

£28

**TWO ADULT
COURSES**



BLUES

—at the park—

£34

**THREE ADULT
COURSES**

DECEMBER DINING

STARTERS

Chefs Soup Of The Day – Baked Petit Pain – Sea Salted Butter (V)(VVOA)(GFOA)

Smooth Chicken Liver Pate – Isle Of Arran Oatcakes – Caramelised Onion Chutney – Crisp Side Salad (GFOA)

Duo Of Sweet Melon – Lightly Spice Mango Compote – Passionfruit Sorbet (V)(VV)(DF)(GF)

Goats Cheese, Truffle Oil & Caramelised Onion Arancini – Wholegrain Mustard Mayonnaise (V)

North Atlantic Prawns – Gem Lettuce & Pickled Red Onions – Buffalo Mayo – Zesty Concasse – Focaccia Crisps (DF)(GFOA)

MAINS

Roast Crown Of Turkey – Sage & Pork Stuffing – Brussels Sprouts – Pigs In Blankets

Crispy Roast Potatoes – Roast Vegetables – Cranberry Jus

Slow Braised Daub Of Beef – Creamy Mashed Potatoes – Market Vegetables

Shoestring Crisps – Peppercorn Sauce (Gf)(Dfoa)

Pan Seared Fillet Of Salmon – Basil Pesto Tossed Fine Beans, Broccoli & Sun Blushed Tomatoes

Mashed Potatoes – White Wine & Garlic Cream (GF)

Charred Breast Of British Chicken – Potato & Cheese Gratin – Bacon Creamed Cabbage – Rich Red Wine Jus (GF)

Vegan Haggis, Feta & Beetroot Wellington – Saute Potatoes – Market Vegetables – Plant Based Peppercorn Sauce (V)(VV)(DF)

DESSERTS

Belgian Chocolate Mousse – Sticky Berry Compote – Toffee Fudge Ice Cream – Crumbled Pistachios (V)

Christmas Pudding – Brandy Custard – Vanilla Ice Cream (V)

Lemon Tart – Raspberry Ripple Ice Cream – Fresh Berries (V)

Espresso Martini Tiramisu Torte – Biscoff Textures (V)

Christmas Mess – Meringue – Fruits Of The Forest – Baby Mint – Blackcurrant Sorbet (V)(VVOA)(DFOA)(GF)