




FESTIVE MENU



[From 1st of Nov to 7th of Jan ... Minimum of 2 people ... Please order 2 days in advance]

2 courses - £20.00 | 3 courses - £25.00

STARTERS ...

  **Homemade Wild Mushroom Soup**
with a Swirl of Cream and Spelt Bread.


 **Smoked Halibut**
served with Grapefruit and a Spring Onion Salad
and a Lime Champagne Dressing.


  **Roasted Vegetable Terrine**
with Mixed Leaves, Truffle and Balsamic Pearls.


Haggis Bonbons
served with a Mixed Salad and a Whisky Mustard
Dipping Pot.



MAINS ...

 **Traditional Roast Turkey Crown**
A festive favourite! ... Served with Stuffing, Pigs in
Blankets, Roast Potatoes, Vegetables, Gravy and
Cranberry Sauce.

 **Grilled Cod Loin**
served on Sautéed Samphire in Caper and Lemon
Butter with Baby Potatoes.

 **Pork Loin**
stuffed with Tea infused Prunes and wrapped in
Prosciutto Ham. Served on a Sweet Potato, Carrot
and Parsnip Mash with a Rosehip Jus.

 **Spinach and Ricotta Cannelloni**
served with our Fresh Salsa and Tortilla Crisps.



DESSERTS ...

Christmas Symphony
Mini Christmas Pudding, Mini Mince Pie,
Festive Ice-cream and a Brandy Sauce.

 **Marmalade and Chocolate Torte**
served with Vanilla Bean Crème Fraiche

 **Warm Poached Pear**
served with a wedge of Stilton and Caramelized
Toasted Walnuts

**Refreshing Glass of Gooseberry and
Elderflower Sorbet** with Zesty Shortbread.



Tea or Coffee
with a Chocolate

