

Christmas Fayre Menu 2010

Nineteen Pounds And Ninety Five Pence

Famous Craster Kipper And Ratte Potato Salad
With Fresh Creamed Horseradish – Lemon And Chives

Pheasant And Partridge Pressed Terrine
With Smoked Hope House Farm Bacon – Homemade Piccalilli

Viennese Style Atlantic Prawns With Dijon - Red Paprika
– Cream Cheese With Lime - Served With Melba Toast

Celeriac And Artichoke Cream Soup
Served With Cheese Croutons And Freshly Baked Bread

Tomato and Basil Water Ice With Vodka

Roast Fillet Of Salmon With A Crayfish And Lobster Mousse,
Fresh Asparagus And New Potatoes

Slow Cooked Organic Hope House Farm Lamb With Boulangere Style Potatoes
– Roasted Roots In Thyme And Rosemary

Roast Bronze Norfolk Turkey – Mustard Baked Ham,
Chipolata, Seasoning And Cranberry Preserve

Prime Angus Beef Sirloin With Hand Cut Chips, Oven Dried Plum Tomato
And Béarnaise Sauce (£9.50 Supplement)

Northumbrian Game And Poultry Pithivier
With Wild Mushrooms In A Burgundy Sauce

Aubergine And Zucchini Baked With Elsdon Goats Cheese
– Tomato and Rocket Salad

Cook and Barker Christmas Pudding – Rum Sauce And Xmas Pudding Ice Cream

Blackcurrant And Mascarpone Delice

Chocolate And Almond Tart With Armagnac

Selection of Morwick Ice Cream

Freshly Brewed Coffee

