



# Starters & Puds

“WHY SETTLE FOR ONE STARTER?”

Christmas 2008

Menu B

£17.00 per person

OVEN ROASTED BABY BEETROOT WITH GOATS CHEESE SAUCE

SEARED PIGEON BREAST WITH CRISPY PANCETTA SALAD

PRAWNS WITH AVOCADO GUACAMOLE & ROASTED RED PEPPER

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#### SMOKED HADDOCK & EGG

Poached smoked haddock with a soft poached egg

#### BEEF & HORSERADISH

Confit of Organic beef with horseradish ice cream

#### BUTTERNUT SQUASH RISOTTO

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

Roast vegetables and baby new potatoes served with all dishes

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#### CHRISTMAS 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