



FESTIVE MENU

2022

3-COURSES – £26.95 PP

2-COURSES – £22.95 PP

STARTERS

Duck liver & Port parfait

*Balsamic onion & sweet ginger compote,
cornichon & oatcakes*

**Trio of melon, minted exotic fruit brunoise
(vegan-gf)**

Blackcurrant coulis, edible flower

Scottish smoked salmon & baby asparagus tartlet

Micro leaves, sweet pepper dressing

Spiced parsnip & sweet potato velouté (vegan-gf)

Scented with toasted coconut

Atlantic prawns, crab & orange segment cocktail

Saffron mayonnaise, malted bloomer

Serrano ham, figs & Charentais melon (gf)

Served with a shot of Port

MAINS

**Turkey & apricot stuffing paupiette wrapped
with smoked steaky bacon**

*Chipolatas, rosemary gravy, turmeric fondant potato,
buttered seasonal vegetables*

Beef fillet strips & wild mushroom stroganoff (gf)

Spring onion mash, grilled artichoke

**Kidney beans, chickpea &
Mediterranean vegetable chilli (vegan)**

Turmeric braised rice, pita bread

**Smoked haddock, salmon & tiger prawn
casserole (gf)**

Saffron nage, mature Scottish cheddar mash gratin

**Grilled asparagus, mixed citrus & fig salad
(vegan-gf)**

Honey & Arran mustard dressing

Steamed fillet of sole Dugléré (gf)

Boiled potato printanière, pancetta crisp

DESSERTS

Red velvet & fudge cheesecake (v)

Mixed berries custard

Belgian chocolate truffle dessert (vegan-gf)

Caramel sauce

Continental cheese selection (v)

Apricot chutney, gape, celery, biscuits

Christmas pudding (v)

Brandy sauce, candied orange ice cream