

FESTIVE EVENING

STARTERS

Creamy Winter Vegetable Soup

Crisp golden croutons

Pork, Apple & Calvados Pate

Brioche toast & chutney

Baked Creamy Garlic Mushrooms

With sourdough for dipping

Salmon Mousse & Prawn Stack

Lime vinaigrette & melba toast

MAIN COURSE

All served with seasonal vegetables & potatoes

Traditional Roast Turkey

Cranberry stuffing, pigs in blankets

Braised Brisket of Beef

Sautéed mushrooms & peppercorn sauce

Fillet of Shetland Salmon

Herb crust & hollandaise sauce

Vegetable Wellington

Crème fraîche dressing

DESSERT

Traditional Christmas Pudding

Brandy sauce

Chocolate Orange Cheesecake

Vanilla cream

Winter Berry Pavlova

Fresh cream

Specially Selected Cheeses

Chutney, fresh fruit & selection of biscuits

Filter Coffee

Warm mini mince pie

2 Course with Coffee **£25pp**

3 Course with Coffee **£30pp**

Early week offer: Monday - Thursday

2 Course with Coffee **£20pp**

3 Course with Coffee **£25pp**