

Christmas 2018

Available 1st - 30th December (excluding Christmas day & Boxing day)

STARTER

Homemade Winter Vegetable Soup 🎺 🧳 DF With a freshly baked crusty roll (Gluten free available)

Whole Baked Mini Camembert Infused with Garlic & Fresh Thyme ** Served with toasted ciabatta strips, perfect for dipping (Gluten free available)

Chicken Liver Pate with Thyme & Brandy Accompanied by a red onion marmalade with crisp toast (Gluten free available)

Fresh North Atlantic Prawn & Crayfish Cocktail •
Drenched in Marie Rose sauce with buttered brown bread and a lemon wedge (Gluten free available)

Fanned Honeydew Melon 🎺 🥯 🍪 DF Dressed with sweet fruit coulis

MAINS

Traditional Home Cooked Roast Turkey with Apricot & Chestnut Stuffing 🖋 Served with roast potatoes, Yorkshire pudding, pig in blanket, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy

Slow Roasted Brisket of Beef .

Served with roast potatoes, Yorkshire pudding, pig in blanket, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy

Baked Scottish Salmon Fillet with Hollandaise Sauce With crushed new potatoes and fresh green beans

Mushroom, Brie, Hazelnut & Cranberry Wellington ❖
Served with roasted potatoes, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy

Vegan Shepherd's Pie ❖♥ॐ □F Served with a selection of fresh vegetables and gravy

DESSERT

Luxury Christmas Pudding ❖ ❖
Drizzled with brandy and a dollop of extra thick double cream

Zesty Lemon Posset 🍁 🖋 Garnished with mixed berries

Rich Chocolate Orange Tart ♦ ♥ Ø DF Served with a mixed berry compote

Homemade Bread & Butter Pudding & Served with fresh custard

Classic Crème Brûlée * *
with a shortbread biscuit

A Selection of the Finest Cheeses ❖
Served with a plum and apple chutney, fresh grapes and savoury crackers

ADULT £35.00 / CHILD (UNDER 12'S) £20

Non-refundable £10pp deposit required

Gluten Free

✓ Vegetarian

✓ Vegan

✓ Dairy Free

Free

All dietary requirements catered for please inform us on booking