

HINNIES

RESTAURANT

CHRISTMAS DAY 2020 AT HOME £49.50pp

Price includes a cocktail double serving, 200ml bottle fizz, soup, 3 course Christmas lunch & cheese

COCKTAILS

Dark & Stormy—Captain Morgan's dark rum, ginger beer, fresh lime
Christmas Cosmo—Stolichnaya vodka, Cointreau, cranberry juice, lime
Snowtini—Amaretto Disaronno, Courvoisier, lime, vanilla syrup, raspberry purée, meringue

SOUP

(ve, gf) Spiced parsnip soup

STARTERS

Salmon, crab & crayfish parcel, pickled fennel & cucumber, rye bread
Wild duck, venison & port terrine, festive chutney

MAINS

(v) Mushroom, blue cheese & walnut Wellington (to bake at home)
Pheasant & mushroom festive en croûte (to bake at home)
Stuffed turkey, pigs in blankets (to reheat)
(All served with duck fat roasties, braised red cabbage, honey roasted roots, saursprouts & mash)

PUDDINGS

Chocolate log, poached clementines
Boozy Christmas pudding, brandy sauce

CHEESE

Blagdon Blue, Wigsmore, Berwick Edge, Golden Cross. Served with artisan biscuits, chutney, grapes

Children's 3 courses £11.50 available



To order please email info@hinnies.co.uk or call 0191-447-0500

Orders and payments by 20th December, collections between 9am-12pm Christmas eve

V=vegetarian; VE=vegan. Please let us know if you have any dietary requirements. Always ask for our Allergen Matrix every time you order.

Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen-free. GM Soya/maize not used.

All tips go to the staff. Prices in pounds sterling include VAT 10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk

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