



FESTIVE MENU

2 COURSE £18.95 3 COURSE £23.95

STARTERS

FRENCH ONION SOUP (GF)
Croutons, parmesan and house bread & butter*

CHEFS CHICKEN LIVER PATE
Red onion chutney & melba toast

KING PRAWN & SMOKED SALMON COCKTAIL (GF)
Tiger prawn, iceberg lettuce & marie rose

SAUTÉED CHESTNUT MUSHROOMS (V)
Spinach, tarragon, cream sauce & toasted bread

MAINS

ROAST TURKEY CROWN (GF)
Sage and pork stuffing, beef dripping potatoes, roast vegetables, pancetta sprouts & cranberry jus

SLOW ROASTED BEEF CHEEKS (GF)
Buttery wholegrain mash, sticky parsnips & red wine jus

PAN SEARED STONE BASS (GF)
Clams, grilled asparagus, new potatoes, cherry tomatoes in seafood bisque

STILTON, SPINACH AND BROCCOLI FILO TART (V)
Green pesto, baby potatoes & roasted veg

250g DRY AGED RIBEYE (GF) £8 SUPP
Hand cut chips, roast tomato, mushroom & choice of sauce
Peppercorn – Garlic butter – Red wine jus

DESSERT

WINTER FRUIT TRIFLE
Mulled wine jelly & homemade custard

STICKY TOFFEE PUDDING (V)
Hot toffee sauce & vanilla ice cream

VANILLA ICE CREAM (V)
Mixed berry coulis & chocolate soil

SCOTTISH CHEESE BOARD (V) £3 SUPP
Selection of Scottish cheese, oatcakes, quince & homemade chutney

*Gluten free bread available

FESTIVE DRINKS SPECIALS

GROUP PACKAGES

2 x Moët & Chandon	£100
4 x Prosecco Divici	£100
6 x House wine Red, White, Rosé	£100
Bottle of Tanqueray & 14 Tonics	£80
Bottle of Gordon's Pink Gin & 14 Tonics	£80

INDIVIDUAL BOTTLES

Villa Real Macabeo Spain	£15.95
Villa Real Tempranillo Spain	£15.95
White Zinfandel Rosé Borrego Springs	£17.95
Cava Vilarnau	£24.95
Prosecco Divici	£28.95

(GF) Gluten free (V) Vegetarian (VG) Vegan