



FESTIVE LUNCH & DINNER

MENU

STARTERS

Tomato &
Coriander Soup Crisp herb croutons

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Chicken Liver & Brandy Pate Saffron
scented brioche, spiced apple compote

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North Atlantic Prawn Cocktail Succulent prawns
bound in brandy Marie Rose sauce with crisp iceberg lettuce and brown
bread and
butter

MAINS

Slow Butter Roasted
Turkey
Pigs in blankets and sweet cranberry compote
with roasted pork stuffing

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Poached Scottish Salmon
Samphire grass and a dill butter sauce

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Butternut Squash & Goats Cheese tart
Pepper coulis and tossed mix leaf salad

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steak supplement (£5)

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A selection of Vegetables and Potatoes

DESSERTS

Traditional Christmas
Pudding Warm brandy sauce

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White & Dark Chocolate Tart Butterscotch
sauce

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A Selection of cheeses
Biscuits, grapes, homemade charismas chutney and
celery.

