CHRISTMAS MENU

Shining the light on local ingredients mixed with our Chef's secrets in the heart of Seaham | **Evenings at the Lamproom from 5pm**

A selection of small and large plates for you to make up your favourite festive flavours
- Available Thursday 27th November to Wednesday 31st December (New Year's Eve)

Halloumi Pigs in Blankets 9.70
Oven baked halloumi wrapped in Parma ham, cranberry sauce

Crab Hash Browns 10.90
Fresh white crab meat, crispy hash brown slice, Hawkstone rarebit sauce, apple

Turkey Bon Bons 8.90
Sage & garlic butter centre, baconaise

Short Rib of Beef in a Mini Yorkshire Pudding 10.30
Horseradish crème fraîche

Charred Sprouts 5.20
Buttered crispy bacon & chestnuts

Mini Lobster Roll 19.50
Fresh lobster poached in butter, toasted brioche roll, charred lemon

Prawn Toast Sando 9.30
Sriracha mayo, spring onions, sesame seeds

Duck Rösti 9.70
Shredded duck, pickled ginger, fresh garlic & chilli, honey hoisin sauce

Butternut Squash Arancini 7.80
Mozzarella, Parmesan, risotto, butternut squash, crispy sage crisps

Grilled Prawns 12.90
Saffron aioli, lemon, chilli

Tempura Cauliflower 9.20
Stilton sauce, pickled pear, toasted walnuts

Baked Camembert & Hot Honey Sauce [sharing] 18.50
Camembert baked in the oven, hot honey, cranberry dip, sourdough dipping soldiers

LARGE PLATES

Traditional Turkey with 'all the Trimmings' £18.95
Pigs in blankets, sausage & sage stuffing, roasties, Christmas veg, gravy

Duo of Beef £29.95
Glazed short rib of beef, fillet steak, caramelised shallots, celeriac purée, truffle mash

Butternut Squash & Roast Chestnut Wellington £16.95
Roasted beets, truffle mash, spinach, veg gravy

FOOD ALLERGIES AND INTOLERANCES If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. Our kitchen is not a nut or allergen free environment. Some dishes may vary slightly depending on availability as we aim to source the majority of our produce fresh, seasonal & local.

SCAN FOR ALLERGENS

VE VEGAN V VEGETARIAN GF GLUTEN FREE