

Christmas Menu – Available From 4th Dec – 24th Dec
2021

Starters

GF*(V) Carrot, Honey and Ginger Soup served with a Warm Bread Roll

GF Hot Smoked Salmon Cocktail- Home Smoked Scottish Salmon with Shredded Lettuce, Cucumber and Tomato Dressed with a Tangy Marie Rose Sauce

“White Pudding”- Chicken Mousse with Toasted Pinhead Oatmeal Wrapped in Virginia Cured Bacon served with Bashed Neeps and Jus

Turkey and Pork & Sage Stuffing Croquette served with Chestnut Puree and Sautéed Winter Greens

GF* (V) Goats Cheese and Beetroot served with Toasted Lang Toun Broon Bread and Dressed Leaves

Mains

GF* Fresh Turkey with Duck Fat Roasties, Seasonal Vegetables, Stuffing, Chipolatas & Rich Gravy

GF Slow Cooked Braised Beef served with Roasted Garlic and Thyme Crushed Potatoes, Savoy Cabbage with Smoked Bacon and Rich Sauce

Herb Crusted Fillet of Salmon served with a Langoustine Bisque and Brown Shrimp Risotto

GF (V) Aubergine & Lentil Moussaka- Char Grilled Aubergines Layered with Rich lightly Spiced Puy Lentils Grilled with Smoked Cheese

Venison Casserole- Rich Game Stew Packed with Potatoes and Seasonal Vegetable with Herb Dumplings

Desserts

Christmas Pudding with Brandy Sauce

GF Festive Spiced Rice Pudding with Cranberry & Orange Compote

Warm Carrot Cake served with Rum & Raisin Ice Cream

Price includes Tea/Coffee and Mince Pies

Lunch Menu for 2 Courses - £16.95 Evening Menu for 2 Courses - £21.95

Lunch Menu for 3 Courses - £21.95 Evening Menu for 3 Courses - £25.95

Senior Menu for 3 Courses Lunch or Evening - £15.95

V = Vegetarian, **GF** = Free From Gluten, **GF*** = This dish can be tailored to be Free from Gluten Although we strive to ensure all of our indicated products are GF we cannot guarantee that no gluten has been added to some items in production.

For any allergies please ask your server as some of our dishes can be tailored to suit.