

## Festive Menu 2018

### Starters

Soup of the Day

Crusty bread

Tomato, Buffalo Mozzarella & Fig Caprese

Basil, balsamic glaze, olive oil, cracked black pepper

Chicken Liver Parfait

Toasted country loaf, house chutney

Fishcakes

Lemon aioli, rocket salad

### Main Courses

Traditional Roast Turkey with Sage & Onion Stuffing

Cranberry, orange & clove compote, bacon wrapped pork chipolatas, light Jus

Prime Beef Steak & Ale Pie

Butter puff pastry

Fillet of Salmon

Crayfish sauce, creamed potatoes

Pumpkin Tortellini

Cream herb sauce, Parmesan

All served with Chef's selection of seasonal vegetables & potatoes

### Desserts

Traditional Christmas Pudding

Spiced Brandy sauce, cinnamon ice cream

Belgian White & Dark Chocolate Torte

Crushed honeycomb

Winter Berry Pavlova

Madagascan vanilla cream

Duo of Scottish Cheese

Mini oatcakes, apple, homemade chutney

3 courses - £26.50

2 courses - £20.00

*Available 1<sup>st</sup> December 2018 to 24<sup>th</sup> December 2018 inclusive*