

Pleased
to meet you
NEWCASTLE

Festive Menu

Available from 24th November until 24th December (excludes Sundays).

12.00pm - 5.00pm two courses £29.95 / three courses £34.95

5.00pm - 9.30pm two courses £34.95 / three courses £39.95

To Start

Roasted Celeriac & Apple Soup
Truffle, toasted hazelnuts & warm
homemade focaccia

PTMY House Cured Salmon
Potato cakes, pickled cucumber
& citrus crème fraîche

**Miso & Harissa Chargrilled
Vegetables**
Herby yoghurt, pomegranate
& toasted pine nuts

**Crispy Shredded Duck
Spring Rolls**
Pickled plums & sweet chilli sauce

**Belly Pork, Apple &
Chestnut Scotch Egg**
Spiced cranberry ketchup

Mains

Butter Roasted Turkey
Rolled and stuffed with cranberry,
apricot, sage & onion stuffing,
wrapped in pancetta with pigs in
blankets. Served with honey
roasted roots, winter spiced braised
red cabbage, glazed sprouts, duck
fat roast potatoes & buttered
winter greens.

8oz Ribeye Steak
Cooked to your liking with
beef dripping chips, brandy
peppercorn sauce, watercress
& crispy onions

Pan Roasted Venison
Black pudding sausage roll, juniper
roasted root vegetables, winter
cabbage, celeriac purée
& mulled wine poached
pear chutney.

Mulled Wine Spiced Duck Confit
Sweet potato fondant,
roasted beetroot, smoked bacon
& braised cabbage.

Pan Roasted Salmon Fillet
Mini fishcake, buttered
crushed potatoes, tenderstem
broccoli & prawn, lemon and
white wine sauce.

**Wild Mushroom & Roasted
Winter Squash Pearl
Barley Risotto**
Cavolo nero & toasted chestnuts.

To Finish

**Winter Spiced Sticky Toffee
Pudding**
Toffee sauce & hazelnut praline
ice cream

Chocolate Fondant
Warm chocolate sauce, Baileys ice
cream & fresh raspberries

PTMY Christmas Pudding
Brandy snap cream & cranberry
compote

Sherry Trifle
Gingerbread sponge, clementine
custard, winter berries &
Chantilly cream

**Bramley Apple, Fig &
Chestnut Crumble**
Flapjack topping & rich vanilla
ice cream

Selection of British Isle Cheeses
Thomas Fudge crackers, quince &
fig chutney, celery & apple

Sides

£4.50 Each

Creamy mashed potato
**Roast spiced butternut squash
with sage pesto**
**Duck fat roast potatoes with
rosemary salt**
Balsamic glazed red cabbage
Honey roasted root vegetables
**Tenderstem broccoli with
toasted hazelnuts**
Maple glazed pigs in blankets
PTMY sausage meat stuffing

10% discretionary service charge applied to your bill. Please advise your server if you have allergy or dietary requirements.
All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot
guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.