

## CHRISTMAS 2020 MENU

(INCLUDING A MINCE PIE AND THE ODD ELF!)

Bread & butter | Smoked almonds | Pork scratchings | Marinated Olives 2 each

### FESTIVE COCKTAIL (2 FOR £10 BEFORE 7PM)

Feliz Navidad (Larios Gin, cranberry juice, cinnamon, fizz, seasonal berries)	7.5
Snowtini (Amaretto, Courvoisier, lime, vanilla syrup, raspberry puree, meringue)	7.5
Negroni (Tanqueray Gin, Campari, Martini Rosso, orange peel, ice)	7.5
Dark & Stormy (Captain Morgan dark rum, ginger beer, fresh lime)	7.5
Christmas Cosmo (Stolichnaya Vodka, Cointreau, cranberry juice, lime)	7.5
Gingerbread Bellini (Frangelico, gingerbread syrup, lemon, fizz)	7.5

### STARTERS

- (ve, gf) Spiced parsnip soup
- (v) Caramelised beetroot tart, walnut, goats' cheese mousse, dressed leaves
- North Sea fishcake, tartar sauce, lemon
- Seafood cocktail, lemon, buttered brown bread
- (gf) Cured salmon, potato salad, bitter leaves
- Game terrine, pickles, cranberry chutney, toasted sourdough
- (gf) Grilled black pudding, caramelised apple

### MAINS

- (ve) Vegan nut roast with cranberries, roast potatoes and vegan gravy
- (v) Mushroom, blue cheese & walnut Wellington, buttered kale, v gravy
- Red wine-braised beef casserole, dumpling, horseradish mash, greens, gravy
- Stuffed turkey, roasties, pigs in blankets, sauerkraut & seasonal vegetables
- North Sea fish pie, garden peas
- (gf) Roast pork, mustard mash, buttered kale, cider jus
- (gf) Pan-fried cod fillet, sautéed potatoes, greens, piperade sauce
- Pheasant & mushroom festive en croûte, parsnip, Savoy cabbage (£2 supplement)
- (gf) 8oz Rump steak, chips, roast tomato, mushroom, peppercorn sauce (£3 supple)

**LUNCH:** £17 for 2 courses / £21 for 3 (£26 with your first Festive Cocktail)

**DINNER (TUE-THU):** £24 for 3 courses (£29 with your first Festive Cocktail)

**DINNER (FRI & SAT):** £29 for 3 courses (£34 with your first Festive Cocktail)

### SIDES

- Triple-cooked chips / Mash / Roast potatoes / Honey-roast roots 4 ea
- Pigs in blankets / Creamed sprouts / Buttered winter greens

### PUDDINGS

- (gf) Spiced chestnut crème brûlée
- Chocolate log, clementine sorbet
- Boozy Christmas pudding sundae, brandy ice cream
- Mulled fruit crumble, granola topping, ginger ice cream
- (gf) Sticky toffee pudding, salted caramel sauce, vanilla ice-cream
- English cheese, biscuits, home-made chutney, grapes (£2 supplement)
- Why not add a glass of Cockburn's LBV Port (70ml) for just £5!*

### WINTER WARMERS

- Mulled cider / mulled wine 5
- Liqueur coffee / Boozy Hot Chocolate 6
- Espresso Martini 8
- Virgin Espresso Martini 5

### BRITISH SUNDAY ROASTS (£21 FOR 3 COURSES)

- Pork, Beef or Turkey with Yorkies, roasties, cauliflower cheese, seasonal veg, gravy
- Please ask about our selection of Sunday Vegetarian, Vegan and Fish main courses

### WEEKEND BRUNCH (SERVED 9:30-11:30 - SEE BRUNCH MENU)

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. Drinks may use sulphites, eggs and fish products in their production and may contain gluten. Always check labels.

A discretionary 10% service charge will be levied on large parties; all tips go to the staff. Prices in pounds sterling incl VAT Open: 12-2.30pm for lunch & 5-late for dinner Tuesdays to Fridays; 9:30-3/5-late Saturdays & 9:30-4pm Sundays

10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • [info@hinnies.co.uk](mailto:info@hinnies.co.uk)