



Christmas Menu

Available Monday – Saturday from 1 – 23 December 2017.

Starters

Cream of Celeriac Soup, Truffle Chantilly | v
Ham Hock and Beetroot Salad, Soft Egg, Mustard Dressing
Warm Smoked Salmon, Spiced Shallot and Honey, Crème Fraiche | gf
Chicken Liver Parfait, Toasted Brioche, Onion Chutney
Salad of Brassicas, Pickled Cranberries, Blue Cheese | v gf

Mains

Thyme Butter Roast Turkey, Roasted Root Vegetables, Cranberry Purée
Butter Poached Salmon, Spiced Carrots and Golden Raisin Dressing | gf
Slow Cooked Free Range Pork, Corn, Kale and Hazelnuts
Roast Cauliflower Steak, Swiss Chard and Braised Pearl Barley | vegan
Honey Roast Gressingham Duck, Celeriac, Liquor Soaked Cherries

Sides | £3.50 each

Roasted Potatoes | Buttered Kale & Hazelnuts | Sauté Sprouts & Bacon | Hand Cut Chips

Puddings

Christmas Pudding, Brandy Sauce, Cranberry Compote | v
Cappuccino Trifle, Brandied Cherries
Honey Pannacotta with Winter Fruits
Chocolate Crèmeux, Salted Toffee Custard and Apple | v
Keens Cheddar and St Cuthbert's Blue, Winter Fruit Chutney

Lunch (12:00 – 15:30): Two Courses £22.95 | Three Courses £26.95

Dinner (17:30 – 21:30): Two Courses £26.95 | Three Courses £31.95

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

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.

You can buy Six
Gift Vouchers at
the till or online.

0191 440 4948
sixbaltic.com