



Roasted Butternut squash & Sweet potato Cream Cocktail of Shrimp with Herb & Red Mayonnaise sauce



Selection of dressed salad leaves, Roasted Bacon Lardons & Caesar Emulsion

Fruit juice

Mains

Norfolk free range Turkey, Traditional Christmas accompaniments, Pan Juices

Roast Pork Loin, Apple Sauce & Oven Roasted Onion Gravy

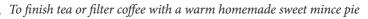
Fillet of Farmed Grilled Sea Bass with a Samphire Beurr Maitre D

Tomato, Dijon Mustard Tart, Basil & Parmesan Crust, Chilli Tomato Jam



Festive pudding, Brandy Crème Anglaise Warm chocolate brownie, Vanilla Bean Ice Cream

Lemon Posset & Winter Berries





## £15 per person

Please let us know if you have any special dietary needs or allergies











Tuesday 29th November

Wednesday 30th November

Thursday 1st December

Tuesday 6th December

Wednesday 7th December
Thursday 8th December

Tuesday 13th December

Wednesday 14th December

Tuesday 20th December

Wednesday 21st December

Thursday 22nd December



Thursday 15th December



## Book

Email michelle.bowman@tynecoast.ac.uk or call on 0191 229 5237





