

Christmas Lunch

Starters

Scottish Smoked Salmon with a Parsley and Lemon Salad on Homemade Blinis

Curried Parsnip Soup

Confit Pork Belly with Homemade Black Pudding and Soubise

Mains

Roast Turkey with all the trimmings, Roast Potatoes and Bread Sauce

Braised Pork Leg with Creamed Potatoes and Carrots

Pollock Fillet with Mussel and Saffron Risotto

Squash Tart with Sage Gnocchi and Herb Salad

Desserts

Dark Chocolate Tart with Pistachio Ice Cream

Christmas Pudding with Brandy Custard

Selection of Cheese and Biscuits



£19.50 per head

Christmas Dinner

Starters

Seared Tuna with a Cucumber and Radish Salad and Yuzu Dressing

Jerusalem Artichoke Veloute

Ham Terrine with Parsley and Mustard Toasted Leaven Bread

Mains

Poached Corn Fed Chicken with Sage Dumplings, Carrots and Leeks

Sea Bass Fillet with Crab and Risotto Cake

Sirloin Steak with Braised Shin Gravy, Mashed Potatoes and Root Vegetables

Wild Mushroom Fricassee with Squash Puree and Sauté Potatoes

Desserts

Roasted Pear with Spice Bread Ice Cream

Hot Chocolate Fondant with Griottine Cherries and Mulled Wine Ice Cream

Selection of Cheese and Biscuits



£29.50 per head



House Wines

	<i>sm glass (175ml)</i>	<i>lge glass (250ml)</i>	<i>bottle</i>
White			
Los Tres Curas <i>Chile - clean, fresh, sauvignon blanc</i>	£3.25	£4.75	£13.50
L'Eglise <i>France - medium dry, chardonnay/ grenache blanc (unoaked)</i>	£3.25	£4.75	£13.50
Red			
Los Tres Curas <i>Chile - soft, smooth, merlot</i>	£3.25	£4.75	£13.50
L'Eglise <i>France - light fruity, grenache noir/merlot</i>	£3.25	£4.75	£13.50
Rose			
Castillo de Montblanc Rose 2006 <i>Spain - crisp berry fruit flavours</i>	£3.25	£4.75	£13.50
Sparkling		<i>glass</i>	<i>bottle</i>
Prosecco Casaghellar Legatura <i>Italy - aromatic, delicate and lightly sparkling</i>		£3.95	£19.00

Please ask to see our extensive wine list

Coffee/Tea

Filter	£1.25
Espresso	£1.30
Cappuccino	£1.90
Selection of Teas	£1.45



Christmas Menu December 8th - 24th