

Christmas Menu

AVAILABLE 1st - 24th DECEMBER 2023

Starters

Atlantic cold-water prawns bound in Marie Rose sauce, salad, lemon, wholemeal bread & butter

Duck liver & smoked bacon pâté, spiced fig & red onion chutney, toasted brioche

Spiced butternut squash & roasted garlic soup, pea shoots, sourdough & butter

Main Courses

Locally reared roast turkey, sage & onion stuffing, chipolatas wrapped in smoked streaky bacon, goose fat roasted potatoes, winter vegetables, pan juice gravy

Slow braised local lamb shank, creamed potatoes, haggis bon bons, winter vegetables, red wine & cranberry gravy

Pan roasted salmon supreme, crushed new potatoes with dill, olives, sun blushed tomatoes, wild rocket, local honey & cranberry dressing

Wild mushroom & asparagus tagliatelle, white wine cream sauce, wild rocket, parmesan shavings & garlic ciabatta

Desserts

Whisky fruit pudding & brandy cream sauce

Apple, cranberry & cinnamon crumble, vanilla bean custard

White chocolate & strawberry cheesecake, vanilla bean ice cream

Triple chocolate sponge pudding, Belgian chocolate sauce, vanilla bean ice cream

2 courses £27.50 pp | 3 courses £35 pp