



Festive Dinner Menu

2 courses £35 pp

3 courses £42 pp

-Starters-

Seasonal Soup (gfa) (v) (vg)

Served with warm Artisan roll and butter

Portobello Mushrooms with Herbed Breadcrumbs Filling (v) (vg)

Served with a lazy pepper salad

Duck and Apricot Pate (gfa)

Served with a smoked bacon salad with ciabatta fingers

King Prawn Champagne Vol-Au-Vent

Shallots, capers, dill in a double Veloute sauce

-Mains-

Prime Scottish Beef, Braised in Mulled Wine (gfa)

Crushed garlic potato, seasonal vegetables

Roast British Turkey

Served with a sage and rosemary stuffing, Yorkshire pudding and seasonal vegetables

Poached Salmon Wellington

Salmon encased in puff pastry, tarragon and cream sauce and seasonal vegetables

Vegan Wellington (vg,v)

In a rich tomato sauce, seasonal vegetables

Chargrilled Rump Steak (8 oz) (gfa)

Peppercorn sauce, chunky fries, garden peas or dressed green side salad

-Desserts-

Vegan Gingerbread Cake (vg) (v)

Served with Judes vanilla ice-cream and a helpful gingerbread man!

Raspberry Crème Brulee (gfa)

Served with crisp mint ice-cream

Traditional Christmas Pudding (va) (vga) (gfa)

Crème Anglaise or vanilla ice-cream

Lemon Meringue tartlet (gf) (v) (vga)


Chantilly cream dressing

Chocolate and Caramel Cheesecake (v) (gf)

Served with toffee sauce

Hot Jam Sponge Pudding (v)

Served with crème Anglaise



Vegetarian = V, Vegetarian available = VA, Vegan = VG, Vegan available = VGA, Gluten Free = GF, Gluten free available = GFA. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.