



Dunston Bistro Festive Menu 2025

Served From 28th November until 24th December

Starters

Maple and Thyme Roasted Root Vegetable Soup
bread roll & netherend butter

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

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

