



christmas 2021

17th November till 31st December

main £14.95 two courses £19.95 three courses £24.95

10% discount when pre-ordering a three-course meal from this menu for a table booking of six or more

spiced sweet potato, leek & stilton soup v

artisan bread & butter

home-made ham hock terrine

mustard & garlic aioli, toasted sourdough

french bean, tomato and pistachio salad Vg gf

garlic aioli (almond milk)

gravadlax gf

dill cured salmon, horseradish crème fraiche

free-range roast turkey

*pigs in blankets, winter berry pork stuffing, cranberry sauce
roasted and mashed tatties, roasted roots, brussels sprouts, rich onion gravy
and because we're Geordies, a home-made Yorkshire pudding of course ©*

slow roasted ox-cheek of northumberland beef gf

dauphinoise potatoes, winter greens, red wine jus

roasted beetroot, butternut squash & chestnut wellington Vg

*a true taste of christmas, home-made using dairy/gluten free puff pastry
roasted and mashed tatties, roasted roots, brussels sprouts, rich onion gravy*

pan fried fillet of salmon gf

*cranberry & pistachio nut crust
dauphinoise potatoes, winter greens, lemon butter*

home-made gooey flourless chocolate clementine brownie v gf

winter berry brandy compote, vanilla ice cream

gin o'clock boozy sundae* Vg gf

*chocolate brownie / strawberry / vanilla vegan ice creams
infused with city tavern gin* (with botanicals of clementine & bay)
our own infusion, city tavern gin, available to purchase in 500ml bottles

home-made sticky toffee christmas pudding* v

brandy sauce, vanilla ice cream*

individual cheese plank (£3 supplement) v gf

a selection of local farm cheeses, gluten free oatcakes, homemade winter chutney, celery and grapes

v vegetarian Vg vegan gf gluten free *contains alcohol

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

or phone 0191 232 1308, or ask a member of our team