

Festive Menu

AVAILABLE 1st - 24th DECEMBER 2024

Starters

Free range chicken liver & smoked bacon pate, caramelised red onion chutney, wild rocket, toasted sourdough

Honey roast parsnip & ginger soup, sundried tomato & red onion roll

Atlantic cold-water prawns, peat smoked Scottish salmon, wild rocket & cherry tomato salad

Main Courses

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

Slow braised steak in rich red wine & thyme gravy, horseradish creamed potatoes, winter vegetables

Pan fried fillet of sea bass, champ potato cake, sautéed fennel, sun blushed tomatoes & olives, wild rocket, honey & wholegrain mustard cream sauce

Wild mushroom, shallot & spinach Wellington, roasted new potatoes, winter vegetables, ewes' cheese & white wine cream sauce

Desserts

Whisky fruit pudding & brandy cream sauce

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

Apple & cranberry crumble pie, vanilla bean custard

Strawberry & white chocolate cheesecake, cranberry ice cream

2 courses £27.50 pp | 3 courses £35 pp