



**Christmas Day 2017**

**£74.95 Per Person 7 Course Banquet**

**Champagne and Canapés on Arrival**

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**STARTERS**

*Parsnip and Apple Soup, Parsnip Crisps and Mizuna Leaf*

*Duck and Orange Pâté, Homemade Sourdough, Plum Chutney*

*Scottish Smoked Salmon Tian, Pickled Cucumber, Cream Cheese and Thai Basil*

*Oven Baked Brie, Celery Rosti, Poached Quails Egg and Coriander*

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**Homemade Mint Sorbet**

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**MAIN COURSE**

*Traditional Turkey Dinner, Butter Basted Turkey Crown, Garlic and Rosemary, Roast Potatoes and all the Trimmings*

*Succulent Beef Tenderloin, Mushroom and Chestnut Beignet, Garlic and Rosemary Roast Potatoes, Yorkshire Pudding, Powder and Red Wine Jus*

*Poached Salmon Fillet, Pomme Parisienne, Fennel & Savoy, Samphire Brown Butter*

*Wild Mushroom Risotto, Toasted Chestnuts, Poached Eggs and Chives*

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**DESSERTS**

*Salted Caramel Cheesecake, Caramelized Banana, Pecan Nuts and Banana Ice Cream*

*Traditional Christmas Pudding, Brandy Sauce*

*Apple Tart Tatin, Pistachio Crumb, Cinnamon Gel and Pistachio Ice Cream*

*Layered Milk Chocolate Mousse, Amoretti Biscuits, Espresso Ice Cream and Amaretto*

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**Cheese and Port**

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**Handmade Mince Pies and Coffee**

**Bookings between 12pm and 3pm, £25 per person non-refundable deposit required upon time of booking. Pre-order essential including any dietary requirements. Please call 0191 4879038**

**516 Durham Road, Low Fell, NE9 6HU**

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