



FESTIVE MENU

(AVAILABLE FROM THE 1ST DECEMBER TO 23RD DECEMBER)

Curried Parsnip & Apple Soup or Lentil & Ham Hock Broth
served with a Home-Made Bread Roll

Warm Scottish Brie-Pancake
with a Truffle and Honey Dressing

Smooth Duck Liver Parfait
with Brioche Toast, Fig Chutney and an Apple Gel

Oatmeal Crusted Mackerel
served with a Potato Salad

Traditional Roast Turkey Crown
Chestnut & Cranberry Stuffing with all the Trimmings

Slow cooked Blade of Scotch Beef
with Smoked Bacon Mash, Bourguignon Sauce and Seasonal Vegetables

Pan Seared Fillet of Cod
with Winter Greens, Smoked Haddock Croquette, Mussels and a Curry Butter

Chestnut & Wild Mushroom Wellington
served with a Truffle Mash, Red Onion & Cranberry Relish

Plum & Apple Crumble Tart
served with Caramel and Cinnamon Ice Cream

Christmas Pudding
with a Brandy Sauce and Macerated Cherries

Vanilla Poached Pear
with a Mulled Wine Syrup

After Eight Mint Chocolate Brownie

Tea/Coffee & Mince Pie

2 Courses £19.95 3 Courses £23.95