



Festive Menu

Starters

Melon and parma ham
lightly dressed with rocket

—

Smoked salmon, dill & lemon paté
served with warm crusty bread

—

Homemade soup of the day
with a basket roll and butter

Mains

Traditional Roast Turkey
served with all the trimmings - pigs in blanket,
seasonal vegetables, roast and mashed potatoes,
Yorkshire pudding, stuffing and gravy

—

Roasted Salmon
Served with green vegetables, hollandaise sauce and
'rumbledethumps' a Scottish border dish consisting
of mashed potatoes, cabbage and fried onions
topped with cheese.

—

Homemade Caramelised Red Onion and
Redesdale Cheese Tart
served with buttery potatoes and green vegetables

—

Festive Burger
8oz burger topped with bacon, sausage, brie and
cranberry sauce. Served with salad, handcut chips
and coleslaw

Desserts

Christmas Pudding
served with a brandy sauce or custard

—

After Eight or Terrys Chocolate Orange Mousse
served with lakes vanilla ice cream

—

Gingerbread Cheesecake
Served with rum and raisin ice cream

—

Northumbrian Cheeseboard
Local cheeses with chutney, grapes and
artisan crackers (additional £3pp)

Cocktails

Cherry Fizz
A cherry liqueur and Prosecco based drink £8

—

Pink Poinsettia
Vodka, cranberry juice and Prosecco blend £8

—

Midnight Express
Bourbon, coffee liqueur and creme de cacao £8

—

Elderflower and Passionfruit Spritz
a non-alcoholic festive drink £5

2 COURSES £26

3 COURSES £29

