

CHRISTMAS MENU (GLUTEN-FREE)

✨ FESTIVE STARTERS ✨

Roasted Butternut Squash & Red Pepper Soup

A velvety roasted butternut squash & red pepper soup, served with bread.

Roulade of Smoked Salmon

A roulade of delicately smoked salmon stuffed with crayfish & cream cheese, scented with dill & lemon, served with crispy capers and micro salad.

Pulled Beef Brisket Bruschetta

Pulled beef brisket bruschetta topped with peppered crème fraîche, Parmesan shavings and truffle oil.

🎉 MAIN FEAST 🎉

Traditional Roast Turkey

Classic roast turkey with a cranberry stuffing, accompanied by kilned sausages, Scottish skirrie, turkey gravy and a tangy cranberry sauce.

Stuffed Roast Loin of Pork

Succulent roast loin of pork with a thyme & apple stuffing served with a cider pan gravy. A delicious balance of tender, flavourful meat with a silky, smooth gravy.

Smoked Haddock and Leek Croquettes

Smoked haddock and leek croquettes served with a sumptuous creamy tomato and crab veloute.

Roasted Winter Vegetable Cheese & Herb Crumble

Seasonal roasted winter vegetables layered with a savoury cheese and herb crumble, paired with a smooth and creamy spinach sauce.

(All dishes are served with baby potatoes, roast potatoes and seasonal vegetables)

🍰 YULETIDE TREATS 🍰

Sticky Toffee Pudding

Sticky toffee pudding served with rich toffee sauce, vanilla ice cream or cream.

Madagascan Vanilla Cheesecake

Indulgent Madagascan vanilla cheesecake with a delicate spiced berry compote, paired with vanilla ice cream or cream.

Lemon Meringue Roulade

A delicate lemon meringue roulade with white chocolate & raspberry ice cream or cream, served with a vibrant red berry coulis.

☕ TEA, COFFEE & MINTS 🍬

🎁 3 courses full portion - £36.95, 🎁 3 courses reduced portion - £28.95

🎁 2 courses full portion - £28.95, 🎁 2 courses reduced portion - £24.95