



# New Year 2024

## FOUR COURSE SET MENU WITH LIVE ENTERTAINMENT & SCOTTISH PIPER

£89  
pp

### AMUSE BOUCHE

**Pancetta & Mozzarella Aranchini**  
with caramelised red onion chutney  
[VG available]

### STARTER

**Vegan Pasty**  
with crushed minted peas & homemade brown sauce [VG] [GF]

**Smoked Haddock & Potato Chowder**  
served with a cheese and chive scone [GF - without scone]

**Twice Baked Cheese Souffle**  
served with a roast tomato, parmesan & asparagus salad [VE]

**Duck & Smoked Bacon Terrine**  
served with a spicy fig chutney & toasted brioche [GF]

### MAIN

**Medium Rare Roast Sirloin of Beef**  
with a bubble & squeek cake, rich beef bone & marrow jus  
served with wilted greens

**Pan Seared Rump of Lamb**  
with truffle roasted & crushed potatoes,  
wilted greens & a redcurrent jus

**Oven Baked Halibut Steak**  
on a bed of crab mash with crispy squid and a saffron  
butter cream sauce

**Beetroot Gnocchi**  
with wild mushrooms, toasted pine nuts, sweet potato  
& tenderstem broccoli, topped with a tempura  
battered portobello mushroom

### DESSERT

**Elderflower Posset**  
Topped with strawberry compote served  
with a home made flapjack

**Steamed Stem Ginger & Honey Pudding**  
with clotted cream &  
butterscotch sauce

**Chocolate & Peanut Butter Cheesecake**  
with salted caramel ice cream & pistacio praline

**Selection of Northumbrian Cheese**  
served with wafer biscuits, grapes & a blood orange chutney