



Nº1

W O O L E R

FESTIVE

CHRISTMAS MENU 2026

Available throughout December when pre-booked

STARTERS

Roasted Parsnip & Apple Soup (V, GF available)

Finished with crispy sage and a swirl of cream, served with stottie

Smoked Salmon & Prawn Cocktail (GF available)

*Northumberland smoked salmon, Atlantic prawns,
homemade Marie Rose sauce, baby gem lettuce, lemon*

Ham Hock & Chicken Terrine

Piccalilli, toasted sourdough, dressed leaves

Wild Mushroom & Truffle Arancini (V)

Parmesan, garlic aioli, rocket salad

MAIN COURSES

Traditional Roast Turkey

*Sage & onion stuffing, pigs in blankets, roast potatoes,
seasonal vegetables, rich gravy*

Slow-Roasted Pork Belly

Crackling, apple & sage mash, braised red cabbage, cider jus

Pan-Seared Sea Bass (GF)

Crushed new potatoes, samphire, lemon butter sauce

Chestnut & Cranberry Wellington (V)

Roasted root vegetables, thyme gravy

DESSERTS

Classic Christmas Pudding (V)

Brandy sauce or custard

Dark Chocolate & Orange Torte (GF)

Candied orange, served with baileys cream

Traditional Sherry Trifle

Layers of sponge, custard, berries, and cream

Cheeseboard (£3 supplement)

Selection of British cheeses, chutney, crackers

TO FINISH

Freshly brewed tea or coffee

Mini mince pies

2 COURSES £35

3 COURSES £43



Nº1

W O O L E R

New Year's Eve

DINNER MENU

STARTERS

Roasted Butternut Squash Soup

Sage oil, toasted pumpkin seeds served with stottie

Seared King Scallops

Pea purée, pancetta crisp, lemon butter

Ham Hock & Chicken Terrine

Piccalilli, toasted sourdough

Goat's Cheese & Beetroot Salad (V)

Candied walnuts, rocket, balsamic glaze

MAINS

Beef Wellington

Wrapped in golden puff pastry with mushroom duxelles, dauphinoise potatoes, winter vegetables, red wine jus

Herb-Crusted Cod

Crushed new potatoes, spinach, beurre blanc

Pan-Roasted Duck Breast

Fondant potato, braised red cabbage, carrot purée, orange & star anise jus

Chestnut & Cranberry Wellington (V)

Roasted root vegetables, thyme gravy

DESSERTS

Winter Berry Eton Mess

Crushed meringue, Chantilly cream, macerated berries, berry coulis

Classic Sticky Toffee Pudding

Butterscotch sauce, Vanilla ice cream

Lemon Posset

Shortbread biscuit, winter berries

3 COURSES £49.95