

Christmas Party Menu

£21.95

Available from 1st December until 23rd December

Subject to availability

Booking and pre order advisable

Not available on Tributes Nights

Starters

Homemade soup served with warm ciabatta

Homemade Chicken Liver Pâté served with a Redcurrant and Port Chutney and warm Ciabatta

Creamed Garlic Mushrooms, served with warm Ciabatta (V)

Smoked Salmon pancakes served with horseradish cream and toasted pine nuts

Main courses

Roast Turkey , succulent Roast Turkey Breast served with Creamy Mash, Roast Potatoes , Pigs in

Blankets,

Sage & Onion stuffing, Seasonal Vegetables and Gravy

Steak Diane, 8oz Sirloin Steak cooked to your liking served with Homemade Diane Sauce,

Roasted tomato, Mushroom and hand cut Chips

Chicken Breast, Char grilled Chicken Breast served with a Creamy Whiskey Sauce, Sautéed Herbed

Potatoes and Seasonal Vegetables

Salmon, Roasted Salmon Fillet served with Béarnaise Sauce, Roast Potatoes, Seasonal Vegetables

Mushroom, Cranberry & Brie Wellington served with a Roasted Red Pepper sauce, New Potatoes and

Seasonal Vegetables (V)

Desserts

Tiramisu

Apple Pie, served with Custard or Ice Cream

Winter berry Crumble, served with Custard or Ice Cream

Christmas Day

£57.95

Booking only, all pre orders must be received by 20th December

Starters

Homemade Scotch broth,

traditional warming lamb and vegetable broth enhanced with a subtle whisky flavour served with warmed Sourdough bread

Homemade Chicken Liver Pâté,

served with a cranberry and Port Chutney and toasted Sourdough bread

Spiced Cauliflower Steak

Cauliflower steak roasted in a light spice and smoky marinade served with parsnip puree, shaved radish and crisp micro green salad leaves (V)

Smoked Salmon & Buckwheat Blinis

Thinly sliced Scottish Smoked Salmon rested on handmade air light blinis served with a horseradish & crème fraîche cream and watercress salad

Main course

Traditional Roast Turkey

Succulent Roast Turkey Breast served with Creamy Mash, Roast Potatoes, handmade Pigs in Blankets, Chestnut & Cranberry Stuffing, Roasted mixed Vegetables and Gravy

Traditional Roast Sirloin of Beef

Slices of Slow roasted aged Beef sirloin, served with Creamy Mash, Roast potatoes, Yorkshire puddings, Roasted mixed Vegetables and Red wine Gravy

Roasted Portobello Mushroom

A slow roasted portobello mushrooms infused with garlic and sea salt, rested on a bed of lightly flavoured Puy lentils and topped with a flavour packed ratatouille(V)

Salmon Wellington

Salmon fillet with a Ricotta & Spinach Stuffing wrapped in Puff Pastry served with Crushed Herb Potatoes, Roasted mixed Vegetables and a Saffron cream sauce

Chicken A La King

Chargrilled Chicken Supreme, in a classic A La King Sauce, Onions, Peppers & Mushrooms encased in a decadent Cream & Sherry Sauce served with Roast Potatoes & Roasted mixed Vegetables

Desserts

Tiramisu

Deep filled Apple pie with Custard or Ice Cream

Winter Berry crumble with Custard or Ice Cream

Profiteroles