

THE **JOINERS ARMS**
GASTRO PUB & LUXURY 5* INN

Christmas Day Menu

Amuse Bouche

Brie and Cranberry Croustade

Starters

Roasted Onion and Cider Soup
Coquetdale cheese and apple toasts (vga)

Beetroot and Alnwick Gin cured Salmon
Beetroot and orange salad, pickled radish

Prawn and Crayfish Cocktail,
Heritage baby tomatoes, Bloody Mary sauce

Northumberland Honey Glazed Local Goat's Cheese,
Mulled wine poached pear and walnut salad (v)

Crispy Ham Hock Fritters
Piccalilli puree, celeriac remoulade

A Touch of Sparkle

Sorbet Course

Mains

Traditional Roast Norfolk Bronze Turkey Breast & Pulled Sticky Leg
Mash, duck fat roasties, seasonal vegetables and all the trimmings

Roast Sirloin of Northumbrian Beef
Yorkshire pudding, fondant potato, kale,
braised carrots, red wine gravy

Rolled Pork Shoulder
Black pudding mash, braised red cabbage,
carrots and kale, red wine jus

Pan Roasted Cod Loin
Mediterranean vegetable couscous, crispy
squid and harissa yoghurt

Lentil, Butternut Squash and Mushroom Wellington
Roast potatoes, seasonal vegetables and gravy (vg)

Desserts

Traditional Christmas Pudding
Homemade brandy sauce, red currants (vga)

Honeycomb Cheesecake
Toffee sauce, salted caramel ice cream

Lemon and Lime Baked Alaska
Spiced berry compote

Dark Chocolate and Raspberry Tart
raspberry sorbet, winter berries (vg)

Selection of British and Northumbrian Cheeses
Homemade chutney, assorted biscuits

Some of our menu items contain allergens. Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. If you have an allergy, please inform a member of staff and refer to our allergen matrix.

We are not liable for anyone who carries an airborne or contact nut allergy.
Please keep children with you at all times management cannot be responsible for their safety thank you.