

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*) £6.95
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 beckleberry's irish cream ice cream

panettone bread & butter pudding (v) £6.95
served with beckleberry'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)

some dates still available for your christmas parties & table bookings!
speak to a member of staff for details...

*fancy something else? why not check out our daily selection over on the next page
or the sharing platters on the blackboards on your table?*

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fig & grilled goats cheese salad (v) (gluten/wheat free) with mixed leaf, toasted pine nuts and lemon dressing (contains nuts)	5.95 / 8.95
home-made spiced fish cakes a selection of locally sourced haddock, salmon & cod <i>served with asian salad and sweet chilli dip</i>	5.95 / 8.95
steamed mussels with chunky bread (gluten/wheat free option)* in classic white wine and cream, or spanish tomato and chorizo <i>*(gluten/wheat free baguette: £1 supplement) *add fries for £1.75</i>	7.95 / 10.95 *
steak & ale pie lovingly made with northumberland beef and our own hand pulled ale <i>served with creamed tatties, or hand cut chips, green veg and a jug of gravy</i>	9.95
italian meatballs pork & beef meatballs in tomato, red wine, garlic, onion & herb sauce <i>served with tagliatelle with parmesan shavings</i>	8.95
fish & chips (gluten/wheat free option)* catch of the day in our own beer batter <i>served with hand cut chips, mushy peas and chunky tartare sauce / *(it's gluten/wheat free with tempura batter)</i>	10.95
veggie fish & chips (v) (gluten/wheat free option)* halloumi cheese patties in our own beer batter <i>served with hand cut chips, mushy peas and chunky tartare sauce / *(it's gluten/wheat free with tempura batter)</i>	9.95
mince & leek dumplings a classic, made with prime mince beef, and suet leek dumplings <i>served with a selection of vegetables, creamed tatties, and a jug of rich gravy</i>	8.95
tavern chicken & chips (gluten/wheat free) lemon and thyme pot roast free-range braised chicken <i>served with hand cut chips, or fries, & a side of house 'slaw</i>	8.95
aromatic thai green curry (v) (vegan) (gluten/wheat free) (contains nuts) home-made with asian vegetables, served with sticky rice <i>add grilled chicken for £1.95</i>	8.95
home-made minced beef & 3 bean chilli topped with jalapeno salsa and soured cream <i>served with sticky rice</i>	8.95
100% pure ground beef hamburger with mustard mayo, red onion, beef tomato and cheese <i>served with hand-cut chips, or fries, homemade onion rings, sipping salsa, house 'slaw & dill pickles</i> add bacon, chilli or blue cheese for an extra £1	10.95
veggie burger (v) a grilled field mushroom & griddled halloumi cheese <i>with grilled aubergine and peppers, mustard mayo, red onion & beef tomato</i> <i>served with hand-cut chips, or fries, homemade onion rings, sipping salsa, house 'slaw & dill pickles</i>	9.95
three grilled pork & leek sausages (gluten/wheat free) from the award winning northumberland sausage company <i>with creamed tatties, or hand cut chips, garden peas and onion jus / vegetarian sausage available (v)</i>	8.95
10oz aged northumberland rib eye steak with grilled flat-cap mushroom, beef tomato, home-made onion rings and hand cut chips <i>plus a sauce of your choice: peppercorn, dienne, blue cheese, or a jug of rich onion gravy</i>	15.95
home-made fish finger sarni (gluten/wheat free option)* served in soft bloomer bread, smothered with minted mushy peas <i>with hand cut chips, or fries and chunky tartare sauce / *(gluten/wheat free baguette: £1 supplement)</i>	9.95
hot roast northumbrian beef (gluten/wheat free option)* in rich red wine gravy, served in soft flour bloomer bread <i>with hand cut chips and 'bang-bang' mustard / *(gluten/wheat free baguette: £1 supplement)</i>	8.95
falafel wrap (v) (vegan) authentic middle-eastern chickpea falafels <i>with hummus, roasted peppers and spicy tomato salsa in a soft tortilla wrap</i>	8.95

still hungry? check out our delicious home-made puds on our christmas menu...