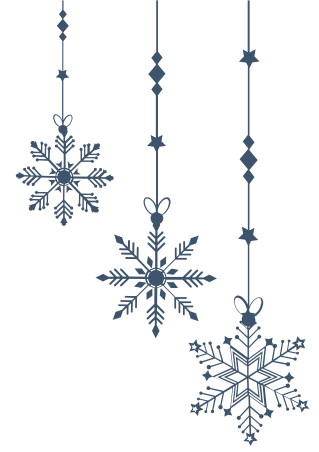


# Christmas Menu



## STARTER

### *Carrot and Parsnip Soup*

*Served with a warm crusty bread roll (Vg) (GF upon request)*

### *Cranberry and Brie Wontons*

*Served with side salad & cranberry sauce (V)*

### *Ham Hock and Pea Terrine*

*Served with oatcakes, side salad and red onion chutney (GF upon request)*

### *Classic Prawn Cocktail*

*Served with side salad and white bread (GF upon request)*

## MAIN COURSE

### *Sliced Roast Turkey*

*Served with roast and boiled potatoes, carrot, parsnip, brussel sprouts, pigs in blankets, skirlie and gravy (GF upon request)*

### *Honey Mustard Glazed Gammon*

*Served with roast and boiled potatoes, carrot, parsnip, brussel sprouts, pigs in blankets, skirlie and gravy (GF upon request)*

### *Seabass*

*Served with roast and boiled potatoes, seasonal vegetables and a cream sauce (GF)*

### *Vegan Chicken Fillet*

*Served with roast and boiled potatoes, carrot, parsnip, brussels sprouts, and vegan skirlie*

## DESSERT

### *Apple Crumble*

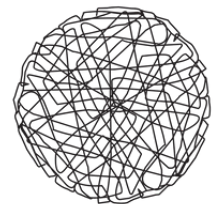
*Served with vanilla ice cream*

### *Cinnamon Swirl Cheesecake*

*Served with vanilla ice cream*

### *Clementine and Prosecco Torte*

*Served with raspberry sorbet (VG) (GF)*



**3 COURSES - £30**

**2 COURSE - £25**

**CASKIEBEN**