



CHRISTMAS

Menu

STARTERS

Homemade Soup
Prawn Spring Rolls with Wasabi Mayo
Creamy Garlic Mushrooms on Toasted Bloomer Bread
Chicken Liver Parfait with Red Onion Chutney & Scottish Oatcakes

MAIN COURSES

Traditional Roast Turkey served with all the Trimmings
Confit of Duck with Braised Red Cabbage, Dauphinoise Potatoes & Red Wine Jus
Slow Cooked Feather Blade of Beef, Asparagus, Chantany Carrots, Thyme Gravy & Horseradish Cream
Vegetarian Meatloaf, Cranberry Sauce, Roast Vegetables & Gravy

DESSERTS

Traditional Christmas Pudding & Brandy Sauce
Classic Creme Brulee & Shortbread Biscuits
Chocolate Yule Log & Chantilly Cream
Banoffee Tart

£35.50pp

