



Christmas MENU

STARTER

Roasted Butternut Squash Soup

Finished with sage oil and toasted pumpkin seeds, served with warm bread. (VG, GFO)

Smoked Scottish Salmon

Served with dill crème fraîche, pickled cucumber, capers and fresh lemon. (GF)

Chicken Liver Parfait

Smooth chicken liver parfait served with caramelised onion chutney and toasted bread. (GFO)

MAIN COURSE

Turkey Ballotine

Turkey ballotine filled with sage and cranberry stuffing, served with pigs in blankets, rosemary roast potatoes, seasonal vegetables and rich red wine gravy. (GFO DF)

Pan-Fried Sea Bass

Served with crushed new potatoes, buttered greens, samphire and a lemon beurre blanc. (GF)

Wild Mushroom & Chestnut Wellington

Golden puff pastry filled with woodland mushrooms, spinach and chestnuts, served with rosemary roast potatoes, seasonal vegetables and rich red wine gravy. (VG, GF)

DESSERT

Traditional Christmas Pudding

Served warm with brandy sauce or vanilla ice cream. (VGO GFO)

Vanilla Bean Crème Brûlée

Served with homemade shortbread biscuits and winter berries. (GFO)

Belgian Chocolate Torte

Rich Belgian chocolate torte served with Chantilly cream and a winter berry coulis.

2 COURSE 26.95 | 3 COURSE 30.95

PRE BOOKING ONLY - £10 DEPOSIT PER PERSON

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