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CHRISTMAS MENU

TO START

ROAST CELERIAC & PARSNIP SOUP (VE)
Topped with hazelnut crumb and local honey

SMOKED SALMON
With shallots, lilliput capers, boiled egg & artisan bread

SMOKED BEETROOT CARPACCIO (V)
With a goats cheese whip and pickled walnuts

PEPPERED BEEF CROQUETTE
With a red onion and cinnamon marmalade

THE MAIN EVENT

TRADITIONAL ROAST TURKEY
Served with all traditional trimmings

FILLET OF SEABASS
With roasted new potatoes, winter greens, crispy shallots and garlic butter sauce

BRAISED FEATHER BLADE OF BEEF
With truffle creamed tomato, seasonal vegetables and peppercorn sauce

ROASTED SQUASH (VE)
With dukkah seasoning and betroot puree

SWEET TREATS

TRADITIONAL CHRISTMAS PUDDING
Served with rich brandy sauce

RICH CHOCOLATE BROWNIE (VE)
Served with chocolate sauce and vanilla ice-cream

STICKY TOFFEE PUDDING
With in-house toffee sauce and salted caramel ice-cream

RHUBARB CREME BRULEE
With home-made shortbread

£29.95