

## FESTIVE SILVER MENU

### STARTERS

**Spiced Roasted Root Vegetable Soup** (D, CE)

Served with Crème Fraiche

**Duck & Orange Liver Pate** (G, M, D)

Seasonal Leaves, Apricot Ginger & Orange Chutney, Sourdough Toast

**Salmon & Dill Fishcake** (D, G, E, F)

Citrus & Garlic Aioli, Seasonal Leaves, Cherry Tomato & Lemon

### MAIN COURSES

**Traditional Roast Turkey Breast** (G, D, CE, S, SD)

Pigs In Blanket, Stuffing, Chef's Pan Gravy

**Roast Scottish Rib Eye of Beef** (D, G, E, CE)

Yorkshire Pudding, Red Wine & Rosemary Jus

**Pan Fried Potato Gnocchi** (G, E, D, S)

Baby Spinach, Parmesan, Romanesco Sauce, Roasted Pumpkin Seeds

All served with Seasonal Vegetables & Roast Potatoes

### DESSERTS

**Luxury Christmas Pudding**, Creamy Brandy Custard (G, N, D)

**Salted Caramel Panna Cotta**, Salted Popcorn, Caramel Sauce (D)

**Passion & Citrus Tart**, Blueberry Compote (D, G, E)

**Separate (VG) Plant Based & (GF) Gluten Free Menu available**

(V) Vegetarian (G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs  
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.