



**Summer Menu – June, July, August**

Gazpacho with garlic croutons (V)

Tian of Northumberland crab with a cucumber salsa (£2 supplement)

Cauliflower & carrot terrine with a chilli, ginger & peanut dressing (V)

Prosciutto with rocket, parmesan & olive oil

GH prawn cocktail

Salmon, caper & parsley fishcake with a crème fraiche tartare

Watermelon & feta salad with black olives (V)

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Poached sea trout, new potatoes, minted pea puree & hollandaise

Char grilled rib eye steak with roast cherry tomatoes & seasonal vegetables

Grilled free range chicken breast with summer ratatouille

Roast loin of pork with a black pudding mash & a redcurrant & thyme jus

Natural smoked haddock fillet grilled with lemon & butter, spring onion mash & a poached egg

Balsamic glazed lamb shank with cous cous & green beans

Lamb steaks with pea & chickpea mash & a mint & lemon pesto

Courgette & herb risotto (V)

Basil roulade with goat's cheese & sun blushed tomatoes (V)

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Rich chocolate tart

Local strawberries & cream

Summer fruit salad

Hazelnut meringue & whipped cream

Lemon & raspberry cheesecake

Summer fruits in prosecco jelly

Vanilla panacotta



**Spring – March, April, May**

Spring vegetable minestrone with parmesan shavings (V)

Smoked haddock & pea soup

Asparagus and a soft boiled egg with soldiers for dipping (V) (£2 supplement)

Duck, watercress & orange salad with a wholegrain mustard & orange dressing

Smoked salmon mousse with a cucumber dill salad

Beetroot, pine nut & goat's cheese salad (V)

Chicken & basil terrine wrapped in parma ham

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Spring lamb with a spinach & feta roll & greens

Grilled sole with lemon, parsley & caper butter sauce, new potatoes & sautéed broad beans

Balsamic tomato chicken with basil & wild rice

Scallops with a minted pea puree, crispy bacon & mint oil (£5 supplement)

Venison steak with orange & port sauce & a pomegranate walnut salad

Roasted chicken supreme with chick pea salad & a tahini sauce

Open lasagna of leek & goats cheese with a green salad (V)

Wild mushroom & green bean risotto with truffle oil (V)

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Cherries Jubilee

Tarte au citron

Crème Caramel with hazelnut brittle

Orange & pine nut cake with a dollop of crème fraiche

Rhubarb panacotta with homemade shortbread



**Winter – December, January, February**

Winter vegetable soup (V)

White bean, bacon & chorizo soup

Moules marinieres with crusty bread

Leek & goat's cheese tart (V)

Chicken liver parfait with toasted brioche

A taste of haggis, neeps & tatties

Smoked salmon with wholemeal bread & lemon crème fraiche

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Roast Northumbrian turkey with all the trimmings

Chargrilled rib eye steak with herb butter, roast butternut squash & parsnips (£5 supplement)

Herb crusted rack of lamb, gratin potatoes with mustard, crème fraiche & green beans (£5 supplement)

Pan fried guinea fowl with bubble & squeak, chipolata, bread sauce

Seabass fillet with saffron mash, wilted spinach & provencale tomatoes

Salmon Koubrliac with hollandaise & seasonal vegetables

Venison & mushroom pie with port & pickled walnuts, dauphinoise potatoes & green beans

Roast root vegetable strudel, braised red cabbage & Dauphinoise potatoes (V)

Mushroom & hazelnut loaf with a sweet pepper sauce, Dauphinoise potatoes & greens (V)

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Honey roast figs & crème fraiche

Sticky ginger pudding with pouring cream

Apple crumble crème brulee

Three chocolate mousse with a mulled berry compote

Christmas Pudding with lashings of brandy sauce

Christmas pudding ice cream with homemade shortbread

GH Black forest gateau



## Seasonal Event Menus

### Autumn – September, October, November

Roast pumpkin soup with toasted pumpkin seeds (V)

Leek & potato soup (V)

Fig & feta salad (V)

Twice baked smoked Northumberland cheese soufflé

Smoked haddock fishcake with a spring onion tartare

Jambon persille with home pickled vegetables

Home soused mackerel with cucumber salad, horseradish crème fraiche & rye bread

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Beef Wellington, sautéed potatoes, seasonal vegetables (£5 supplement)

Lamb shank with braised puy lentils on potato puree

Breast of woodpigeon with sweet potato rosti, buttered cabbage & a red wine sauce

Chargrilled tuna with salsa verde & crushed potatoes

Chicken breast Veronique with crispy potatoes & spinach

Rack of lamb with smoked garlic mash & curly kale (£5 supplement)

Chestnut & mushroom stuffed cabbage parcels with winter vegetable colcannon (V)

Beetroot & mascarpone risotto with Wensleydale cheese (V)

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Apple & blackberry tarte tatin

Sloe gin trifle

Rum & raisin panacotta

St Emilion chocolate slice

GH Dessert plate in miniature

Sticky toffee pudding with pouring cream

Tiramisu