















# Festive Fayre Menu

## Party Nights in B Lounge with Disco

### To Start









- Roast Parsnip and Chestnut Soup with Toasted Croutons and Crusty Bread Roll.  
- Northumberland Estate Game Terrine with Toasted Brioche, Mixed Salad Leaves and a Pear and Cranberry Chutney.  
- Deep Fried Breaded Brie with crusty Bread and Apricot and Almond Chutney.  

### To Follow

- Traditional Northumbrian Roast Turkey with Chestnut Stuffing, Bacon Wrapped Chipolatas and Rich Roast Gravy.  
- Steamed Fillet of Scottish Salmon with Lime Ginger Coriander Butter Served on Bed of Dressed Salad Leaves.  
- Traditional Northumbrian Roast Beef and Yorkshire pudding with a Rich Roast Gravy.  
- Vegetable and Nut Roast with Apricots and Goats Cheese  

*All Mains Served with Fresh Seasonal Vegetables and Condiments.*

### To Finish

- Traditional Christmas Pudding with Brandy Sauce  
- Chocolate and Clementine Posset with Buttery Shortbread  
- Lemon Panacotta with forest Berries  
- Trio of luxury Ice-Cream served with Fan Wafers  







**£28.50 per person**

Menu is also available on non party nights for £18.95 per person



# NEW YEARS EVE MENU

*A Glass of Bubbly Streamers and Party Poppers to see in the New Year in Style in the B Lounge with Disco on From 9pm till Late*









### To Start

- Cream of Asparagus Soup with Toasted Flaked Almonds and Seeded Bread Roll.  
- Chicken and Duck Liver Pate with a Damson and Apple Chutney, Accompanied with Scottish Oatcakes and Salad Garnish.  
- Seafood Filled Filo Pastry Parcels Set on a Bed of Mixed Leaves With a Lobster Bisque Sauce.  

### To Follow









- Champagne Sorbet and Strawberry Coulis  

### Main Course

- Lemon Sole filled and rolled with a Crab House Hollandaise sauce with roasted Cherry Vine Tomatoes  
- Roast Sirloin of Beef with all the Trimmings and a choice of Dianne or peppercorn sauce. (Med or rare)  
- Butterfly Style Chicken Breast with a Lime and Chilli Glaze Topped with Succulent King Prawns.  
- A Light Crispy Brie, Mushroom and Cranberry Wellington Served with Chestnut Stuffing.  

*All Main Courses Served With Fresh Seasonal Vegetables and Baby Potatoes.*

### To Finish

- Chantilly Raspberry Cranachan  
- Steamed Ginger Sponge with Orange and Lemon Sauce  
- Sticky Toffee Pudding with Butterscotch Sauce  
- Trio of Luxury Ice creams with Mixed Berry Compote  

**£45.00 per person** (includes Chocolate and Rum Truffles)