

# THE TREEHOUSE EVENT MENUS

Menus and prices will be subject to review in March 2010

## Starters

- Soup of the day £3.95
- Platter of local smoked salmon with baby capers £7.95
- Brinkburn goats cheese on a balsamic roasted beetroot salad (v) £5.95
- Terrine of pheasant, pork and pistachios, with a red onion marmalade £6.50
- Roasted duck, pork and apricot terrine with gooseberry chutney £6.50
- Locally smoked haddock fishcake with tomato relish £6.50
- Handmade sushi roll of smoked salmon and fresh crab with sticky soy dipping sauce £5.95
- Trio of melon with Beckleberries award-winning blackcurrant and kirsch sorbet £4.50
- Flaked salmon, prawn and apple cocktail £5.95
- Black pudding, cured bacon and 7-minute egg salad £5.50
- Baked English goats cheese with walnut toast and balsamic roasted beetroot £5.50
- Crispy duck spring rolls with cucumber, carrot and sesame seed salad £6.50

Menus and prices will be subject to review in March 2010

## Main Courses

- Breast of corn-fed chicken with fondant potato and a wild mushroom and tarragon sauce £14.50
- Roasted sirloin of mustard-rubbed beef with thyme-roasted heritage potatoes, Yorkshire pudding and a red wine gravy £17.50
- Roasted rump of lamb, hassel back potatoes, fennel and tomato sauce £17.95
- Pan-roasted duck breast, creamed parsnip tart with orange and redcurrant jus £17.95
- Individually roasted loin of pork served with cabbage, bacon and mustard mash, with a brandy and apple cream sauce £16.95
- Pan-fried halibut with roasted garlic and herb mash and a mustard and dill sauce £18.95
- Baked fillet of sea trout with pea veloute and straw chips (summer) price on request
- Herb and parmesan crusted cod, cray fish and crab risotto £18.95
- Pancetta-wrapped monkfish with crushed sage peas and sunblushed tomato tapenade £17.95
- Goats cheese panacotta with sweet and sour tomatoes and crisp leaf salad(v) £12.95
- Creamed leek and wild mushroom pie served with roasted root vegetable mash (v) £12.95
- Poached potato gnocchi with a fresh tomato, black olive and fennel sauce (v) £12.95
- Northumbrian cheese and potato strudel with mustard spiced cauliflower (v) £12.95
- Stuffed butternut squash crumble with a spinach and herb crust £12.95

Menus and prices will be subject to review in March 2010

## Desserts

- Dark chocolate rum mousse with white chocolate ganache and crushed Malteser dust £5.95
- Treehouse lemon posset with home-made orange shortbread and fresh raspberries £5.50
- Vanilla pod cheesecake with lemon and Lindisfarne mead curd and a raspberry coulis £5.95
- Sticky toffee pudding with butterscotch sauce and local ice cream £5.95
- Fresh berry Eton mess with hazelnut meringue and vanilla cream £5.95
- Glazed lemon tart with fresh raspberries and crème fraiche £5.95
- Trio of Northumbrian cheeses, Berwick Edge biscuits, grapes and fruit pickle £6.50
- Flourless chocolate torte with crushed raspberry crème fraiche. £5.95
- Crème brûlée with homemade shortbread £5.95

## Coffee and tea

- Coffee or tea £1.60
- Coffee or tea with petit fours £3.95

Menus and prices will be subject to review in March 2010

## **CHILDREN'S MENU**

Please choose one starter, one main course and one dessert for all children, at £10.00 per child.

### **Starter**

Soup of the day (v)

Trio of melon with fresh raspberries

### **Main Course**

Macaroni in a classic cheese sauce

Steamed chicken and broccoli with mini baked potatoes

Fish and chips

### **Dessert**

Fresh fruit salad

Ice cream

Flourless chocolate cake

Menus and prices will be subject to review in March 2010