



STEP INTO PRIVATE DINING

MESS & JUDGE'S CHAMBERS

FROM £80 PER PERSON

Upgrade to the Flare Package with half a bottle of wine per person at £16 per head

MENU

STARTERS

Cauliflower Velouté
ham hock and cranberry
bon bon, chive oil

**Pressing of Confit Duck &
Chicken Legs**
celeriac, chorizo, walnut

**Beetroot Cured
Scottish Salmon**
cauliflower, cucumber, pear,
toasted rye

**Burratina & Roasted
Brussels Sprouts Salad** v
apple, watercress, hazelnut and
orange dressing

MAINS

**Butter Roasted
Turkey Breast**
pigs in blankets, fondant
potato, traditional garnishes

**Bone Marrow & Black
Garlic Crusted Cod Loin**
honeyed parsnip, confit garlic
pomme purée, roast chicken
and thyme sauce

**Wild Mushroom & Celeriac
Wellington** vg
king oyster mushroom, tomato
and basil compote

Slow Cooked Blade of Beef
£10PP SUPPLEMENT
swede, turnips, pomme purée,
red wine and thyme sauce

DESSERTS

**Madagascan Vanilla &
Roast Apple Mille**
blackberry and vanilla
whipped cream

Passion Fruit & Buttermilk
yoghurt espuma satsuma,
crispy oats

Christmas Pudding
brandy sauce

**Three British
Artisan Cheeses**
grapes, chutney, crackers

v Vegetarian vg Vegan gf Gluten Free

YOUR GOTHAM CHRISTMAS AWAITS, SPEAK TO OUR EVENTS TEAM TO BEGIN PLANNING
events@hotelgothamnewcastle.co.uk