

CHRISTMAS FAYRE

3 COURSE SET MENU

AVAILABLE FROM MONDAY 25TH NOVEMBER – MONDAY 23RD DECEMBER

STARTERS

HOMEMADE TOMATO & BASIL SOUP **GFO V VGO**

A deliciously rich tomato & basil soup, served with granary bread & butter

CHICKEN LIVER, ORANGE & CRANBERRY PATE **GFO**

A smooth chicken liver pate blended with orange zest & cranberries, served with toasted granary bread, cranberry sauce, butter & garnished with rocket

GOATS CHEESE & WALNUT SALAD **V GFO**

Grilled Goats cheese & toasted walnuts on a bed of mixed leaves, finished with a drizzle of balsamic dressing & served with toasted ciabatta slices

PRAWN COCKTAIL **GFO**

Prawns mixed with Marie Rose sauce on a bed of lettuce & cucumber, served with granary bread, butter & a wedge of lemon

MAINS

TRADITIONAL TURKEY **GFO**

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

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON **V VGO**

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

SILVERSIDE OF BEEF **GFO**

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

SALMON FILLET **GFO**

Oven baked salmon fillet topped with a pesto crumb, served with crushed new potatoes, mange tout & green beans

FESTIVE BURGER

6oz Owen Taylor's beef burger topped with bacon, camembert bites & cranberry sauce in a toasted brioche bun with lettuce & tomato, served with chips, a stuffing ball & sausage wrapped in bacon

DESSERTS

TRADITIONAL CHRISTMAS PUDDING **GFO**

The Christmas classic – served simply with Brandy sauce

BAKED VANILLA CHEESECAKE

Creamy vanilla cheesecake topped with lemon sauce & crushed meringue pieces, served with vanilla ice cream

STEM GINGER PUDDING

Delicious Stem ginger pudding with a ginger sauce, served with custard

TRIPLE CHOCOLATE

BROWNIE **GFO VGO**

Chocolate brownie served warm, topped with vanilla ice cream & drizzled with a white chocolate & hazelnut sauce

Please make a note of any dietary requirements on the pre-order page

GFO Gluten Free Option
V Vegetarian
VGO Vegan Option

3 COURSES
£27.95
PER PERSON

THE GREAT NORTHERN
meet - eat - drink - sleep

