



Travellers Rest. Slaley. Northumberland.  
01434673231

**Christmas Fayre**  
1<sup>st</sup> December-24<sup>th</sup> December.

**Starters**

Travellers Yuletide Broth with Warm Bread.

Festive Garlic Mushrooms, smothered in a White Wine & Garlic Sauce.

Prawns & Smoked Salmon Salad drizzled with Sauce Marie Rose.

Game Terrine with Red Onion Marmalade.

**Mains**

Traditional Northumberland Turkey with all your favourite trimmings.

Beef Medallions in a Red Wine Sauce with Potatoes and Vegetables.

Grilled Supreme of Scottish Salmon with Béarnaise Sauce.

Leek and Smoked Apple Wood Cheese Tart with a Wild Mushroom Fricassee.

**Desserts**

Traditional Christmas Pudding and Brandy Sauce.

Classic Creme Brulee.

Tangy Lemon Tart.

Marbelled Chocolate Mousse with Fruit Coulis.

**3 Courses £17.95**

**2 Courses £14.95**

**1 Course £11.95**

**Pre booking required with £5.00 deposit**



## **The Travellers Rest**

### **Christmas Day**

**Prosecco and strawberries on arrival**

#### **Starters**

Homemade soup of chestnut cappuccino, toasted ciabatta  
Smoked salmon and crab tarte tatin, Travellers beetroot and chilli compote  
Cider braised belly pork, wholegrain mustard mash, caramelized apple, crispy crackling  
Warmed goat's cheese, mulled wine pear salad topped with walnuts

#### **Mains**

Turkey roulade, cranberry and apricot stuffing, pigs in blankets, rich roast gravy  
Roast rib of beef on a mushroom and caramelized red onion cassoulet, honey glazed root vegetables  
Pan fried filleted sea bass, parsnip puree, red wine shallots  
Four cheese pancake cannelloni, tomato ratatouille, bubble and squeak cake

#### **Desserts**

Traditional Christmas pudding with cognac custard  
Chef's choice of Northumberland cheeses, biscuits, traveller's apple and real ale chutney  
Travellers own ice cream, crushed meringue, raspberries

#### **After Dinner**

Freshly brewed coffee and mince pies

**£59.00 full payment required upon booking**