

 Gluten Free Alternative Available

FESTIVE MENU AVAILABLE 24TH NOV - 31ST DEC
SERVED TUESDAY - SUNDAY

Starters

SOUP (V)

Traditional Lentil Soup, Freshly Baked Bread

PARFAIT

Chicken Liver Parfait, Crisp Bread, Mulled Berries, Orange Marmalade & Roasted Hazelnuts

SALMON

Smoked Salmon, Crayfish & Prawn Roulade, Black Pepper & Citrus Crème Fraîche, Oatcakes

TART (V)

Goats Cheese & Red Onion Tart, Apple & Pomegranate Salad, Mint & Apple Gel, Crisp Salad Leaves

Mains

TURKEY

Roast Turkey Breast, Pigs n Blankets, Roast Potatoes, Skirlie, Mixed Vegetable, Sprouts, Redcurrant Gravy

BEEF

Fillet of Beef Medallions, Black Pudding Pomme Anna, Caramelized Onion Puree,
Bacon Wrapped Green Beans, Forest Mushroom Café au Lait

SEABASS

Pan Fried Seabass Fillets, Olive & Sundried Tomato Crushed Potatoes, Tenderstem Broccoli, French Beans, Salsa Verdi

RISOTTO (V)

Roast Leek & Hazelnut Risotto, Charred Winter Vegetables

Desserts

CHRISTMAS PUDDING

Cointreau Sauce

BRÛLÉE

Toffee Apple Crème Brûlée, Ginger Shortbread

ALASKA

Chocolate & Cherry Baked Alaska, Cherry Compote, Toasted Almonds

CHEESE

Selection of Cheese, Grapes, Chutney, Oatcakes

TO FINISH... TEA / COFFEE & MINCE PIES

2 COURSES £39.00 | 3 COURSES £46.00

