

CHRISTMAS 2021 MENU

(Including a mince pie and the odd elf!)

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

LUNCH: £17 for 2 courses / £21 for 3 (£26 with a glass of festive fizz)

DINNER (Tue-Thu): £24 for 3 courses (£29 with a glass of festive fizz)

DINNER (Fri & Sat): £29 for 3 courses (£34 with a glass of festive fizz)

FESTIVE COCKTAIL

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| Feliz Navidad (Larios Gin, cranberry juice, cinnamon, fizz, seasonal berries) | 7.5 |
| Snowtini (Amaretto, Courvoisier, lime, vanilla syrup, raspberry puree, meringue) | 7.5 |
| Negroni (Larios 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

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| (ve, gf) Celeriac & apple soup |
| (v) Caramelised beetroot tart, walnut, goats' cheese mousse, dressed leaves |
| North Sea fishcake, tartar sauce, lemon |
| Seafood cocktail, lemon, buttered brown bread (£3 supplement) |
| (gf) Cured salmon, potato salad, bitter leaves |
| Game terrine, pickles, cranberry chutney, toasted sourdough |
| (gf) Grilled black pudding, caramelised apple |

MAINS

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| (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, buttered sprouts & 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) |

SIDES

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

PUDDINGS

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| (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) |
| <i>Why not add a glass of Cockburn's LBV Port (70ml) for just £5!</i> |

WINTER WARMERS

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

BRITISH SUNDAY ROASTS (£25 for 3 courses)

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| Pork, Beef or Turkey with Yorkies, roasties, cauliflower cheese, seasonal veg, gravy |
| Please ask about our selection of Sunday Vegetarian 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
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