



NORTHUMBRIAN CAMBRIDGE ASSOCIATION

CHRISTMAS LUNCH

**County Hotel, Newcastle upon Tyne
Friday, December 3, 2021
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 £21.00 per person for three courses, with a glass of wine (or equivalent) included, as well as tea/coffee. Pre-lunch drinks can be ordered at the bar (to be paid separately) and further orders for drinks can be made with the waiting staff. If you would like to join us, please complete the booking slip below and return it by **Wednesday, November 10**, to:

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

Advance payment (non-refundable; either by cheque or by direct payment into the NCA bank account) of £21.00 per person is required. We will also need **advance notice of your menu choices**; please use the booking form below to note your preferences. Cheques should be made out to Northumbrian Cambridge Association (full title; not NCA, please). Direct payment should be to: account name: Northumbrian Cambridge Association; HSBC sort code 40 34 18; account number 60618446. Please include identification e.g. LUNCH/[YOUR SURNAME].

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)

HAM HOCK TERRINE

Crisp black pudding, shallot chutney (GF)

SMOKED MACKEREL PATE

Spiced butter, crusty bread

MAIN COURSE

ROAST TURKEY BREAST

Parsnip & sage puree, sausage meat stuffing and winter vegetables

APRICOT AND CHESTNUT ROAST

Parsnip and sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET

Tenderstem broccoli, lemon and herb butter (GF)

DESSERTS

CHOCOLATE TART

Raspberries (GF, V)

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce (V)

WINTER BERRY ETON MESS

Toasted Hazelnuts (V, GF, N)