



## Festive Dinner Menu

Smoked Haddock Mousse served with traditional Scottish Bannocks  
Brie rolled in breadcrumbs and served with a seasonal berry coulis (V)

Pan fried duck breast on a bed of roasted vegetables,  
drizzled with an orange and cranberry sauce

Baby Pineapple filled with a Selection of Fruits & topped with a lightly Peppered Yoghurt (V)

Chorizo and Potato Soup, served with a warm crusty roll

A tower of Black Pudding with poached apple and topped with a wholegrain mustard sauce

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Traditional Roast Turkey, served with kilned chipolatas, sage and onion stuffing, rich gravy,  
roast potatoes and fresh vegetables.

Oven-baked Fillet of Turbot on a bed of Savoury Cous Cous,  
served with a Roasted Mango & Squash Compote

Pan-fried Canon of Venison served with Winter Berries, and a rich Port Jus,  
served with creamy mashed potatoes and fresh vegetables

Roast shoulder of lamb with an apricot, cranberry and rosemary stuffing.  
Served with roast potatoes and fresh vegetables

Sauté of Mushrooms & Spinach in a Creamy Garlic Sauce set in a Filo Tartlet &  
topped with Roasted Almonds (V), accompanied with a crisp dressed salad

Strips of Beef and Mixed Peppers in a Creamy Garlic & Herb Sauce,  
served with Pilaf Rice and roasted vegetable crisps

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Melody of Chocolate

Profiteroles, Chocolate Log, Meringue & Ice Cream drizzled with Chocolate Sauce

Christmas Pudding

The classic festive pudding smothered in Brandy Sauce

Pannacotta topped with toasted almonds  
served with a cranberry & orange syrup and shortbread biscuits

Mango & Redcurrant Cheesecake with a Wild Berry Coulis

Luxury Swiss Ice Cream

Choose from Strawberry, Chocolate or Vanilla Pod

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Tea/Coffee served with mints

1 course incl. Tea and Coffee £13.95

2 courses incl. Tea and Coffee £18.45

3 courses incl. Tea and Coffee £22.95