

Christmas Menu in the Restaurant £20.95



Served throughout December from 12.00 noon

*Available in The Blue Room
Mon – Thurs for groups of 30+*

All guests MUST order from the same menu

*Pre orders only - No minimum number
Variations to the menu will be charged for*

Chef's Homemade Soup ▼

roasted sweet potato and butternut squash soup served with a crusty roll

Garlic Mushrooms ▼

*fresh button mushrooms sautéed with garlic, onions and white wine,
finished with cream and served on toasted garlic ciabatta bread*

Prawn Salad

*plump icelandic prawns bound in our homemade seafood dressing
served with crisp salad*

Chicken Liver and Smoked Bacon Pâté

*homemade pâté flamed in brandy served with
cumberland sauce, toast and crisp endive salad*

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***Traditional Roast Turkey***

*succulent festive roast turkey with sage and cranberry stuffing,  
served with pigs in blankets and turkey gravy*

***Chicken Butterfly***

*pan fried split breast of chicken sautéed with onions, mushrooms and bacon  
in a creamy white wine sauce*

***Scottish Salmon***

*poached fillet of salmon with a fresh lemon and dill sauce*

***Festive Roast Pepper ▼***

*roasted red pepper stuffed with cranberries, rocket, walnuts and stilton cheese  
all main courses served with a panache of vegetables, baby and roasted potatoes*

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Christmas Pudding with Homemade Brandy Sauce

Chocolate Ballerina

*a swirl of belgian milk chocolate mousse nestling
in a white or dark chocolate cup*

Lemon Ginger Crunch

*a tangy light homemade lemon mousse made with fresh lemons
and local dairy cream set on a ginger biscuit crumb base*

Ice Cream Dessert

luxury vanilla ice cream with cream, chocolate sauce and wafers

