# The Green Room

Food by
TEXTURE

## Festive Menu

**2 Courses £32.00 | 3 Courses £36.95**

### Starters

**Celeriac Velouté**
*Served with Celeriac Crisps, EVOO & Artisan Bread (V)*

**Ham Hock Terrine**
*With Pease Pudding, Croutes & Chicory*

**Gin & Juniper–Marinated Salmon**
*Crème Fraîche, Cucumber & Focaccia*

**Twice-Baked Cheese Soufflé** *(V)*

### Mains

**Truffle Butter-Roasted Turkey**
*Served with all the traditional trimmings*

**14-Hour Slow-Braised Brisket of Beef**
*Creamy Mash, Stewed Root Vegetables & Thyme Roasting Juices*

**Grilled Sea Bass Fillet**
*Sautéed Baby Potatoes, Sprout Tops & Pancetta, Sauce Messine*

**Ravioli of Hot Honey & Taleggio**
*Butternut Purée, Cavolo Nero & Sage Beurre Noisette (V)*

### Desserts

**Dark Chocolate Fondant**
*With Candied Hazelnuts & Vanilla Ice Cream (V)*

**Spiced Apple Crumble**
*Served with Homemade Custard (V)*

**Chef's Homemade Christmas Pudding**
*Orange and Cranberry-infused, with Warm Brandy Sauce (V)*

**Grandad's Boozy Christmas Cake**
*Served with Wensleydale Cheese (V)*

*Vegetarian (V)*

## Kids Festive Menu

**2 Courses £9.00 | 3 Courses £12.00**

### Starters

**Cheese Fondue with Dipping Breads** *(V)*
**Soup of the Day with Warm Bread**

### Mains

**Geordie Bangers Sausage & Mash**
**Tomato Pasta Topped with Cheese** *(V)*
**Mini Turkey Dinner with all the Trimmings**

### Desserts

**Chocolate Brownie with Vanilla Ice Cream** *(V)*
**Ice Cream Selection – choice of two flavours** *(V)*



**FOOD ALLERGY NOTICE**

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please scan the QR code for further details of allergens within our dishes.

*All food provided by our catering partner Texture NCL Ltd at The Green Room and catered events at the Theatre is sold by NTR Green Room Limited as agent for and on behalf of Texture NCL Ltd*