



# 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

