



CHRISTMAS MENU 2019

Starter

Roasted butternut squash soup, toasted pumpkin seeds
Wild mushroom, celeriac & sage tart, rocket & shaved parmesan
Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette
Slow cooked ham hock and smoked chicken terrine, Christmas chutney & toasted sourdough
John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream

Main

Roasted crown of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy
Twice cooked free range pork belly, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus
Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & potato gratin
Pan fried fillet of seabass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes
Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce
All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream
Passionfruit crème brûlée, lemon shortbread biscuit
Banoffee sundae, banana and butterscotch ice cream, chocolate ice cream, toffee, granola crunch, hot chocolate fudge sauce
Fresh pineapple, raspberries, blueberries & mint, blackcurrant sorbet
British farmhouse cheeses, Christmas chutney & crackers

Three Courses - £30.95 (service not included)

This menu is for advance bookings only and runs from Thursday 28th November to Monday 23rd December. It is not available on Sunday lunchtimes.