



## Christmas Menu 2021

Roasted sweet potato and carrot soup served with crusty bread

Creamy chestnut mushroom & spinach bruschetta served on garlic ciabatta and topped with Parmesan shavings

Cold smoked salmon served on an orange & fennel watercress salad drizzled with a dill dressing



Traditional roast turkey with a homemade apricot & hazelnut stuffing served with all the trimmings

Garlic & Rosemary roast loin of pork with a creamy wholegrain mustard & cider sauce served with black haggis bon bons

Fennel, leek and butternut squash gratin topped with tarragon and hazelnuts

(All served with the Chef's selection of Potatoes & Seasonal Vegetables)



Homemade Christmas sticky toffee pudding served with a creamy whisky sauce

Lemon meringue roulade served with Italian vanilla ice cream and drizzled with red berry coulis

Homemade white chocolate & Malteser cheesecake topped with toffee popcorn and toffee sauce



Tea, Coffee & Homemade Shortbread

(Adults - £27.95 for 3 courses, reduced portion - £20.50 for 3 courses)

(Adults £21.95 for 2 courses, reduced portion - £16.50 for 2 courses)

