



CHRISTMAS MENU 2019

Starter

Roasted butternut squash soup, toasted pumpkin seeds

Wild mushroom, celeriac & sage tart, rocket & shaved parmesan

Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette

Slow cooked ham hock and smoked chicken terrine, Christmas chutney & toasted sourdough

John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream

Main

Roasted crown of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy

Twice cooked free range pork belly, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus

Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & potato gratin

Pan fried fillet of seabass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes

Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Passionfruit crème brûlée, lemon shortbread biscuit

Banoffee sundae, banana and butterscotch ice cream, chocolate ice cream, toffee, granola crunch, hot chocolate fudge sauce

Fresh pineapple, raspberries, blueberries & mint, blackcurrant sorbet

British farmhouse cheeses, Christmas chutney & crackers

Three Courses - £30.95

This menu is for advance bookings only and runs from Thursday 28th November to Monday 23rd December. It is not available on Sunday lunchtimes.

