



Starters & Puds

“WHY SETTLE FOR ONE STARTER?”

Christmas 2008

Menu A

£14.00 per person

CHICKEN LIVER PARFAIT WITH RED ONION JAM

SMOKED HADDOCK TARTLET WITH DRESSED LEAVES

PAN FRIED GNOCCHI WITH OLIVES, SUN BLUSHED TOMATOES WITH A BASIL DRESSING

HONEY GLAZED HAM

Maple syrup & clove roasted ham with braised red cabbage

ROAST SALMON

Pan roasted salmon with creamed puy lentils

BUTTERNUT SQUASH RISOTTO

Butternut squash & Dolcelatte risotto cake in lightly spiced breadcrumbs with dressed roquette

Roasted vegetables and baby new potatoes served with all dishes

XMAS PUDDING WITH EGG NOG ICE CREAM

RICH CHOCOLATE TORTE WITH VANILLA MASCARPONE CREAM

ORANGE CHEESE CAKE WITH PASSION FRUIT SYRUP

Note: In keeping with the Starters & Puds format the first two courses along with vegetables will arrive at the table together.

A £5 per head deposit is required for all parties over six

2-6 SHAKESPEARE ST. NEWCASTLE UPON TYNE 0191 233 2515