



# Christmas Menu

## STARTER

### *Soup*

Mushroom and Chestnut Soup, with crispy Pancetta. Served with warm Bread. GF available.  
(V/VG without the pancetta)

### *Cullen Skink*

A bowl of creamy Smoked Haddock, Leek and Potato Chowder. Served with warm Bread. (GF)

### *Chicken Liver Paté*

A smooth Paté served with Melba Toast & Orange Dressing.

### *Hot Smoked Salmon*

Local Hot Smoked Salmon served with a Pink Grapefruit & Fennel Salad. (GF)

### *Poached Pear & Walnut Salad*

Pears poached in a Spiced Red Wine, Toasted Walnuts & a Walnut Honey Dressing. (V/VG/GF)

## MAIN COURSE

### *Roast Turkey*

Turkey rolled and stuffed and with Cranberry Pork Sausage, with all the trimmings & a rich gravy.

### *Braised Feather Blade of Beef*

Braised Feather Blade of Beef served creamy Mashed Potato, roast root Vegetables and a Rosemary jus. (GF)

### *Pan Fried Salmon*

Pan fried Salmon with wilted Spinach, Potato Fondant with a White Wine & Chive Cream sauce. (GF)

### *Butternut Squash & Beetroot Wellington*

Butternut squash and beetroot wellington served with roast seasonal vegetable and a red wine sauce. (V/VG/GF)

## DESSERTS

(can be served with Cream or Ice cream)

*Hot Christmas Pudding served with Brandy Sauce*

*Sticky Toffee Pudding*

*Chocolate Orange Cheesecake*

3 Courses £34.99

**(V) Vegetarian (VG) Vegan (GF) Gluten Free / Please inform us of any food allergies at the time of order**