

FESTIVE CELEBRATION MENU

2 Course £18.50 / 3 course £21.50

STARTERS

Chef's Soup of the Day (v, vea, gfa)
Warm bread roll

Toasted Tomato Bruschetta (v, vea)
Fresh basil, garlic, olive oil, balsamic glaze, parmesan, toasted ciabatta

Spiced Vegetable Pakora
Yoghurt & mint dip, shredded salad

Haggis Bon Bons
Rocket leaf salad, peppercorn sauce

MAINS

Ballotine of Turkey (gfa)
Apricot & sage stuffing, wrapped in bacon, chipolata,
honey glazed roots, rosemary roast potato, rich turkey jus

Chargrilled Cajun Chicken (gf)
Fragrant rice, sauté peppers, cajun cream

Mac and Cheese (v, gfa)
Creamy 3 cheese sauce, cheddar crumble

Chilli Con Carne (gf)
Slow braised ground beef with spices, peppers & beans, fragrant rice

Slow Braised Steak and Sausage Pie
Chips, seasonal veg

DESSERTS

Sticky Toffee Pudding (v)
Toffee sauce, vanilla ice cream

Baked Vanilla Cheesecake (v)
Honeycomb, mulled berry compote

Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis, clotted cream

FESTIVE SIDES

Garlic & Rosemary Roast
Potatoes (v) £5.00

Sautéed Sprouts with Crispy Bacon £5.00

Honey & Mustard Glazed
Chipolatas £5.00

Chips / Fries (ve) £4.00

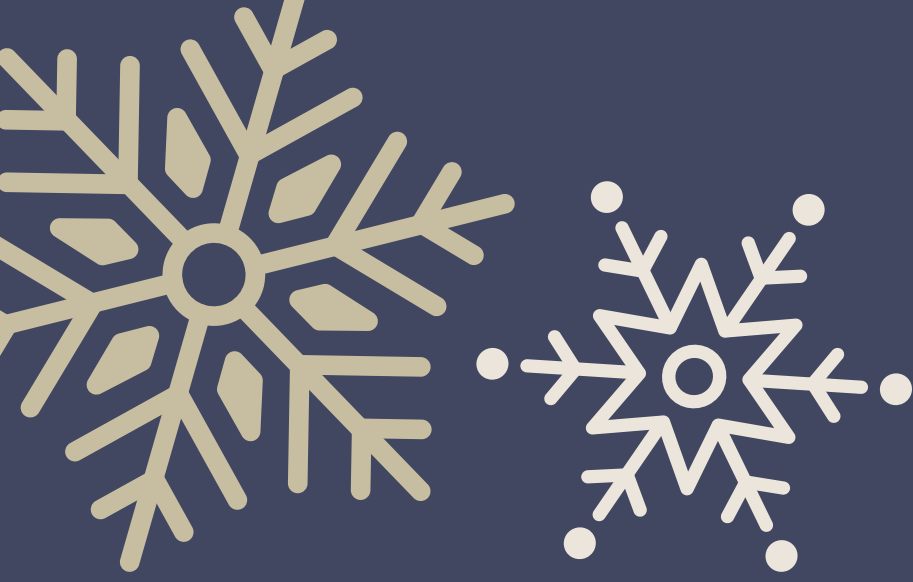
Battered Onion Rings (v) £4.50

Garlic Bread (v) £4.00

Garlic Bread with Cheese (v) £5.00

Mozzarella Sticks (v) £6

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available



COMMERCIAL

*Festive Celebration
Menu*

