## Chistmas 2018

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

## STARTER

Homemade Winter Vegetable Soup $2 \%$ DF
With a freshly baked crusty roll (Gluten free available)
Whole Baked Mini Camembert Infused with Garlic \& Fresh Thyme de : 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 De pr
Dressed with sweet fruit coulis

MAINS<br>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<br>Slow Roasted Brisket of Beef<br>Served with roast potatoes, Yorkshire pudding, pig in blanket, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy<br>Baked Scottish Salmon Fillet with Hollandaise Sauce With crushed new potatoes and fresh green beans<br>Mushroom, Brie, HazeInut \& Cranberry Wellington do<br>Served with roasted potatoes, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy<br>Vegan Shepherd's Pie $6 *$ DF<br>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 $\%$ \% <br> Garnished with mixed berries <br> Rich Chocolate Orange Tart 0 \& DF <br> Served with a mixed berry compote <br> Homemade Bread \& Butter Pudding of <br> 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

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\text { A DULT £35.0 0 / CHILD (UNDER } \left.12^{\prime} S\right) £ 20 \\
\text { Non-refundable } £ 10 \text { pp deposit required } \\
\text { Gluten Free } \% \text { Vegetarian \& Vegan Dairy Free DF } \\
\text { All dietary requirements catered for please inform us on booking }
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