

City Tavern

Christmas at City Tavern – Served throughout December

2 courses £21.95 / 3 courses £26.95

to start...

parsnip and apple soup (v) (*gluten free*) (*vegan*) (*dairy free*)
topped with parsnip crisps

ham hock terrine (*gluten free*) £6.95
soused vegetables and mustard dressing

beetroot cured salmon (*gluten free*) £6.95
with horseradish crème fraiche

duck liver pate £6.95
toasted artisan bread and bitter orange marmalade

main course...

locally reared free-range roast turkey £15.95
winter berry stuffing, pigs in blankets and cranberry jus
roasted roots, braised red cabbage, new potatoes & brussel sprouts with chestnuts

squash, beetroot and puy lentil wellington (v) (*vegan*) (*dairy free*) £15.95
olive oil mash, seasonal greens and red onion gravy

pan-seared monk fish (*gluten free*) £17.95*
with crushed new potatoes & a light mussel and saffron sauce
*£2 supplement (when ordered as part of the 2 or 3 course deal)

northumbrian lamb shank £15.95
mustard mash, seasonal veg and red currant gravy

to finish...

traditional christmas pudding (v) £6.95
served with figs poached in mulled wine and beckeberly's irish cream ice cream

panettone bread & butter pudding (v) £6.95
served with beckeberly's cointreau ice cream

stem ginger steamed pudding (v) £6.95
served with vanilla custard

city tavern locally sourced cheeseboard (v) (*gluten free option – please ask*) £8.95
please ask for today's offering

*served with stockan's oatcakes, winter fruit chutney, smoked bacon jam**, celery & grapes*
***home-made vegetarian flavour drop bacon jam*

*£2 supplement (when ordered as part of the 2 or 3 course deal)