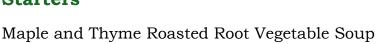


Dunston Bistro Festive Menu 2025 Served From 28th November until 24th December



Chicken and Pulled Ham Terrine with fruit Chutney – dressed leaves – crostini

Smoked Salmon and Prawn Cocktail Cucumber ribbons – baby gem lettuce – marie rose sauce

French Brie and Cranberry Tart Balsamic glaze – dressed leaves

bread roll & netherend butter

Main Event

Roasted Turkey Breast – Goose Fat Roasted Potatoes – Honey Roasted Root Vegetables – Chestnut and Sage Stuffing - Sprouts – Pigs in Blankets – Thyme Roasting Gravy

Fetherblade of Beef – Creamed Potatoes – Tenderstem Broccoli – Glazed Baby Onion and Pancetta – Rich Gravy

Pan Roasted Salmon Fillet – Crushed New Potatoes – Seasonal Greens – Caper and Dill Cream Sauce

Beetroot – Butternut Squash and Goats Cheese Wellington – Creamed Potatoes – Seasonal Greens – White Wine and Dill Cream Sauce

Desserts

Traditional Christmas Pudding brandy sauce – cranberry compote – red currants

Chocolate Orange Cheesecake candied zest – white chocolate soil

Dunston Lodge Apple and Blackberry Crumble with Crème Anglais Dunston Cheese Board – Fruit Chutney – Artisan Crackers Figs – Grapes (£4.95 supplement)

> 2 Course £ 25.95 - 3 Course £ 32.95 Main Course only £18.95



