

Christmas Menu

2 courses: £18.50

3 courses: £21.50

Individual meal prices upon request.

Starters

Chefs Soup served with rustic bread and butter.

Creamy Mushrooms served in an oven baked bread bowl with rocket and fresh parmesan cheese.

Chefs smooth chicken liver pate with salad, toast and chutney.

Pulled beef Yorkshire pudding with gravy.

Smoked mackerel pate served with a toasted crumpet and salad.

Smoked Salmon Roulade served with a crisp leaf salad.

Mains

A choice of a traditional Turkey or Beef Dinner with all the trimmings.

Chicken breast stuffed with haggis served with creamy, herb mash and a whiskey sauce.

Slow cooked lamb Henry served with a savoury potato cake and red wine and thyme gravy.

Salmon fillet served on roasted vegetables with a prawn and saffron sauce.

Chefs famous fish pie served with seasonal vegetables.

Seasonal Vegetable Wellington served with sauté potatoes and a traditional napolina sauce.

Sirloin Steak served with roasted vine tomatoes, cheese topped, oven baked, stuffed mushroom, chunky hand cut chips and a béarnaise sauce.

Desserts

Sticky toffee pudding with a choice of custard or ice cream.

Christmas Pudding served with brandy sauce.

Pavlova served with whipped cream and a wild berry compote.

Traditional Cheese and biscuits.

Chocolate Sundae:

A selection of brownie, cookies, whipped cream and chopped nuts.

Coffee and sweet selection.