



Starters

Lentil & winter vegetable Highland broth,
sea salt & herb baked crostini (ve)

Classic prawn cocktail, baby gem lettuce,
wholegrain bread & salted butter

Sliced gala melon & prosciutto crudo,
rocket & balsamic drizzle (gf)

Chicken liver & brandy parfait, chilli & red onion
chutney, ciabatta toast

Main Courses

Roast turkey breast, garlic & rosemary roast
potatoes, Yorkshire pudding, carrots, parsnips,
sage & onion stuffing, pigs in blankets,
Brussel sprouts, gravy
(add cauliflower cheese for £3)

Oven baked salmon fillet, white wine, Parmesan
& garlic cream, pan-roasted new potatoes with
spring onions, grilled asparagus (gf)

Grilled sirloin steak, seasoned house fries with
truffle oil & Grana Padano, garlic greens
& bordelaise sauce (gf)

Thai vegetable curry: peppers, choi sum, green
beans, red onion, water chestnut, & Thai basil in a
lemongrass & coconut sauce, wild basmati rice (ve,gf)

Desserts

Locally handmade Christmas pudding, brandy cream (v)

Tarte au citron, berry compote, vanilla ice cream (v)

Gluten free vegan chocolate brownie torte, fresh
raspberries, dark chocolate & toffee sauce,
vegan vanilla ice cream (gf,ve)

Three cheese selection, artisan biscuits,
red onion chutney & grapes
(£3 supplement)

