



Christmas FESTIVE MENU

£35.00 PER PERSON

SERVED MONDAY - SATURDAY 12PM-9PM

MONDAY 30th NOVEMBER - THURSDAY 24th DECEMBER

STARTERS

Scottish Smoked Salmon & Prawn Platter

With Marie Rose sauce, little gem lettuce, granary bread & butter (AGF & ADF)

Potted Chicken Liver Parfait

Smooth rich parfait, red onion chutney, granary bread (AGF)

Roasted Red Pepper & Tomato Soup

With freshly baked bread & whipped butter (AGF, AVG, ADF)

MAINS

Hand Carved Roast Turkey

Cranberry, apple & sausage meat stuffing, pigs in blankets, Yorkshire pudding, roast potatoes, honey glazed carrot & parsnips, buttered sprouts with pancetta, pan gravy (AGF & ADF)

Salmon Fillet

With prosecco and dill cream sauce, crushed herb new potatoes, honey glazed carrot & parsnips, buttered sprouts (GF)

Roast Vegetable Parcel

With mushrooms, sweet potato & spinach wrapped in a golden pastry, minted new potatoes, honey glazed carrot & parsnips, buttered sprouts, vegan gravy (V/VG)

DESSERTS

Traditional Christmas Pudding

With brandy sauce (AGF)

Chocolate & Orange Torte

Whipped cream (GF, V & ADF)

Filter coffee, Yorkshire Tea with Chocolate Mints

V - Vegetarian, GF - Gluten Free, VG Vegan, AGF - Available Gluten Free,

ADF - Available Dairy Free

