



Christmas Menu

Welcome Drink – Gingerbread Bellini

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. (V/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.

Roast Duck Breast

Roast Duck Breast with braised Red Cabbage, roast root Vegetables and a Blood Orange & Red Wine Sauce.
(GF)

Braised Feather Blade of Beef

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

Pan Fried Hake

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

Roast Parsnip Risotto

A creamy roast Parsnip Risotto served with seasonal Vegetables and Parsnip Crisps. (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

Selection of Ice Cream.

3 Courses £34.99

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