



Christmas

MENU

STARTERS

Winter Vegetable Soup

With a warm crusty bread roll (Vg) (GF upon request)

Camembert Rounds

Served with side salad & cranberry sauce (V)

Chicken Liver Pate

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

Classic Prawn Cocktail

Served with side salad & white bread (GF upon request)

MAIN DISHES

Sliced Roast Turkey

Served with roast & boiled potatoes, carrot, parsnip, brussels sprouts, pigs in blankets, skirlie & gravy (GF upon request)

Honey Glazed Gammon

Served with roast & boiled potatoes, carrot, parsnip, brussels sprouts, pigs in blankets, skirlie & gravy (GF upon request)

Seabass

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

Vegan Butternut Squash & Caramelised Onion Tart

Served In a Beetroot pastry served with roast & boiled potatoes, carrot, parsnip, brussels sprouts, & vegan skirlie

DESSERTS

Caramel Apple Tart (VG)

Raspberry Meringue Tartlet (VG)

Belgian Chocolate & Clemantine Torte (VG) (GF)

Cheese & Biscuits

3 COURSES - £30

2 COURSE - £25

