

## **Option 1**

### **Starters**

Smooth Chicken Liver Parfait Pot, Caramelized onions, Toasted Ciabatta

Roulade of Ham Hock, Grannies Piccalilli

Craster Mackerel & Horseradish pate with Toast (caught by the boss)

North Shields Fishcake, Cherry Tomato & Olive Salsa

Fired Polenta, Halloumi and Herb Salad (v)

Sautéed Flat Cap Mushrooms, Garlic & Herbs (v)

Warm Salad of Goat's Cheese with Aubergine and Red Peppers

All served with Wilkins Homemade Bread

### **Mains**

Smoked Haddock, Poached Egg, Feuillette & Hollandaise Sauce

Pan fried Pollock, Tomato & Chorizo Fondue

Confit Duck Leg, Three way Root Boulanger

Daube of Beef, Snitter Bitter Sauce, Dauphinoise Potatoes, Bundle of Vegetables

Supreme of Chicken, stuffed with Haggis, Creamed Spinach, Peppercorn Sauce

Slow Roasted Pulled Pork, Cider & Chain bridge Honey Sauce, wilted Greens, Vegetable Dauphinoise Potatoes

Butternut Squash, Fennel Lasagne

Vegetable Wellington stuffed with Goat's Cheese, Red Onion Chutney, Spinach

### **Desserts**

Lemon Posset & Fennel Biscotti Biscuits

Raspberry Panna cotta & Fruit Soup

Chocolate Mousse with Barista Coffee Cappuccino

Classic Pavlova with Seasonal Fruits (sharing platter)

Dark Chocolate Brownie, Doddington Ice-cream

Warm Sticky Toffee pudding with Caramel Sauce

Cafeteria of Filter Coffee  
£35.00 per head +vat

The offer of one dish per course with a choice of vegetarian

## **Option 2**

### **Starters**

Farm House Game Terrine, Smoked Bacon, Prune & Armagnac Chutney (seasonal)

Ballantine of Salmon, Watercress Mayonnaise, Micro Greens

Ham Hock Fritters with Pear and Grape Chutney

Cured Beef Carpaccio with Horseradish dressing, Fennel Salad

Crayfish & Seahouses Smoked Salmon Cocktail Pot

Celeriac, Walnut, Feta & Apple Salad (v)

Smoked Chicken, Roasted Walnuts & Goats Cheese Salad, Honey & Mustard Dressing

All served with Wilkins Homemade Bread

### **Mains**

Sautéed Seabass, Spinach with Mussel Chowder

Pot Roasted Duck Breast, Duck Spring Roll, Sweet Potato Puree, Plum Sauce

Rich Venison Stew, Glazed Shallots, Button Mushrooms, Bacon Lardon, creamed mash (seasonal)

Herb and Butter Poached Chicken, Bubble & Squeak, Madeira Sauce

Gnocchi, Sage Butter, Pine Kernels & Parmesan (v)

Roast Prime Sirloin, Glazed Fondant

Pan- fried Salmon, charred Asparagus, Butter & Chive Sauce

Slow Cooked Shoulder of Wingate's Lamb, Fondant Potato, Rosemary Sauce

### **Desserts**

Classic Crème Brule

Strawberry Tart, Vanilla Cream

White Chocolate Cheesecake & Amaretto

Baked Chocolate Tart with Berry Milkshake

Hot Spiced Orange Cake

Cafeteria of Filter Coffee and Chocolate Pieces  
£40.00 per head +vat

The offer of one dish per course with a choice of vegetarian