



THE TOWN WALL CHRISTMAS MENU

Starters:

Roasted Pumpkin & Sage Soup

Tomato Cured & Smoked Mackerel with Fennel & Potato Salad

Poached Chicken, Roasted Beetroot & Pickle Mushroom Salad, Pancetta & Chestnut dressing

Roasted Portobello Mushroom stuffed with Goats Cheese, Crispy Kale, Puy Lentil & Truffle Vinaigrette (V)

Mains:

Slow Cooked Lamb Neck fillet, Braised Winter Vegetables & Butter Mash

Pan Seared Black Bream Fillet, Crushed New Potatoes, Celeriac Purée & Wilted Kale

Wild Mushroom & Butternut Risotto (V)

Northumbrian Turkey Ballotine, Cranberry & Pork Stuffing, Duck Fat Roasted Potatoes

All served with seasonal vegetables

Desserts:

Traditional Christmas Pudding with Cognac & Vanilla Sauce

Rum Raisin Bread & Butter Pudding with Vanilla Custard

Winter Berry Trifle

Baked Chocolate Fondant with Clotted Cream

2 courses £16.95

3 courses £19.95

A discretionary service charge of 10% will be added to your bill – this service charge goes directly to The Town Wall kitchen & bar staff



FESTIVE BUFFET

(minimum order 20 people)

Turkey & Smoked Bacon Scotch Eggs

Pork & Cranberry Sausage Rolls

Smoked Beef, Celeriac, Beetroot Slaw on Bruschetta

Festive Wraps with Turkey & Stuffing, Tuna & Cucumber Salad,
Mature Cheddar & Cranberry Relish

Potato & Rocket Salad

Pickled Mackerel, Beetroot & Fennel Salad

Parmesan & Caramelised Onion Pin Wheels

Chips & Dips

with Guacamole, Tomato & Red Onion Salsa, Chive Sour Cream

Mini Mince Pies

Chocolate Brownie & Hazelnut Cream

£11.95 per person (minimum order 20 people)

A discretionary service charge of 10% will be added to your bill – this service charge goes directly to The Town Wall kitchen & bar staff