



# FESTIVE MENU

AVAILABLE FROM THE 1<sup>ST</sup>-24<sup>TH</sup> DECEMBER

3 COURSES £19.95

## TO BEGIN...

CREAM OF PARSNIP AND CHILLI SOUP GARNISHED WITH CRÈME FRAICHE  
SERVED WITH WARM RUSTIC BREAD

CRAYFISH MARTINI WITH SHREDDED BABY GEM, AVOCADO MAYO AND  
TOASTED SOURDOUGH

SMOOTH CHICKEN LIVER PATE WITH RED ONION CHUTNEY  
AND MINI OATCAKES

## MAIN EVENT...

TRADITIONAL ROAST TURKEY SERVED WITH ROAST POTATOES, SAGE AND ONION STUFFING  
BACON WRAPPED CHIPOLATAS, ROASTED SEASONAL VEGETABLES  
AND A RICH TURKEY GRAVY

SLOW BRAISED BLADE OF PRIME SCOTTISH BEEF SERVED WITH A WHOLEGRAIN MUSTARD  
MASH, YORKSHIRE PUDDING, ROASTED SEASONAL VEGETABLES  
AND FINISHED WITH A RED WINE AND THYME JUS

SALMON FILLET, DILL MAYO  
CRUSHED NEW POTATOES AND WATERCRESS

WILD MUSHROOM AND SPINACH LINGUINI TOPPED WITH FRESHLY GRATED PARMESAN

## DESSERTS...

TRADITIONAL CHRISTMAS PUDDING WITH A BRANDY SAUCE

WHITE CHOCOLATE AND TOASTED MARSHMALLOW CHEESECAKE WITH FRESH RASPBERRIES  
AND VANILLA ICE CREAM

LEMON POSSET WITH RASPBERRY PUREE AND HOMEMADE SHORTBREAD