

FIRST FLOOR

Festive Menu

ADULTS - 2 COURSE £30PP - 3 COURSE £35PP

STARTERS

SMOOTH WINTER VEGETABLE & RED LENTIL SOUP WITH TOASTED PETITE PAN (VV)(V)(GFOA)(DF)
CHICKEN LIVER & BRANDY PARFAIT WITH SPICED APPLE & PEAR CHUTNEY WITH ISLE OF ARRAN OATTIES (GFOA)
DUO OF MELON WITH FRUITS OF THE FOREST AND PEACH GEL (V)

MAINS

ROAST CROWN OF BRITISH TURKEY WITH PIGS IN BLANKETS, SAGE & ONION PORK STUFFING AND STEAMED BRUSSEL SPROUTS. ALL DRESSED WITH A SWEET CRANBERRY TURKEY JUS
SLOW BRAISED DAUB OF SCOTTISH BEEF, DRENCHED IN A CREAMY PEPPERCORN SAUCE (GFOA)
BAKED FILLET OF SALMON WITH BASIL PESTO & WHITE WINE CREAM (GFOA)
BUTTERNUT SQUASH, VEGAN FETA, BABY SPINACH, CHESTNUT & CRANBERRY PITHIVIER TOPPED WITH A PLANT BASED TARRAGON CREAM (V)(VV)
ALL MAIN COURSES ARE SERVED WITH ROSEMARY ROASTED ROOT VEGETABLES AND ROAST POTATOES (GFOA)(V)(VV)

DESSERTS

VEGAN BANOFFEE CHEESECAKE WITH RASPBERRY SORBET AND PISTACHIO CRUMBLE (V)(VV)
BELGIAN CHOCOLATE PROFITEROLES WITH CARAMELISED WHITE CHOCOLATE CRUMBLE, FRUITS OF THE FOREST COMPOTE AND CHANTILLY CREAM
CHRISTMAS PUDDING TOPPED WITH CUSTARD AND VANILLA ICE CREAM

(V) vegetarian (VV) vegan (GF) gluten free (DF) dairy free (GFOA) gluten free option available ON REQUEST
* (DFOA) dairy free option available ON REQUEST* Please advise your server of ANY dietary requirements