

CHRISTMAS DAY MENU

STARTERS

Classic Prawn Cocktail (gfa)
Baby & king prawns, Marie Rose, pickled relish
& apple salad and lemon crouton

Crisp Breaded Brie (v)
Cranberry dipping sauce and house salad

Slow Cooked Smoked Ham Hock,
Lentil & Winter Vegetable Broth
Baby leek and parsley

Chicken Liver & Brandy Parfait (gfa)
Cumberland sauce, Arran oaties and fine leaf salad

MAIN COURSES

Traditional Roast Turkey (gfa)
Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes,
glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (gfa)
Fillet medallion & slow braised shin, rosemary salt roasted carrots,
rosemary roast potatoes and sauce bourguignon - pancetta, red wine,
caramelised shallot & button mushroom

Wild Mushroom Stroganoff (gf, vea)
Baby onion, brandy & mustard cream, herb rice and paprika

DESSERTS

Baked Vanilla Cheesecake (v)
Honeycomb and mulled berries

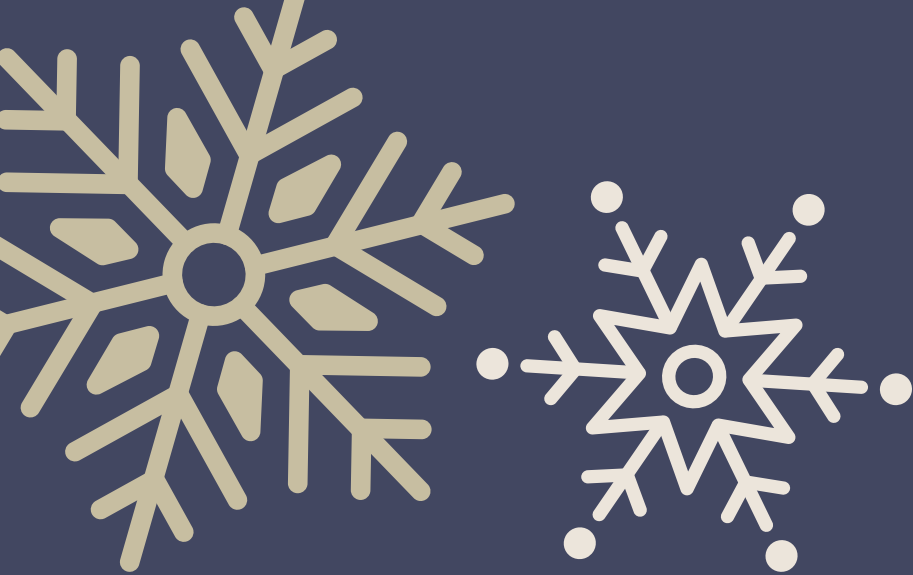
Chocolate Orange Torte (v, vea, gfa)
Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Traditional Christmas Pudding (v)
Brandy sauce

Followed by tea, coffee and warm mince pies

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

Christmas Day
MENU

