



Christmas MENU

TWO COURSES £24.99
THREE COURSES £32.99

STARTER

Pork Liver Pâté with Duck & Orange

Accompanied by a delicate apricot and apple chutney, served with traditional Scottish oatcakes.

Garlic & Herb King Prawns

Presented on a warm garlic and coriander mini naan, with a fresh garden salad and a drizzle of sweet chilli dressing.

Roasted Red Pepper & Tomato Soup

A velvety blend of roasted peppers and ripe tomatoes, served with a warm artisan crusty roll.

MAIN COURSE

Traditional Roast Turkey

Succulent roast turkey with all the festive trimmings, including pigs in blankets, seasonal vegetables, and a rich roast gravy.

Festive Vegetarian Roast

A hearty seasonal roast served with all the traditional accompaniments, ensuring a feast full of flavour.

Salmon & Dill Fish Cake

Golden crisp salmon and dill fish cake set on crushed baby potatoes and tender green beans, finished with a light parsley sauce.

DESSERT

Traditional Christmas Pudding

Rich and indulgent, served with a smooth brandy sauce.

Strawberry & Prosecco Roulade

A delicate roulade infused with prosecco and strawberries, accompanied by vanilla ice cream.

Apple & Blackberry Crumble

Baked to perfection and served with a creamy custard.

