



PRE-FESTIVE MENU 3 COURSES £27.50

Thursday 5th December - Sunday 22nd December

Celebrate the festive season with friends, family, and colleagues at the Tyneside Tavern and Mazzoli Italian Kitchen delicious food and festive drinks

## starters

Chefs seasonal soup of the day with herb croutons and warm bread (v)

Mazzoli's chicken liver and cognac pate, roast tomato and cranberry chutney melba toast

Chilled fresh prawns bound in marie rose sauce served on a toasted crostini and herb oil

Baked sage and onion stuffing on a peperonata sauce, topped with parmesan and herb crumb

Chilled salad of butternut squash, shaved sprouts, beetroot, chestnuts and orzo pasta, lemon and dill dressing (v)

## Main Courses

Traditional roast turkey, chipolatas, sage and onion stuffing, roasted potatoes, seasonal vegetables and rich roast gravy

Christmas honey baked ham, spiced red cabbage, roast potatoes, seasonal vegetables and port sauce

Baked fillet of cod, on a cajiatorre vegetable stew, herb oil dressing

Risotto with beetroot and goats cheese topped with crispy carrots and flaked almonds (v)

### Dessert

Christmas pudding served with brandy sauce

Italian festive spiced tiramisu

Lemon curd and ricotta filled cannoli with a raspberry and mint compote

#### £10 non-refundable deposit required per person to confirm booking



# FESTIVE INFORMATION Hogmanay Dinner Wednesday 31st December 7.00pm for 7.30pm 4 Course Menu £60 per person

 $\pounds 20$  non refundable deposit per person required to confirm the booking and pre order required by Friday 13th December

**Monday 23rd December** Food 12pm - 2.30pm / 5.00pm - 8.00pm

Tuesday 24th December

Food 12pm til 8.00pm

## **Thursday 26th December**

Bar Only 12pm til 7pm

# Wednesday 1st January

Private Function Only

The Award Winning

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