

FESTIVE SET MENU

THREE COURSES £28

ROAST RED PEPPER & SWEET POTATO SOUP

with basil oil and sourdough

CHICKEN LIVER PATE

with apple chutney and malted toast

SMOKED HADDOCK & SALMON FISHCAKE

with wilted spinach and Hollandaise sauce

SMOKED PAPRIKA HOUMOUS

with flatbread and spiced vegetable salad



STUFFED TURKEY & PIGS IN BLANKETS

with all of the trimmings, cranberry and gravy

SLOW COOKED BEEF BRISKET

with Brown Ale, horseradish mash and baby parsnips

PAN FRIED COLEY, PEA & ASPARAGUS RISOTTO

with saffron cream

CRANBERRY NUT ROAST

with honey glazed root vegetables and mustard gravy



STILTON & MATURE CHEDDAR

with wafers and chutney

TRADITIONAL CHRISTMAS PUDDING

with Alnwick Rum sauce

HAZELNUT CREME BRULEE

with lemon and thyme shortbread

VANILLA & MULLED WINTER FRUIT ROULADE

with Chantilly cream and berry compote

CHRISTMAS DAY

ADULT £85 | CHILD £50

CANAPES & FIZZ



WINTER SPICED PARSNIP SOUP

with root vegetable crisps and sourdough

ANGLERS GAME TERRINE

with fig and port chutney, toasted brioche and walnuts

POTTED CRAYFISH & SMOKED TROUT

with honey and mustard bay leaf and malted loaf

TWICE BAKED BUTTERNUT SQUASH SOUFFLE

with sage and nettle cheese sauce



STUFFED TURKEY & PIGS IN BLANKETS

with all of the trimmings, cranberry and gravy

GRAND RESERVE SIRLOIN

with ox cheek croquette, Yorkshire pudding, winter vegetables and thyme jus

PAN FRIED HALIBUT

with brown shrimp, charred corn risotto, bernaïse and samphire

GOATS CHEESE, SPINACH & LEEK STRUDEL

with roast butternut squash, baked beetroot and spiced carrot



WARM CHOCOLATE BROWNIE

with salted caramel ice cream, honey comb and berries

TRADITIONAL CHRISTMAS PUDDING

with Alnwick Rum sauce

GINGERBREAD & CLEMENTINE TRIFLE

with Grand Marnier custard and roasted almonds

FESTIVE CHEESE SELECTION

with wafers, chutney, grapes and celery



RINGTON'S TEA, COFFEE & AFTER DINNER TREATS