

Christmas Dinner

£35

Served 1st till 20th December



Starters

Homemade Lentil Soup *with freshly baked Home-made Bread*

Glazed Sticky Pork Rib *with Soy and Honey and hot and sour salad*

Chicken Pate, *Toasted Sourdough & Apple and Cranberry Chutney*

Beetroot, Cranberry, Walnut Hummus *with Pomegranate and toast*

Soupe du Jour *with freshly baked Homemade Bread*

Mains

Ballotine of Turkey *stuffed with Apricots, Hazelnut and Herbs, Braised Red Cabbage, Roast potatoes, Pigs in Blankets, Parsnip Puree and Thyme Jus*

Fillet of Scotch Beef, *Pommes Dauphinoise, Mushroom Duxelle, Brandy & Pepper sauce.*
Supplement £10.00

Salmon 3 ways, *Hot Smoked Salmon Quiche, Roast Fillet, Gravavlax, served with a warm Potato salad with Creme Fraiche and Dill.*

Mushroom, *Chestnut, Spinach and Cranberry Pithivier, served with Roasted Vegetables.*

Burnt Leek, *Truffle Oil and Porcini Mushroom Lasagne, with Grilled Asparagus and Parmesan.*

Desserts

Warm Christmas Pudding, *Drambuie Custard, Gingerbread Ice Cream Sticky Toffee Pudding with Vanilla Bean Ice Cream*

Selection of Cheese from Iain Mellis, *Apple and Walnut Scone, Dale Chutney, served with a Glass of Port. Supplement £7.50*

Malted Chocolate Creme Brulee *and Burnt Orange Sweet Bread.*

Selection of Ice Cream, *Seasonal Fruits and Coulis.*

Mince Pies, *Mints, Tea and Coffees.*