

# CHRISTMAS DAY LUNCH

3 COURSES £135 PER PERSON

## TO START

### ROASTED PARSNIPS & VANILLA SOUP

wild mushroom

### CONFIT TROUT

fennel & lime, trout roe, dill sauce

### GRESSINGHAM DUCK

legs & smoked breast terrine, burnt shallot, cured egg yolk

### WOODLAND GNOCCHI (V)

charcoal gnocchi, chanterelle & black truffle

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## TO CONTINUE

### TREACLE-CURED HAUNCH OF VENISON

potato mille-feuille, jerusalem artichoke, black garlic and port jus

### HALIBUT

seeded crust, potato, seaweed, charred onions and vin jaune sauce

### BRIE & CRANBERRY AGNOLOTTI (V)

butternut squash velouté, burnt brie & sage vinaigrette

### SLOW-COOKED TURKEY BALLOTINE

crispy stuffing, duck fat potato, red cabbage purée,  
glazed baby veg, charred sprout, chestnut jus

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## PRE DESSERT

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## TO FINISH

### CHESTNUT & BLACKCURRANT MONT BLANC

crème fraîche, confit of blackcurrant, chestnut ice cream

### CHRISTMAS PUDDING

brandy sauce espuma, pomegranate & roasted nuts

### 64% GUAYAQUIL CHOCOLATE & CLEMENTINE

chocolate mousse, cocoa streusel, clementine, cocoa nibs

### SELECTION OF ARTISAN CHEESES

**DURHAM CAMEMBERT, BERWICK EDGE, MORDON BLUE,**

served with marinated grapes, homemade cheese biscuit & sourdough crackers,  
walnuts & northumbrian pantry chutney

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.