



NORTHUMBRIAN CAMBRIDGE ASSOCIATION

CHRISTMAS LUNCH

**County Hotel, Newcastle upon Tyne
Friday, December 2, 2022
12.00 -3.00 pm**

This year we have booked again for the County Hotel, on Neville Street, opposite Newcastle Central Station. This fine Grade 2 Listed Victorian hotel has preserved many of its original features, and, as last time, we will be dining in the beautiful County Suite, exclusively ours, together with its own bar, for the duration of the lunch. We will meet in the County Suite bar at 12.00 and lunch will be served in the adjacent dining room at 12.30.

The cost of the meal will be £27.50 per person for three courses, as well as tea/coffee. Drinks can be ordered at the bar (to be paid separately) and/or with the waiting staff. If you would like to join us, please complete the booking slip below and return it by **Wednesday, October 19**, to:

Mrs Susan Austin
116 Queen's Road
Whitley Bay
NE26 3AU
Tel.: 0191 2531269
Email: susanmaustin@hotmail.com

We will need **advance notice of your menu choices**; please use the booking form below to note your preferences. Advance payment (non-refundable; either by cheque or by direct payment into the NCA bank account) of £27.50 per person is required. Cheques should be made out to Northumbrian Cambridge Association (full title; not NCA, please). Direct payment should be to: account name: Northumbrian Cambridge Association; Lloyds sort code 30-98-97; account number 87980962. Please include identification e.g. LUNCH/[YOUR SURNAME]. **Please note our new bank details.**

Bookings will be acknowledged by email when an email address is given, but if you would like to be notified by mail, please include a stamped, addressed envelope.

Limited parking is available at the hotel (19 spaces), but further parking can be found either in the Station long-term car park or in the Times Square multi-storey beyond the Centre for Life. Probably the easiest way to arrive, however, is by bus or Metro.

Lunch Menu, County Hotel

STARTERS

CARROT AND CORIANDER SOUP
Herb Oil (VE, GF)

CHICKEN LIVER PARFAIT
Plum Chutney, Toasted Sourdough

GOATS CHEESE SALAD
Beetroot Walnuts, Basil Pesto (VE, GF, N)

MAINS

BALLOTINE OF TURKEY
Cranberry & Orange Stuffing. Parsnip Puree, Winter Vegetables

ROAST SALMON FILLET
Creamed Mash, Puttanesca Sauce. Herb Oil (GF)

CHESTNUT ROAST
Parship puree, winter vegetables (VE, N)

DESSERTS

LEMON CHEESECAKE
Italian Meringue. Fruit Coulis (V)

WINTER BERRY ETON MESS
Roasted Hazelnuts (V, GF, N)

VEGAN SALTED CARAMEL CHOCOLATE BROWNIE
Strawberry Coulis, Raspberry Sorbet (VF, GF)

Tea and Coffee

