

CHRISTMAS DAY MENU

STARTERS

Classic Prawn Cocktail (gfa)
Baby and king prawns, Marie Rose, lemon crouton,
pickled relish and apple salad

Crisp Breaded Brie (v)
Cranberry dipping sauce and house salad

Slow Cooked Smoked Ham Hough
Lentil and winter vegetable broth, baby leek and parsley

Chicken Liver and Brandy Parfait (gfa)
Cumberland sauce, Arran oaties and fine leaf salad

MAIN COURSES

Traditional Roast Turkey (gfa)
Apricot and sage stuffing, pigs in blankets, rosemary roast
potatoes, glazed root vegetables, and rich turkey jus

Duo of Scotch Beef (gfa)
Fillet medallion & slow braised shin, rosemary salt roast carrots,
rosemary roast potatoes, and sauce bourguignon - pancetta,
red wine, caramelised shallot & button mushroom

Wild Mushroom Stroganoff (gf, vea)
Baby onion, brandy and mustard cream, herb rice and paprika

DESSERTS

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote

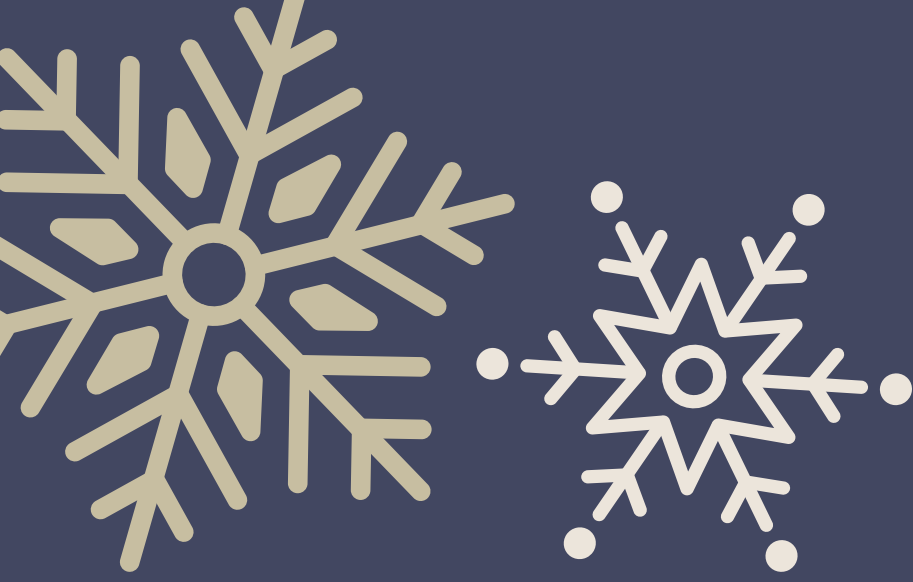
Salted Caramel and Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis, and clotted cream

Glazed Passion Fruit Delice (v)
Passion fruit coulis and coconut ice cream

Traditional Christmas Pudding (v)
Brandy Sauce

Followed by tea, coffee and warm mince pies

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available



COMMERCIAL

Christmas Day

MENU

