

Starter choices

Smoked trout and potato salad with horseradish cream.
A coarse set game terrine with duck, pheasant and pigeon served with toasted brioche.
Smoked salmon Pate served with salad garnish and oatmeal biscuit.
Rare beef salad with watercress and homemade horseradish.
Green vegetable salad, asparagus, peas, beans, spring onion with a hazelnut dressing.
Leek & potato soup with watercress puree

Mains

PoSHHnosh Chicken casserole, paprika spiced, onion, bacon, chicken, tomatoes, garlic, beans, topped with cheddar and tortilla.
Mushroom and potato green.
Thai curry and fragrant rice with garlic naan breads.
Traditional shepherds hut pie local lamb, Northumbria cheese.
Slow cooked Northumbrian mutton casserole in mint with cherry tomatoes, butter beans, served with a mustard mash.
Beef and mushroom ale pie topped with puff pastry served with new potato's and fresh vegetables.
Whole trout filled with prawns, herbs and spices, served with new potatoes and salad.
Northumbrian sausage wheel in a cider glaze with Borders mashed (potato, cabbage & cheese)

Puddings

Sticky toffee tart with vanilla ice cream and toffee sauce.
Classic apple pie with real English custard.
White chocolate sponge pudding with a molten dark chocolate centre & cream.
Plum fudge pudding served with crème freche.
Traditional individual blackberry and apple crumbles with cream or real English custard.

Breakfast

Posh continental, salamis, meats, cheeses, croissants, fruit salad, cereals & juices.
Cereal, fruit, yoghurt !& full one pan English: chipolatos, bacon, mushroom, tomato's, eggs.