

# THREE MILE

GOSFORTH

**TWO COURSE £24.95 / THREE COURSE £28.95**

## | STARTERS |

### WINTER VEGETABLE BROTH

Crusty Bread (V)

### PRAWN, CRAB & AVOCADO COCKTAIL

Bloody Mary Sauce, Crisp Lettuce (GF)

### WHIPPED FETA CHEESE & BEETROOT CARPACCIO

Pickled Shallots, Honey Glazed Figs (VG)(GF)

### CHICKEN LIVER PATE

Winter Fruit Chutney, Fresh Rosemary & Sea Salt Flatbread, Crisp Chicken Skin

### SPICED FISHCAKE

Thai Green Curry, Spring Onions, Fresh Chillies, Lemon Basil

## | MAINS |

All of our mains are served with Roast Potatoes, Mashed Potato, Mixed Vegetables, Buttered Sprouts & Rich Thickened Pan Juices.

### ROAST SILVERSIDE OF BEEF

Yorkshire Pudding Filled with Braised Beef Shin (GF Option)

### ROAST TURKEY

Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets (GF Option)

### ROAST PORK LOIN

Sage & Onion Stuffing, Pigs in Blankets, Crackling (GF Option)

### VEGAN VEGETABLE & LENTIL WELLINGTON

Mushroom Gravy, Cranberry & Orange Chutney (VG)

### POACHED SALMON

Chive & Champagne Butter Sauce, Grilled Mussels, Parsley Oil (GF)

## | DESSERTS |

### VEGAN GINGER SPONGE PUDDING

Ginger Sauce, Vanilla Custard (VG)

### CHRISTMAS MANDARIN & MINCE PIE CRUMBLE TART

Vanilla Ice Cream or Fresh Custard (V)(N)

### HOT CHOCOLATE FUDGE CAKE & MARSHMALLOWS

Baileys Cream (GF)(N)(V)

### WHITE CHOCOLATE & MANGO CHEESECAKE

Mango Sorbet, Chocolate Shards, Mango Compote (GF)(V)

### FESTIVE CHEESE PLATE

Blue Stilton, Cranberry Wensleydale, Truffle Honey Camembert

Winter Chutney, Crackers, Figs



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THE QR CODE TO  
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ALLERGENS LIST

(V) = Vegetarian (VG) = Vegan (N) = Nuts (GF) = Gluten Free. Please note that all of our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 6 or more guests.