

£23.95 2 COURSES | £29.95 3 COURSES

Includes a glass of prosecco or non-alcoholic alternative

STARTERS

CURRIED CAULIFLOWER COCONUT SOUP **V|VG**

with Bombay crumble topping and warm rustic bread.

CHICKEN LIVER, BACON & COGNAC PATE

with red onion and plum jam and toasted sourdough.

DEVON CRAB & PRAWN TIAN **V**

with Marie Rose sauce, smashed avocado, Bloody Mary gel, cherry tomato confit and Melba toast.

DESSERTS

WARM CHRISTMAS PUDDING

with brandy sauce.

DARK CHOCOLATE TORTE

with Madagascan vanilla ice-cream, freeze-dried cherry powder, fresh raspberries & hazlenut snow.

BAKED VANILLA CHEESECAKE

with caramelised white chocolate, raspberry ripple ice-cream & freeze-dried raspberry powder.

MAINS

12 HOUR ROASTED TURKEY BALLOTINE

stuffed with sage, apricot & sausagemeat, served with Marmite roasties, pigs in blankets, Koffman sprouts, maple-chilli glazed parsnips, roasted seasonal veg hash and lashings of proper gravy!

10oz FLAT IRON STEAK

+5.00pp SURCHARGE

with bearnaise sauce, served with twice-cooked house fries, flat-cap mushroom, cherry tomato confit and a side salad.

NK FESTIVE BURGER

Turkey schnitzel topped with sage, apricot & sausagemeat stuffing, crispy bacon mayo, & red onion & plum jam on a toasted brioche bun, served with twice-cooked house fries & a pot of dipping gravy!

WILD MUSHROOM, SHALLOT & MADEIRA PIE **V|VG**

served with Marmite roasties, maple-chilli glazed parsnips, roasted seasonal veg hash and vegan gravy.

SOMETHING EXTRA

STUFFING BALLS

sage, apricot & sausagemeat

4.00

PIGS IN BLANKETS

in maple glaze.

5.00

CAULIFLOWER CHEESE

with parmesan crumb.

4.00

DRINKS PACKAGES

Build your own drinks package to have ready on arrival.

BOTTLE OF PROSECCO

23.00

BOTTLE OF HOUSE WHITE

17.00

BOTTLE OF HOUSE RED

17.00

BOTTLE OF HOUSE ROSÉ

18.00

BEER BUCKET

8 bottles of Corona

25.00

CIDER BUCKET

a selection of 6 bottles of cider

28.00

To book visit www.northern.kitchen/christmas

Terms & Conditions: A £5.00pp deposit may be required to secure your reservation. Food to be pre-ordered 7 days in advance of your reservation date. Whilst we try our best to avoid it, some details or products may be subject to change.

Please inform us of any allergies or intolerances before placing your order, not all ingredients are listed and our food is prepared where allergenic ingredients are stored. We cannot guarantee the total absence of allergens. **V** Vegetarian **VG** Vegan

A discretionary service charge will be added to the bill for groups of 10+, please ask your server for more details.

SCAN TO
BOOK A TABLE

