



Festive Dinner Set Menu 2024

Wednesday 4th December – Monday 30th December

Starters

- (v) (ng) Mild Curried Leek and Potato Soup
- (ng) Smooth Duck Liver & Orange Pate, Fruit Chutney , Melba Toast
- (ng) Breaded "Campbell's "Haggis Fritters, Red Onion Redcurrant & Thyme Marmalade
- (ng) Gravadlax of Salmon , Green Apple, Prawns, Pea Shoots and Dill Dressing
- (v *)Baked Portobello Mushroom with a Creamy Garlic Duxelle & Herb Crust,*Chorizo Oil

Mains

- (ng)Grilled Sole Fillets, Garlic Lemon Butter, Crayfish, Parsley, Tomatoes, New Potatoes, Broccoli
- (ng) (*v) Green Vegetable & Garden Herb Risotto With Tempura Goats Cheese
- (ng)Turkey Breast, Oatmeal & Thyme Stuffing, Vegetables, Roast Potatoes, Cranberry Sauce
- (ng)Slow Cooked Featherblade of Beef,Chestnut Mushroom, Grain Mustard Sauce, Hand Cut Chips
- (ng) Breast of Chicken, Roast Butternut Squash, Black Pudding Fritters, Green Beans, Rosemary Jus

Desserts

- Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream
- Our Own Christmas Pudding– Orange Marmalade Ice Cream
- Toffee and Banana Cheesecake with Meringue and Amaretti Crumb, Caramel Sauce
- Warm Belgian Chocolate Brownie , Hazelnut Praline Ice Cream , Vanilla Sauce

Don't Fancy a Pudding then why not try one of our Cocktails instead?

Selection of Freshly Ground Coffees or Teas from £2.95

2 Courses £37 3 Courses £46

Some Dishes Include Allergenic Ingredients. If you require Information, Please Ask a Member of Staff.

(v) Vegetarian (ng) Non Gluten Containing Ingredients

These Dishes can be altered or changed to your needs – please advise when ordering.

Vegan Options also Available