegetables & a rich gravy.

Traditional Turkey **GFO**. **15.95**
Hand carved turkey served with all the trimmings – roast potatoes, new potatoes, cauliflower cheese, sage & onion stuffing, sausage wrapped in bacon, homemade Yorkshire pudding, roasted parsnip, seasonal vegetables & a rich gravy.

Owen Taylor's Chicken, Stilton And Leek Pie **15.95**
Chicken breast & leeks in a stilton & mushroom sauce encased in shortcrust pastry, served with mashed potatoes, seasonal vegetables and a jug of stilton sauce.

Salmon Fillet **GFO** **16.95**
Pan fried salmon fillet in a cranberry honey glaze, served with crushed new potatoes and tender-stem broccoli.

Mac & Cheese **V** **13.95**
A rich, homemade creamy mac & cheese, with a blend of 3 cheeses, finished with a cranberry, sage & onion crumb. Served with a side salad & garlic bread.

CLASSICS

Owen Taylor's Brie & Red Onion Quiche **V** **13.95**
Served with buttered new potatoes & a dressed salad.

Homemade Chilli Con Carne **GFO**. . **13.95**
Topped with melting cheddar, sour cream, served with steamed white rice.

Wholetail Scampi **13.95**
Scampi coated in crispy breadcrumbs, served with chips, garden peas, tartare sauce & a lemon wedge.

Lambs Liver, Bacon & Onions **GFO** . **14.95**
Pan fried lambs liver with onion & bacon in a red wine gravy served with mashed potatoes & seasonal vegetables.

Homemade Beef Lasagne **14.95**
Rich beef lasagne with layers of pasta & béchamel sauce, topped with melting cheddar served with mixed salad & garlic ciabatta.

Hand Battered Cod & Chips **14.95**
Cod battered by our Chefs in our own Pedigree ale batter, served with chips, mushy peas, tartare sauce & a lemon wedge.

Ham & Eggs **GFO**. **13.95**
Hand carved ham topped with two free range fried eggs, served with chips.

BURGERS & HOT SANDWICHES

Festive Burger **15.95**
A choice of either a 6oz Owen Taylor's beef burger or grilled chicken breast topped with bacon, brie & cranberry sauce in a toasted brioche bun with lettuce & tomato, served with chips, a stuffing ball & sausage wrapped in bacon.

Ultimate Festive Burger. **17.95**
A 6oz Owen Taylor's beef burger and a grilled chicken breast topped with bacon, brie & cranberry sauce in a toasted brioche bun with lettuce & tomato, served with chips, a stuffing ball & sausage wrapped in bacon.

Veggie Festive Burger **V** **VGO** **GFO** . . . **13.95**
A Beyond burger, this isn't bacon, melting brie & cranberry sauce all in a toasted brioche bun with lettuce & tomato. Served with chips.

Roast Turkey Ciabatta **12.95**
A hot ciabatta filled with sliced roasted turkey, stuffing and cranberry sauce, served with chips and a jug of gravy.

Roast Beef Ciabatta **12.95**
A hot ciabatta filled with sliced roast silverside of beef, stuffing and horseradish sauce, served with chips and a jug of gravy.

Brie And Cranberry Ciabatta **V** . . . **11.95**
A hot ciabatta filled with melted brie and cranberry sauce, served with chips. add bacon for 1.50

Open Topped Steak Ciabatta . . . **13.95**
4oz Rump steak cooked to your liking served on a warm ciabatta, topped with onion chutney, drizzled with peppercorn sauce. Served with chips.

DESSERTS

Traditional Christmas Pudding **V** **VGO** **GFO** **6.95**
The Christmas classic – served simply with Brandy sauce.

Baked Vanilla Cheesecake **V** **7.25**
Creamy baked vanilla cheesecake topped with crumbled meringue & a zesty lemon sauce. Served with vanilla ice cream.

Chocolate Brownie **V** **GFO** **7.25**
A rich chocolate brownie topped with salted caramel ice cream, drizzled with salted caramel sauce & finished with caramel pieces.

Chocolate Orange Sundae **V** **6.95**
Layers of vanilla & chocolate orange ice cream, chocolate brownie pieces & chocolate sauce. Topped with cream & chocolate orange segments.

Cheese And Biscuits **V** **7.50**
A classic selection of cheddar, cranberry Wensleydale & brie served with a variety of crackers, onion chutney, grapes & celery.

Biscoff Sundae **V** **VGO** **6.95**
Layers of vanilla ice cream & Biscoff sauce with crumbled Biscoff biscuits, topped with cream and crunchy wafers.

Stem Ginger Pudding **V** **7.50**
A light sponge with a rich, spiced ginger sauce, served with a jug of custard.

THE GREAT NORTHERN

meet - eat - drink - sleep