

## Children's Menu

### VEGETABLE CRUDITIES

*Vegetable batons & an avocado dip*

### GARLIC CIABATTA

*Toasted with garlic butter*

### CALAMARI

*Calamari served with provencal mayonnaise*

### CHICKEN DINNER

*Pan fried chicken breast with mashed potato, vegetables & gravy*

### PIGS IN BLANKETS & MASH

*Pork sausages wrapped in bacon with mashed potatoes, vegetables & gravy*

### CHEESE TOASTIE

*A classic cheese toastie served with chips*

### PASTA LINGUINE

*Served with butter or tomato provencal sauce*

### ICE CREAM

*Choose two scoops from chocolate, vanilla or strawberry*

### CHEESE & FRUIT SELECTION

### CHOCOLATE FUDGE CAKE

*Served with ice cream*

**3 COURSES £14**

**BOOK WITH US  
AND HAVE  
THE MOST  
WONDERFUL  
TIME OF THE  
YEAR.....**

### VENUE DETAILS

*The Cartologist*

*Framwellgate Peth, Durham*

*DH1 4NQ*

*[www.thecartologist.co.uk](http://www.thecartologist.co.uk)*

*0191-323-0883*

*E - [manager@thecartologist.co.uk](mailto:manager@thecartologist.co.uk)*

**AVAILABLE FROM THE  
28TH NOV - 24TH DEC!**

*Christmas  
at The  
Cartologist*

## To Start

### PARSNIP & CUMIN SOUP

Served with warmed sourdough infused with confit garlic

### SMOKED SALMON TARTARE

Served with fennel salad, capers, tarragon, dill crème & beetroot

### DUCK LIVER & PORK PÂTÉ

Served with warmed focaccia & house pickles

### MUSHROOM & TRUFFLE PÂTÉ

pâté served with warmed focaccia, house pickles & truffle oil

## Extras

### CHEESE BOARD

A selection of brie, camembert, blue, goats & English heritage cheese served with stone fruit, grapes & sourdough croutes.

For one £7.95

For two £10.95

For three £13.95

### SIDES

Pancetta & brussel sprouts £4.95

Pigs in blankets £4.95

Roast potatoes £4.95

Braised red cabbage £4.95

Dauphinoise potato £4.95

Pea & green beans in a Garlic butter £4.95

## Festive Menu

## Mains

### STUFFED CHICKEN BREAST

Apricot & pine nut-stuffed chicken breast wrapped in prosciutto served with roasted potato, brussel sprouts, root vegetables, pigs in blankets & a red wine jus

### CONFIT DUCK LEG

Honey & star anise spiced confit duck leg served with dauphinoise potato, roasted fennel & asparagus & a burnt orange jus

### PAN FRIED COD LOIN

Citrus & dill cured cod loin served on a bed of new potato, green beans & samphire with a tarragon hollandaise

### ROASTED ROOT VEGETABLE

### PARCEL

Squash, carrot, parsnip & leek puff pastry parcel served with roasted potato, asparagus, braised red cabbage & a red wine jus

## 3 COURSES £34.95

All festive fayre reservations will require a £10 per person deposit. Full prepayment & pre-order is due one week prior to the reservation.

## Desserts

### WINTER BERRY MESS

Orange & spiced winter fruit, vanilla crème & meringue served with a winter berry coulis

### CINNAMON & GINGER

### CREME BRULEE

Sugar crisp & poached clementines

### STICKY TOFFEE PUDDING

Served with toffee sauce & vanilla ice cream

### PLUM & ALMOND SPONGE

British plum, almond & vanilla sponge served with a berry coulis & vanilla ice cream

## For The Table

### BREAD & OLIVES

Mixed olives served with warmed bread selection, butter & balsamic oils

£4.95

### BAKED CAMEMBERT

Oven baked camembert served with stone fruit chutney & focaccia

£8.95

### ROOT VEGETABLE CRISPS

Carrot, parsnip & beetroot crisps served with a balsamic aioli

£4.95