



THE SKIFF INN

0191 4141834

skiffinn.reservations@hotmail.com

2 Courses £24.95

3 Courses £29.95

27th November - 24th December

Monday- Saturday



STARTERS

CARBONARA ARANCINI

Breaded rice ball with a classic creamy carbonara filling

PISTACHIO COATED HALLOUMI (V)

Topped with hot honey, lime, pomegranate seeds & chilli

SCALLOP POPS (GFA) (£3 SUPPLEMENT)

Scallops wrapped in bacon served with a warm hollowed out bread bun filled with a chive & white wine cream sauce

PRAWN COCKTAIL (GFA)

Topped with clementine zest & avocado, finished with a giant crevette in marie rose sauce

MAIN COURSES

TRADITIONAL TURKEY (GFA)

Served with all the traditional trimmings

FESTIVE LASAGNE

Pork mince & fennel lasagne in a creamy cheese sauce filled with spinach, aubergines, stuffing & finished with cranberries

SALMON PARCEL

Puff pastry filled with salmon, leek & cream cheese with crushed lemon potatoes & mornay sauce

DUCK BREAST (GFA)

Roasted duck breast served with homemade duck croquette, truffle mayo & parmentier potatoes with red onions & cherry tomatoes with a mandarin sauce

CHARGRILLED BLACKENED COURGETTE (V/GF)

Topped with a 3 bean ragu & pecorino cheese

DESSERTS

CHRISTMAS PUDDING (V)

With Brandy sauce

STRAWBERRY & WHITE CHOCOLATE

POSSET (GF/V)

With a white chocolate mousse filled brandy snap

AMARETTO & MORELLO CHERRY

CHEESECAKE (V)

Topped with white choc shavings with cream

CHOCOLATE ORANGE BROWNIE (V)

Topped with Madagascan vanilla ice-cream



SIDES

CAMEMBERT MASH

CHEESEBOARD LOADED FRIES

PANCETTA, PEAS & BRUSSEL

SPROUTS

ALL £5.95 EACH

Christmas Menu



PLEASE FILL IN EACH GUESTS NAME AND TICK THEIR MEAL CHOICES, ANY EXTRA SIDE ORDERS AND ANY ALLERGY INFORMATION WE NEED TO KNOW ABOUT.

[illegible]