

Festive Fayre Menu

STARTER & MAIN £24 ADD A DESSERT £6

SERVED MONDAY TO SATURDAY FROM 23RD NOVEMBER TO 23RD DECEMBER
TABLE DEPOSIT: UPTO 6 PEOPLE £10, 7 PEOPLE OR MORE £50
PRE-ORDER: DUE 7 DAYS IN ADVANCE
BALANCE: PAID ON THE DAY

EARLY BIRD
the before 4th December
STARTER & MAIN £21
Monday to Thursday



Starters

ROASTED TOMATO & RED PEPPER SOUP (V)

HOMEMADE ROASTED TOMATO SOUP WITH RED PEPPER & BASIL, SERVED WITH WARM CIABATTA BREAD & SALTED BUTTER

(VEGAN OPTION AVAILABLE)

KING PRAWN COCKTAIL

KING PRAWNS TOSSED IN A ZESTY BLOODY MARY SAUCE SERVED ON A BED OF CRISP SHREDDED GEM LETTUCE WITH A SIDE OF FARMHOUSE BREAD & SALTED BUTTER

DUCK LIVER PATE

DUCK LIVER PATE LACED WITH FRENCH ORANGE & COGNAC LIQUEUR SERVED WITH CARAMELISED ONION CHUTNEY AND TOASTED CIABATTA

ROSEMARY & HONEY BAKED CAMEMBERT (V)

ROSEMARY BAKED CAMEMBERT DRIZZLED WITH HONEY, SERVED WITH CARAMELISED ONION CHUTNEY AND TOASTED CIABATTA

The Main Event

ROASTED TURKEY BALLOTINE

PANCETTA WRAPPED BALLOTINE OF TURKEY STUFFED WITH A FRUITY APRICOT & CRANBERRY STUFFING SERVED WITH CHIVE MASHED POTATOES, RUSTIC YORKSHIRE PUDDING, PIGS IN BLANKETS AND OUR SIGNATURE GRAVY

SCOTTISH SALMON FILLET

PAN ROASTED SCOTTISH SALMON FILLET SERVED WITH A CREAMY WHITE WINE & TARRAGON BUTTER SAUCE

BUTTERNUT SQUASH WELLINGTON (VE)

SPICED BUTTERNUT SQUASH WITH CHICKPEAS & LENTILS ENCASED IN CRISPY FILO PASTRY AND OUR SIGNATURE GRAVY

ALL THE ABOVE ARE SERVED WITH ROSEMARY SALTED ROAST POTATOES, ROASTED ROOT VEGETABLES, CHARRED TENDERSTEM & BRUSSELS SPROUTS

THE FESTIVE STACK BURGER

6OZ ABERDEAN ANGUS BURGER IN A TOASTED BRIOCHE BUN TOPPED WITH CREAMY CAMEMBERT, SMOKED STREAKY BACON & CRANBERRY CHUTNEY, SERVED WITH A SIDE OF PIGS IN BLANKETS, SKIN ON FRIES AND FESTIVE CRANBERRY SLAW

Desserts

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

PANETTONE BREAD & BUTTER PUDDING

LAYERS OF FRUITY PANETTONE SOAKED IN A SPICED CUSTARD AND SERVED WITH WARM CUSTARD

SPICED GINGERBREAD CHEESECAKE

A GINGERBREAD BISCUIT BASE TOPPED WITH A GINGERBREAD FLAVOURED CHEESECAKE FINISHED WITH A DRIZZLE OF CHOCOLATE SAUCE

SALTED CARAMEL TORTE (GF)

CHOCOLATE PASTRY CASE LAYERED WITH SALTED CARAMEL AND RICH CHOCOLATE GANACHE, SERVED WITH MADAGASCAN VANILLA ICE CREAM

(VEGAN OPTION AVAILABLE)