

FESTIVE MENU

GOOD FOOD BRINGS PEOPLE TOGETHER AT CHRISTMAS

STARTERS

Honey-roasted parsnip and coconut soup (VE)

Served with a bread roll

Chicken liver, brandy pâté

With red onion marmalade, rocket, and toasted focaccia

Herb Crusted Brie Cheese (V)

With mulled cranberry chutney and baby leaf

Smoked Scottish Salmon

Pickled cucumber, horseradish cream, toasted focaccia

MAIN COURSES

Turkey Roulade (GF)

Wrapped in bacon and stuffed with pork sausage meat & onion, served with pigs in blankets, roast potatoes, honey-roasted carrots and parsnips, Brussels sprouts, and a rich gravy

Beef Bourguignon (GF)

Served with horseradish mashed potato, stem broccoli, and parsnip crisps

Wild mushroom, spinach, and butternut squash Wellington (V)

Served with roast potatoes, honey-roasted carrots and parsnips, brussels sprouts, and gravy (VE)

Pan-roasted sea trout fillet (GF)

Served with crushed new potatoes, asparagus, garden peas, and a saffron cream sauce

SWEET TREATS!

Festive creme brulee

With spiced shortbread and fresh berries

Traditional Christmas pudding

With brandy sauce

Salted caramel chocolate tart

With honeycomb ice cream

Raspberry and gin cheesecake (VE, GF)

With coconut ice cream

£29.50

FOR 2 COURSES

£37.50

FOR 3 COURSES

15TH NOVEMBER – 24TH DECEMBER,

SERVED BETWEEN: 12PM – 8:30PM

