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## Christmas Day Menu

Available from 12:00 – 15:30 on Monday 25<sup>th</sup> December 2017

Glass of Prosecco on Arrival

### Starters

Cream of Celeriac Soup with Truffle Chantilly, Toasted Brioche (v)  
Chicken Liver Parfait with Toasted Brioche, Onion Chutney, Madeira Jelly  
Seared Scallops, Black Pudding, Pickled Cabbage Puree and Orange Vinaigrette  
Beef Carpaccio, Port Wine Jelly, Parmesan and Candied Pecans  
Salad of Brassicas, Pickled Cranberries and Blue Cheese Beignets (v)

### Mains

Thyme Butter Roast Turkey, Roasted Root Vegetables and Cranberry Purée  
Roasted Rib of Beef, Wild Mushrooms and Squash, Sage Aioli, Duck Fat Potatoes  
Honey Roast Gressingham Duck, Crispy Leg, Celeriac and Liquor Soaked Cherries  
Roast Cauliflower Steak, Swiss Chard and Braised Pearl Barley (vegan)  
Turbot with Seaweed Butter, Shitakes, Hand Rolled Linguine and Champagne Sauce

### Puddings

Christmas Pudding, Brandy Sauce, Cranberry Compote (v)  
Cappuccino Trifle, Brandied Cherries (v)  
Selection of Cheeses, Winter Fruit Chutney, Crackers and Biscuits  
Triple Chocolate Layered Brownie, Peanut Butter Ice Cream  
Honey Pannacotta, Blood Orange Carpaccio, Campari Sorbet (gf)

**Three Courses £84.95**

**Children (under 12) £39.95**

**Please note: some dishes may vary slightly between now and December due to seasonal availability of produce.**

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v: Vegetarian  
gf: Gluten Free

Some dishes may contain nuts or nut traces. Speak to staff if you have an allergy or dietary requirements.  
We use real candles. | Prices include VAT. | A 10% discretionary service charge will be added to all bills.  
A discretionary £1 donation to BALTIC's community projects will be added to your bill. See [balticmill.com/donate](http://balticmill.com/donate).

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