

HINNIES AT HOME CHRISTMAS 2020

SET MENU 3 COURSES 21

Served chilled with reheating instructions except Sunday roasts & brunch served hot

STARTERS

(ve, gf) Spiced parsnip soup

Seafood cocktail, lemon, buttered brown bread

(gf) Cured salmon, potato salad, bitter leaves

Game terrine, pickles, cranberry chutney, toasted sourdough

MAINS

(ve) Vegan nut roast with cranberries, roast potatoes and vegan gravy

(v) Mushroom, blue cheese & walnut Wellington, buttered kale, v gravy (to bake at home)

Red wine-braised beef casserole, dumpling, horseradish mash, greens, gravy

Stuffed turkey, roasties, pigs in blankets, sauerkraut & seasonal vegetables

(gf) Baked cod fillet, sautéed potatoes, greens, piperade sauce

Pheasant & mushroom festive en croûte, parsnip, Savoy cabbage (£2 supplement, to bake at home)

SUNDAY ROASTS

Slow-roast topside of Beef, roast Pork or Turkey

Served with cauliflower cheese, seasonal greens, roast potatoes, Yorkshire pudding & gravy

Please ask for our selection of vegetarian and vegan Sunday options

Children's Sunday Roast 5.5

PUDDINGS

Chocolate log, poached clementines

Mulled fruit crumble, granola topping

(gf) Sticky toffee pudding, salted caramel sauce

Boozy Christmas pudding, brandy sauce

EXTRA TREATS

Venison & black pudding sausage roll 1.5 each (to bake at home)

(ve) Loaf of sourdough 3.5

English cheeses, artisan biscuits, chutney, grapes 6

WEEKEND BRUNCH (9.30-11.30)

Geordie bap with crispy bacon or sausage / add fried egg 4/5

(v) Geordie bap with halloumi, mushroom & herb grilled tomato / add fried egg 4/5

Belta-in-a-box: sausages, bacon, black pud, hash browns, eggs, toms, baked beans, toast 9

(ve) Smashed avocado on toasted sourdough, roast tomatoes, mushroom & spinach, Tabasco 8

TEA & COFFEE

Tea, Espresso, Americano 2.5

Cappuccino, Latte, Flat white, Hot chocolate, Macchiato, Mocha 2.7

WINES & BEERS

Please see our separate menu at hinnies.co.uk

COCKTAILS

9.5 FOR 2 SERVINGS

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 puree, meringue

ORDERING

Call 0191 447 0500 or email your order to info@hinnies.co.uk with your phone number for us to call you back. Staggered collection slots: 4-7pm Tuesday - Saturday / 12-4pm Sunday.

Order in advance, cashless payment. Please call us when you arrive and wait in the garden area outside, we will bring your order out to you.

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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