



Festive Menu 2022

Available for both Lunch and Dinner Bookings.

Menu Available from the 24th November until 24th December (Excluding Sundays)

• STARTERS •

Cream of Winter Vegetable Soup
Salt and Pepper Crouton (V) (VE)

Wild Game Terrine,
Homemade Apple and Pear Chutney

Traditional Prawn Cocktail,
Marie Rose Sauce, Mixed Leaves

Crispy Breaded Brie,
Cranberry Compote (v)

Scottish Smoked Salmon,
Honey and Mustard Dressing

• MAIN COURSE •

Roast Breast of Turkey,
Red Wine Gravy, Apricot and Sage Stuffing, Pigs In Blankets, Seasonal Festive Garnish

Breaded Goats Cheese, Pea and Leek Risotto,
Honey Drizzle, Vegetable Crisps (V)

Grilled Fillet of Cod 'Bonne Femme',
Spring Onion Mash, Fine Beans

Confit Duck Leg,
Redcurrant and Port Sauce, Crushed Potato, Savoy Cabbage

Chargrilled 8oz Sirloin Steak,
Peppercorn Sauce, Hand Cut Fries (£5 Supplement)

Thai Green Vegetable Curry,
Fragrant Rice, Sweet Potato Crisps (V) (VE)

• DESSERTS •

Traditional Christmas Plum Pudding, Brandy Sauce
Strawberry and White Chocolate Cheesecake, Pouring Cream

Homemade 'Baileys' Crème Brulee

Selection of Ice Creams and Sorbets

£29.95 per person

Pre-order required in advance of the booking date.

Only one bill will be issued per table.

Please inform a member of staff of any Dietary Requirements when Booking.