



The Northern Counties Club

Lunch Menu

Starters

Caramelised sweet onion soup, Berwick edge croute

Pressed terrine of oxtail, piccalilli, toasted sourdough

Steamed moules mariniere, crusty bread

Selection of salads, cured seafood and charcutiere, served from the cold table

Main Courses

Braised lamb shoulder and kidney suet pudding, creamed potato, leeks and carrots

Grilled Toulouse sausage, carrot and swede puree, roasted shallots

Seared Shetland salmon fillet, seafood broth with vermouth

Aged Hadrian heritage sirloin steak, hand cut chips, peppercorn sauce (£2.50 supplement)

Selection of salads, cured seafood and charcutiere, served from the cold table

Desserts

Dark chocolate brioche butter pudding, vanilla cream

Spiced poached pears, Callestick Farm honeycomb ice cream

Selection of ice creams and sorbets

Local and continental cheeses, chutney and crackers

Three Courses £12.50 per person

One Course Express Lunch £7.50

(Cold table main course or any hot main course from above – supplements may apply)



Founded 1829

