

Merry Christmas

Christmas Fayre 2020 • 1 - 24th of December

During normal opening hours

2 courses £16.95* • 3 courses £19.95*

THE STARTERS

BUTTERNUT SQUASH AND ORANGE SOUP V

Creamy home-made, butternut squash and orange soup, served with rustic bread.

SALMON AND COD FISH CAKES

Home-made salmon and cod fish cakes on a bed of rocket, served with tartare sauce and caramelised orange and balsamic dressing.

MACKEREL PÂTÉ

Home-made mackerel pâté served with caramelised onions, mixed-leaf salad garnish and melba toast.

STUFFED VEGAN RISOTTO VG

Golden deep fried rice balls stuffed with mixed vegetables and tomato concasse.

HONEY GLAZED 'PIGS IN BLANKETS'

Locally sourced mini cocktail sausages wrapped in bacon, with a honey glaze, red wine and orange sauce, served with melba toast.

THE MAIN COURSES

SCOTTISH SALMON IN LOBSTER SAUCE

Oven baked salmon fillet, with cranberries, lemon zest and mixed-herb breadcrumbs on a bed of lobster and brandy sauce, served with sautéed seasonal vegetables.

LOBSTER RAVIOLI

Fresh ravioli filled with lobster and king prawns, cooked in a creamy tomato, dill and tarragon sauce.

YULETIDE NUT ROAST VG

Traditional nut roast with chestnuts, leeks, lentils, mushrooms and cranberries, served with a luxurious vegan gravy.

TURKEY À LA HARVEST MOON

The traditional roast turkey with all the trimmings.

BEEF FILLET MÉDALLIONS *£3.95 SURCHARGE

Medallions of beef tenderloin in a creamy red wine and truffle sauce, served with chips and salad.

THE DESSERTS

BLACK FOREST CHEESECAKE

Home-made white chocolate cheesecake with a black forest coulis.

CHRISTMAS PUDDING

Our traditional Christmas pudding.

STICKY TOFFEE PUDDING

Indulgent sticky toffee pudding served with vanilla ice cream.

APPLE AND BLACKBERRY CRUMBLE

Classic apple and blackberry crumble served with a scoop of vanilla ice cream.

Important information about this menu. Please read carefully: Our tomato sauce is seasoned with extra-virgin olive oil, salt and basil. V - Suitable for vegetarians. VG - Suitable for vegans. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, or if you require a gluten-free* alternative, please consult a member of staff. We will happily provide information regarding our ingredients. *Gluten-free alternatives may require advanced booking.

