



Festive Menu 2023

(for parties of 10 or more)

Starters

Soup – Spiced Pumpkin & Butternut Squash Soup (VE)

Salmon – Hot Smoked Salmon, Roasted Beetroot & Pomegranate Salad, Lemon & Horseradish Dressing

Terrine – Pork, Apricot & Pistachio Terrine, Streaky Bacon Wrapped, Apple & Gherkin Chutney, Crispy Ciabatta

Brie – Brie & Cranberry Filo Parcels, Rocket Leaves, Sweet Chilli Sauce (V)

Mains

Turkey – Roast Turkey, Roast Potatoes, Pigs n Blankets, Sage Skirlie, Roast Vegetables, Buttered Greens, Turkey Gravy

Turbot – Turbot Fillet, Olive & Sunblushed Tomato Crushed Potatoes, Buttered Broccoli, Garlic & Herb Cream

Lamb – Lamb Rump, Black Pudding Dauphinoise Potatoes, Parsnip Puree, Haroosh & Blackberry Jus

Risotto – Maple Roasted Sweet Potatoes & Red Pepper Risotto, Toasted Pecans (VE)

Puddings

Pudding – Xmas Pudding, Rum Custard, Cranberry Compote (VE)

Parfait – Raspberry Iced Parfait, Prosecco Gel, Raspberry Dust

Pannacotta – Caramel Pannacotta, Vanilla Fudge, Gingerbread

Cheesecake – Chocolate & Orange Cheesecake, Orange Cointreau Gel, Candied Orange

Coffee/Tea & Mini Mince Pies

2 – courses £25.00pp

3 – courses £32.00pp

A non refundable deposit of £10pp is required on booking