



- Christmas 2019 -

menu served daily 15th November 'til 31st December (mon-sat 12 'til 9pm, sun 12 'til 7pm)

main £13.95 two courses £19.95 three courses £24.95

10% discount on food when pre-ordering a two or three course meal from this menu for groups of six or more

french onion & pumpkin soup with goats cheese (v) (gluten free option)

served with artisan bread & butter

...it's gluten free if you swap artisan bread for a warm gf baguette for an additional £1

duck & orange terrine

winter spiced jack daniel's marmalade & toasted sourdough (over 18's only)

ginger spiced sweet potato cakes with lime & avocado (vegan) (gluten free)

silken tofu and almond milk crème fraiche & jewelled pomegranate

razor clam & chorizo (gluten free)

a warm salad of razor clams, lambs leaf, broad beans, diced chorizo and sherry vinaigrette

griddled halloumi cheese (v) (gluten free)

apple & chicory jumble, pine nuts, cranberry dressing

locally reared free-range roast turkey (gluten free option)

winter berry stuffing, pigs in blankets, roasted roots, creamed tatties, savoy cabbage, brussels sprouts with chestnuts, cranberry jus and because we're Geordies, a Yorkshire pudding of course ☺

...ask your server for a gluten free yorkie

tenderloin of beef

chestnut mushroom, garlic & rosemary mash, vichy carrots, sugar snaps & winter greens, port jus (£3 supplement)

pan fried fillet of salmon (gluten free)

with a cranberry and pistachio nut crust

charlotte potatoes, lemon & dill butter, sugar snaps, tender stem broccoli

roasted beetroot, butternut squash & chestnut wellington (vegan)

olive oil & mustard mash, thyme roasted carrot & parsnip, brussels sprouts, winter greens, rich vegan gravy

spiced apple roasted pork loin (gluten free)

black pudding mash, braised red cabbage, brussels sprouts, winter greens, red current & sage jus

traditional christmas pudding (v)

with brandy ice cream

gooey flourless mince pie chocolate brownie (vegan) (gluten free) (over 18's only)

blackberry brandy compote, vanilla ice cream from 'northern bloc'

gin o'clock boozy trifle (v) (gluten free) (over 18's only)

infused with 'edinburgh christmas gin' with botanicals of frankincense and myrrh served with homemade gluten free shortbread

sticky toffee poached pear pudding (v)

caramel sauce, bekleberry's vanilla ice cream

individual cheese plank (£3 supplement) (v)

a selection of local farm cheeses, oatcakes, winter fruit chutney, smoked bacon jam*, celery and grapes

**homemade vegetarian flavor drop bacon jam*

to make a christmas booking enquiry visit our website at www.citytavern.co.uk

or phone 0191 232 1308