



CHRISTMAS EVE MENU



◆—————◆

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze,
Wholemeal Crusty Bloomer (v)(GFA)

Chicken Liver Pâté, Red Onion Chutney and Garlic Bread (GFA)

Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet
and Fruit Coulis (v)(GF)

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

Prawn Marie Rose and Apple Salad served with Seasonal Leaves
and Wholemeal Bloomer(GFA)

Cullen Skink ~ Smoked Haddock and Potato Chowder served
with Wholemeal Bread (GFA)

Goats Cheese, Beetroot and Apple Salad with Basil Pesto (v)(GF)

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish

◆—————◆

Traditional Roast Turkey with Sage & Onion Stuffing, Pigs in Blankets,
Goose Fat Roast Potatoes and Root Vegetables finished with Rich Gravy (GFA)

Hunters Chicken ~ Breast of Chicken wrapped in Bacon with a Smokey BBQ Sauce,
Seasonal Vegetables & Basket of Fries (GFA)

Mushroom Stroganoff with Onions, French Mustard, Paprika and Brandy, finished with
Double Cream served with Basmati Rice (v)

Fillet of Salmon served with Sauteed Vegetables, Creamy Mash, Tomato & Basil Sauce (GF)

Lamb Bhuna (Medium Spice) served with Basmati Rice and a Naan (GFA)

Seafood Trio ~ Grilled Fillet of Salmon, Sea Bass and King Prawns with Garlic
and Chive Butter (GFA)

Beef Stroganoff with Onions, French Mustard, Paprika and Brandy, finished with Double
Cream served with Basmati Rice

Homemade Steak and Ale Pie topped with a light Puff Pastry

Pork Steaks with a Calvados Cream Sauce, Sauteed Potatoes & Seasonal Vegetables

Prawn Marie Rose & Apple Salad served with dressed Leaves, Peppers, Tomato, Cucumber,
Coleslaw, Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)

Goats Cheese Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw,
Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)(V)

8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom, Battered
Onion Ring, Fries and Peppercorn Sauce (GFA)
(£7.00 Supplement)

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER
(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS ~ WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS
CONTAMINATION AS GLUTEN IS PRESENT IN OUR KITCHENS)

Traditional Christmas Pudding served with Warm Brandy Sauce

Passion Fruit Posset with Vanilla Ice Cream (GFA)

Lemon and Gingernut Cheesecake served with Vanilla Ice Cream

Toffee Banana & Meringue Mess and Vanilla Ice Cream (GF)

Rhubarb and Berry Crumble with Homemade Custard (GF)

Snowball Coupe – Vanilla Ice Cream and Fresh Cream topped with a Snowball and drizzled with Chocolate Sauce

Cheese Platter – Brie, Blue Cheese, Austrian Smoked and Cheddar with Grapes, Apple and Celery (GF)



Served 4.30pm – 8.30pm Last Orders

2 courses - £25.95

3 courses - £29.95

(GF/GFA - NON GLUTEN CONTAINING INGREDIENTS/GLUTEN FREE ALTERNATIVE)