

CHRISTMAS DAY MENU

ADULTS £65 PER PERSON

CHILDREN £30 (UNDER 12)

STARTERS

ROASTED CAULIFLOWER AND CHESTNUT SOUP (V)
with spiced creme fraiche and truffle oil

CREAMY GARLIC MUSHROOM VOL ET VENT
with dressed leaves

SCOTTISH SMOKED SALMON WITH BLOODY MARY KING PRAWNS
with dressed leaves and lemon

CHICKEN AND DUCK LIVER PARFAIT
with oatcakes and orange marmalade compote

MAIN COURSES

BALLONTINE OF TURKEY WITH A SAGE ONION AND APRICOT STUFFING
with sautéed potatoes, mixed vegetables and roast gravy

MAPLE, HONEY AND MUSTARD GLAZED HAM WITH CIDER GRAVY
sautéed potatoes braised red cabbage and apple

HERB CRUSTED SEA TROUT WITH A CHAMPAGNE BUTTER SAUCE
with creamed leeks, bacon, peas and sautéed potatoes

VEGETABLE WELLINGTON WITH PORT SAUCE
served with sauted potatoes and buttered broccoli

SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY
with creamy mashed potatoes and vegetables

DESSERTS

CHRISTMAS PUDDING
with Brandy Sauce

WARM APPLE AND MINCEMEAT CRUMBLE TART
with Drambuie custard

AFTER EIGHT MINT CHOCOLATE CHEESECAKE
with strawberries and cream

SELECTION OF CHEESE AND OATCAKES
with grapes, celery and chutney

TO FINISH

TEA OR COFFEE
with mince pies

