



December at oldfields

2 courses £22 3 courses £28

Roast parsnip soup – vegetable crisps

Pressed Ling Farm Yorkshire chicken – black pudding, apple jam

Smoked local salmon – shallots, lemon, capers, soda bread

Bob Stanbridge's potted wild boar pie – cranberries, chutney

Butternut squash risotto – sage, rocket

Slow-roast Dunterley Saddleback pork – crushed potatoes, mushroom cream

Braised shoulder of Kielder beef – veg casserole, local ale

North Shields smoked haddock – mustard, cream, leeks

Walnut tart – winter veg, onion jam

Slow-cooked Northumberland turkey – apricot & sage stuffing

Side orders (£3 each) – these may change dependant on localised availability

- Bashed neaps with carrots
- Creamed Brussels sprouts
- Braised red cabbage with apple
- Roasted root veg
- Tiptoe Farm potatoes in dripping

Rhubarb syllabub – Acorn Dairy cream

Traditional Christmas pudding – brandy mascarpone

Northumberland cheese selection – hand made wafers, chutney

Baked chocolate torte – Beckleberry's ice cream

Plum pudding – Vanilla ice cream made in Blaydon

*You have to try
Bob Stanbridge's
wild boar pie.
We all call him
Wild Boar Bob!*
