



# JESMOND DENE HOUSE

NEWCASTLE – UPON – TYNE

## Graduation Menu

Three Courses: £40.00

Served with a glass of fizz

*available Wednesday - Friday in Fern Dining Room*

Our House Bread with Payson Breton Butter

### Starters

Smoked Burrata, BBQ Carrot & Tarragon Vinegar (GF)(V)

Salt Cod Fishcake, Aioli, Lime & Chilli Pickled Radish Crispy (DF)

Crispy Lamb, Hazelnut Romesco, Tenderstem Broccoli (GF) contains nuts

### Main Course

Black Garlic Glazed Chicken Breast,  
with Confit Potato, Gruyere Stuffed Wing, Dijon Sauce (GF)

Poached Cod, Truffled Leeks & Creamed Potatoes (GF)

Twice Baked Cheddar & Spinach Souffle  
with Chicory, Pear & Walnut Salad (V) contains nuts

### Dessert

Vanilla Crème Brûlée, Orange Shortbread (GF)\*(V)

Cereal Milk Panna Cotta, English Strawberries & Meringue (GF)(V)

Dark Chocolate Mousse, Pistachio Sponge & Griottines Cherries (V) contains nuts

All prices include VAT at current rate. Please note a discretionary 10% service charge will be added to all bills. Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menus. Before ordering your food and drinks, if you would like to know about our ingredients please ask a member of our staff. Dishes marked with GF, DF, VE, may need amendments, please ensure your server is aware of your requirement at the time of booking