

Christmas Menu

£49.95 per Person

Children under 12 years £19.95

Starters

Duo of Cantaloupe Melon

Served with Parma ham florets and mango sorbet

Traditional Prawn Cocktail

Served in Marie Rose sauce with fresh salad

Black Pudding and Bacon Salad

Traditional Scottish black pudding and bacon served with savoy cabbage and apple sauce

Brie, Cranberry and Sweet Potato Tartlets

Topped with melted Brie and coconut oil and served with baby gem

Mains

Traditional Roast Turkey and Ham

Served with pigs in blankets, sage stuffing, sautéed seasonal vegetables, honey-roasted parsnips, roast and baby boiled potatoes and turkey gravy

Roast Sirloin of Beef

Slow-cooked Scottish beef served in a red wine jus with roast potatoes, seasonal vegetables and honey-roasted parsnips

Garlic and Rosemary Studded Roast Leg of Lamb

Served with a minted peach, roast and herb mashed potatoes, seasonal vegetables and a rosemary & orange jus

Cashew, Almond and Spinach Roast (Vegan)

Nut Roast served with a wild mushroom sauce, baby potatoes and sautéed seasonal roots,

Tarragon Salmon

Poached Scottish salmon fillet served with spinach, white wine and tarragon sauce, buttered sugar snaps and a timbale of saffron rice

Desserts

Christmas Pudding Crêpes

Hot baked crepes filled with sweet minced fruit, served with a lemon and lime ice cream

Chocolate Profiterole Tower

Served with Belgian chocolate sauce and lightly dusted with a ginger crumb

Trio of Ice Cream

Soaves Honeycomb, Coconut and Amaretto Ice Cream served with chocolate sauce and our homemade tablet

Tea/Coffee with Dinner Mints : *(Speciality tea/coffee will incur a small surcharge)*