The Green Room

Food by
TEXTURE

Festive Menu

2 courses £32 | 3 courses £36.95

Starters

Celeriac Velouté
Served with Celeriac Crisps, EVOO & Artisan Bread (V)

Ham Hock Terrine
With Pease Pudding, Croutes & Chicory

Gin & Juniper–Marinated Salmon
Crème Fraîche, Cucumber & Focaccia

Twice-Baked Cheese Soufflé *(V)*

Mains

Truffle Butter-Roasted Turkey
Served with all the traditional trimmings

14-Hour Slow-Braised Brisket of Beef
Creamy Mash, Stewed Root Vegetables & Thyme Roasting Juices

Grilled Sea Bass Fillet
Sautéed Baby Potatoes, Sprout Tops & Pancetta, Sauce Messine

Ravioli of Hot Honey & Taleggio
Butternut Purée, Cavolo Nero & Sage Beurre Noisette (V)

Desserts

Dark Chocolate Fondant
With Candied Hazelnuts & Vanilla Ice Cream (V)

Spiced Apple Crumble
Served with Homemade Custard (V)

Chef's Homemade Christmas Pudding
Orange and Cranberry-infused, with Warm Brandy Sauce (V)

Grandad's Boozy Christmas Cake
Served with Wensleydale Cheese (V)

Vegetarian (V)

Kids Festive Menu

2 Courses £9.00 | 3 Courses £12.00

Starters

Cheese Fondue with Dipping Breads *(V)*
Soup of the Day with Warm Bread

Mains

Geordie Bangers Sausage & Mash
Tomato Pasta Topped with Cheese *(V)*
Mini Turkey Dinner with all the Trimmings

Desserts

Chocolate Brownie with Vanilla Ice Cream *(V)*
Ice Cream Selection – choice of two flavours *(V)*

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please scan the QR code for further details of allergens within our dishes.

All food provided by our catering partner Texture NCL Ltd at The Green Room and catered events at the Theatre is sold by NTR Green Room Limited as agent for and on behalf of Texture NCL Ltd