

BLUES

— at the park —

FESTIVE

MENU

TWO COURSES

£26

STARTER

SMOOTH WINTER VEGETABLE & RED LENTIL SOUP - TOASTED PETITE PAN (VV)(V)(GFOA)(DF)

CHICKEN LIVER & BRANDY PARFAIT - SPICED APPLE & PEAR CHUTNEY - ISLE OF ARRAN OATTIES (GFOA)

DUO OF MELON - PEACH COMPOTE - RASPBERRY SORBET (GF)(VV)(V)(DF)

NORTH ATLANTIC PRAWNS - FINE BEAN & NEW POTATO SALAD - GEM LETTUCE - BUFFALO MAYO - SEA SALT CROUTONS (GFOA)

GOATS CHEESE & BEETROOT JAM - WARM SOURDOUGH - BLACK CHERRY GEL - TOASTED WALNUTS - BALSAMIC GLAZE (GFOA)

3 COURSES

£33

MAINS

ROAST CROWN OF BRITISH TURKEY - PIGS IN BLANKETS - SAGE & ONION PORK STUFFING - ROASTED ROOT VEGETABLES
BRUSSEL SPROUTS - ROAST POTATOES - SWEET CRANBERRY TURKEY JUS

SLOW BRAISED DAUB OF SCOTTISH BEEF - ROSEMARY ROASTED ROOT VEGETABLES - CREAMY MASHED POTATOES
PEPPERCORN SAUCE (GF)

SEARED FILLET OF SALMON - WHOLE GRAIN MUSTARD TOSSED SAUTE POTATOES - FINE BEANS
CHERRY TOMATOES - BASIL PESTO & WHITE WINE CREAM (GF)

BUTTERNUT SQUASH, VEGAN FETA, BABY SPINACH, CHESTNUT & CRANBERRY PITHIVIER - SAUTÉ POTATOES
FINE BEANS - PLANT BASED TARRAGON CREAM (VV)(V)(GF)

CHARRED BREAST OF BRITISH CHICKEN - SMOKED BACON, BUTTON MUSHROOM & CHERRY TOMATO JUS -
CREAMY MASHED POTATOES - SEASONAL VEGETABLES (GF)

DESSERTS

VEGAN BANOFFEE CHEESECAKE - RASPBERRY SORBET - PISTACHIO CRUMBLE (VV)(V)(DF)

BELGIAN CHOCOLATE PROFITEROLES - CARAMELISED WHITE CHOCOLATE CRUMBLE - STRAWBERRIES - CHANTILLY CREAM

CHRISTMAS PUDDING - CUSTARD - VANILLA ICE CREAM

LEMON TART - RASPBERRY RIPPLE ICE CREAM - FRESH BERRIES

CHRISTMAS MESS - STICKY FRUITS OF THE FOREST - MERINGUES - CHANTILLY CREAM - BLACKCURRANT SORBET (GF)

(V) Vegetarian (VV) Vegan (VVOA) Vegan Option Available On Request* (GF) Gluten Free (GFOA) Gluten Free Option Available On Request* (DF) Dairy Free
Please Advise Your Server Of Any Dietary Requirements