



FESTIVE LUNCHES & DINNERS

1st - 22nd December

3 Course Lunch

Served Daily | 12.30-5pm

With Glass of Prosecco or Mulled Wine

£31.95 per person

3 Course Dinner

Served Daily | 6-9pm

£35.95 per person

STARTERS

Spiced Roasted Root Vegetable Soup (D, CE)

Served with Crème Fraîche

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

Baked Haddock Fillet (F, D)

Leek Mash, Meuniere Sauce, Lemon

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.