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HAGGIS BON BONS WITH SPICED ONIONS AND TURNIP PUREE

## SMOKED SALMON

AND PRAWN MOUSSE ROULADE WITH DILL CRÈME FRAICHE ON TOP OF CHERRY TOMATO AND LEMON CONCASSE

BLACK PUDDING, CHARGRILLED ASPARAGUS AND CRISPY PANCETTA SALAD

TOPPED WITH SOFT POACHED EGG

HONEY, LIME AND GINGER
COATED CHICKEN STRIPS
SERVED ON TOP OF FRESH MARKET SALAD

HALF STUFFED PEPPER
WITH JALAPENO AND CORIANDER COUS
COUS, CHEDDAR CHEESE GLAZE AND
FRESH MINT YOGHURT

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TRADITIONAL ROAST TURKEY
WITH ALL THE TRIMMINGS

PAN ROASTED COD FILLET TOPPED WITH
ORANGE AND DILL CRUMB
SERVED WITH CELERIAC AND PARSLEY MASH, DRIZZLED WITH
LEMON THYME BUTTER

CARGRILLED PORK CHOP

SERVED WITH APRICOT AND BLUEBERRY RELISH, CARROT MASH AND PORT REDUCTION

SWEET POTATO, SPINACH AND PEAR RISOTTO TOPPED WITH BLUE CHEESE AND SAGE GRATIN

PAN SEARED DUCK BREAST

WITH HONEY GLAZED CARROTS, SPICED PUY LENTILS DRIZZLED WITH PINK PEPPERCORN SAUCE

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TRADITIONAL SHERRY TRIFLE

CHRISTMAS PUDDING SERVED WITH BRANDY CRÈME ANGLAISE AND

FRESH RED CURRENTS

HOMEMADE APPLE AND CINNAMON

CRUMBLE
WITH CHOICE OF CREME ANGLAISE OR
VANILLA ICE CREAM

RASPBERRY PANNA COTTA
WITH CHOCOLATE AND AMARETTO SAUCE





Two Courses – £18.95 Three courses – £21.95



