

CHRISTMAS 2019 DINNER SET MENU

£39.95

Starters

Lobster Bisque

Pan Fried Scallops

Butternut squash purée, micro salad & balsamic reduction

Slow Roasted Crisped Pork Belly

Mild mustard & apple compote

Roast Pumpkin Risotto **v**

Sun blushed tomatoes, chestnuts and mascarpone

Exotic Mushroom & Shallot Filled Potato Cake **(Vegan)**

Rocket and tomato salad and wholegrain mustard mayonnaise

Main Course

Roast Breast of Turkey

*Roast potatoes, Brussels sprouts, carrots, pigs in blankets,
sage & onion stuffing, gravy & cranberry sauce*

Confit Duck Leg

Mashed potato, braised red cabbage and a port jus

Beef Wellington

Mashed potato, spinach and red wine jus

Seabream Fillet

Ratatouille, baby herb potatoes and salsa verde

Broccoli and Shallot Tart **(Vegan)**

Roasted Mediterranean vegetables, sweet red pepper dressing and courgette ribbons

Desserts

Apple & Christmas Pudding Crumble

Brandy cream

Orange and Saffron Poached Pear **(Vegan)**

Walnuts, maple syrup and strawberries

Chocolate Fondant

Raspberry ice cream

Cranachan

Toasted oats, honey, fresh cream, raspberries and Scottish Whisky

Selection of British & Continental Cheese

Ale chutney, water biscuits, celery & grapes

A 10% gratuity will be added to your bill

CHRISTMAS 2019 LUNCH SET MENU
£30.95

Starters

Jerusalem Artichoke Soup v
White truffle oil

Chicken Liver Paté
Cranberry chutney & toasted brioche

Beetroot and Dill Salmon Gravadlax
Pickled cucumber ribbons and a honey & mustard dressing

Broccoli, Shallot and Goats Cheese Tartlet v
Mixed leaves, beetroot, sun blushed tomatoes and a balsamic reduction

Main Course

Roast Breast of Turkey
*Roast potatoes, Brussels sprouts, carrots, pigs in blankets,
sage & onion stuffing, gravy & cranberry sauce*

Scottish Salmon Fillet
Baby herb potatoes, tender stem broccoli and a saffron & seafood cream sauce

Slow Roasted Lamb Shank
Mashed potato, root vegetable casserole and rosemary jus

Roasted Pumpkin Risotto v
Sun blushed tomatoes, chestnuts and mascarpone

Desserts

Apple and Christmas Pudding Crumble
Brandy cream

Chocolate and Hazelnut Brownie
Vanilla ice cream and raspberry coulis

Selection of British & Continental Cheese
Ale chutney, water biscuits, celery & grapes

Orange and Saffron Poached Pear **(Vegan)**
Walnuts, maple syrup and strawberries

A 10% gratuity will be added to your bill

Christmas Booking Form 2019

Company:			
Contact Name:			
Date :			
Time of arrival:	Departure:	Lunch	/ Dinner
No. of people attending:			
Email:			
Telephone:			
Deposit Credit Card Details			
Wines Chosen			

Name	Starter	Main course	Dessert