



New Year Menu 2018

Amuse Bouche

Poached Salmon & Dill Roulade

Beetroot Salad

Braised Pork Cheek,

Caramelised Onion Puree, Pickled Shallot, Crackling, Beer Sauce

Rabbit Terrine

Carrot & Orange Salad

Cauliflower Custard

Cheddar Crumb, Pickled Cauliflower

Sorbet

Pan Fried Fillet of Stone Bass

Charred Broccoli, Kohlrabi, Almonds

Pan Roast Breast of Guinea Fowl

Leg Spring Roll, Celeriac, Wholegrain Mustard Jus

Northumbrian Fillet Steak

Homemade Corned Beef Hash, Braised Leek, Beef Jus

Roasted Beetroot & Butternut Squash Salad

Toasted Seeds, Crumbled Feta

Coconut Panna Cotta

Spiced Pineapple Carpaccio, Roasted Pineapple

Vanilla Rice Pudding

Caramelised White Chocolate, Orange Sorbet

Salted Caramel & Chocolate Tart

Banana Ice Cream

Northumbrian Cheese & Biscuits

Pickled Celery, Candied Walnuts, Red Onion Jam, Frozen Grapes

Coffee & Petit Fours

£57.50 per person

Live Evening Entertainment