

CHRISTMAS MENU

✨ FESTIVE STARTERS ✨

Roasted Winter Vegetable and Lentil Soup

A velvety roasted winter vegetable and lentil soup, served with thick cut caramelised onion bread.

Wild Mushroom and Truffle Cream Cheese Pate

Earthy wild mushrooms and luxurious truffle-infused cream cheese with baby oatcakes, crisp salad and a sweet roasted shallot jam.

Chicken and Ham Hock Terrine

A rustic yet refined terrine combining tender chicken and rich ham hock, wrapped in smoky bacon and served with tangy Bramley apple chutney and a fresh, crisp salad.

>Main Feast

Traditional Roast Turkey

Classic roast turkey with a leek & bacon stuffing, accompanied by kilted sausages, flavourful Scottish skirlie, savoury turkey gravy and a tangy cranberry sauce.

Stuffed Roast Loin of Pork

Succulent roast loin of pork with spinach & pancetta, topped with a rich, creamy mustard & cider sauce. A delicious balance of tender, flavourful meat with a silky, tangy finish.

Seafood Creamy Crumble

A delightful medley of tender salmon, haddock and king prawns simmered in a rich, creamy white wine sauce and topped with a golden, cheesy herb crumb.

Garlic & Parmesan Cauliflower Steak

A hearty cauliflower steak roasted to perfection, infused with garlic & Parmesan and served with a rich, smoky roasted red pepper and vodka sauce.

(All served with tender baby potatoes, golden roast potatoes and seasonal vegetables.)

🎂 YULETIDE TREATS 🎂

Traditional Clootie Dumpling

This clootie dumpling is packed with dried fruits and spices, steamed for a rich, comforting texture and served with a decadent creamy whisky sauce for that luxurious, warming finish.

Apple Crumble Cheesecake

Sprinkled with Granny's homemade fudge for an extra touch of sweetness, served with your choice of smooth toffee ripple ice cream or indulgent cream.

Belgian Chocolate & Orange Torte

A decadent blend of rich Belgian chocolate and zesty orange, baked into a velvety, indulgent torte, served with smooth white chocolate ice cream and a drizzle of luxurious chocolate sauce.

☕ TEA, COFFEE & MINTS ☕

3 courses full portion - £34.95, 3 courses reduced portion - £27.50

2 courses full portion - £27.95, 2 courses reduced portion - £23.50