



Pleased
to·meet·you
NEWCASTLE

Non Gluten Festive Menu

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

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

(excludes Sundays)

To Start

Roasted Celeriac & Apple Soup (ve)

Warm bread

Corn Tortillas

Salsa & roasted red pepper
houmous

PTMY House Cured Salmon

Pickled cucumber & citrus
crème fraîche

Miso & Harissa Chargrilled Vegetables (ve)

Herby yoghurt, pomegranate
& toasted pine nuts

Mains

Butter Roasted Turkey

Rolled and stuffed with cranberry,
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

Grilled to your liking with
beef dripping chips & brandy
peppercorn sauce.
ADD £3 Supplement

Wild Mushroom Stroganoff (v)

Gherkins, red pepper, smoked
paprika, sour cream & chives with
steamed basmati rice

Pan Roasted Salmon Fillet

Buttered crushed potatoes,
tenderstem broccoli & prawn,
lemon and white wine sauce.

To Finish

Orchard Apple & Winter Berry Crumble (ve)

Flapjack topping & rich vanilla
ice cream

Triple Chocolate Brownie (v)

Raspberry sorbet, mulled winter
fruits & Chantilly cream

Selection of Ice Creams & Sorbets (ve)

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.

