

CHRISTMAS DAY MENU

ADULTS £50 PER PERSON

CHILDREN £25 (UNDER 12)

ON ARRIVAL

Enjoy a Glass of Christmas Prosecco Cocktail
and a selection of canapes

STARTERS

Cream of Broccoli and Stilton Soup
with toasted almonds

Chicken, Leek and Wild Mushroom Terrine
with dressed mixed leaves and spiced pears

Smoked Salmon, Prawn and Avocado Parcel
served with mixed leaves, lemon and warm soda bread

Warm Camembert, Roast Fig and Caramelised Onion Tart
on a bed of mixed leaves with balsamic glaze

MAIN COURSES

Turkey Ballontine with a Sage, Onion and Apricot Stuffing
with roast potatoes, carrots, sprouts and cranberry sauce

Duo of Sea Bass and Smoked Haddock with a Pea and Vermouth Sauce
on herb crushed potatoes, braised leeks and bacon

Spiced Cauliflower Steak with a Blue Cheese Sauce
served with sauted potatoes, green beans and roast cherry tomatoes

Harrisa Spiced Roast Rump of Lamb with a Mint gravy
on a fricasse of roasted vegetables and crispy potatoes

Fillet Steak with a Glayva Cream Sauce
served with haggis mashed potatoes, sauted mushrooms and buttered kale (£5 supplement)

DESSERTS

Christmas Pudding
with Brandy Sauce

Caffe Latte Panna Cotta
with espresso syrup and crushed amaretti

Oven Roasted Peach with Crushed Pistachios
served with butterscotch sauce and vanilla ice cream

Selection of Cheese and Oatcakes
with grapes, celery and chutney

TO FINISH

Tea or Coffee
with shortbread

