



**PRE CHRISTMAS MENU**  
**4TH DECEMBER - 23RD DECEMBER**

**3 COURSE MENU £21-50**

**Starters**

Chef's freshly prepared soup of the day, golden croutons. (v)

Dunbar smoked trout terrine with a prawn, lemon and caper dressing.

Ham hock croquet on a beetroot, walnut and goats cheese salad

**Main Courses**

Traditional Anderson's roast turkey breast, kilted sausages, sage and onion stuffing, roasted potatoes and cranberry sauce.

Pan seared fillet of cod, prawn and herb crust and roasted tomato sauce.

Pork loin steak served with an apple, cider and tarragon sauce.

Puff pastry pillow filled with sweet potato, leek, sprouts and chestnuts, lightly smokes cheese sauce (v)

**Dessert**

Warm matured Christmas pudding laced with brandy sauce, cranberry and mint compote.

White chocolate and ginger cheesecake, chocolate orange drizzle.

Brandy basket filled with vanilla pod ice cream, toffee sauce and mince pie crumble.

## **Booking**

A NON-REFUNDABLE DEPOSIT of £10 per person is required at the time booking ( Hogmanay Dinner £20 deposit). For **Group Bookings** of six or more the remainder of monies should be paid **in full** two weeks prior to the reservation date.

**The Award Winning  
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