

FESTIVE MENU

STARTERS

Spiced Red Lentil Soup

with Garlic Croutons

Garlic Mushrooms

Mushrooms in a Savoury Garlic Sauce
with Smoked Bacon & Parmesan,
served on Toasted Garlic Bread

Chilled Melon Cocktail

with Seasonal Fruits and
Champagne Sorbet

Ham Hock & Parsley Terrine

with Homemade Piccalilli

Haggis and Black Pudding Tower

with Whisky Sauce

Classic Prawn Cocktail

Greenland Prawns on Crisp Lettuce
with Marie Rose Sauce

Poached Pear & Goats Cheese Salad

with Walnut Dressing

MAINS

Roast Turkey

with Stuffing, Bread Sauce,
Cranberry Sauce, Pigs in Blankets
and Gravy

Slow Roasted Silverside of Beef

in Red Wine Gravy with Baby Onions

Grilled Breast of Duck

on Mixed Grain Risotto with Black
Cherry & Orange Sauce

Grilled Supreme of Chicken

with Parma Ham, served with Roast
Red Pepper & Tomato Sauce

Baked Fillet of Fresh Haddock

with Watercress & Thermidor Sauce

Strips of Fillet Steak

with Paprika, Onion and Dijon
Mustard Cream Sauce served with
Timbale of Rice (£8.00 extra)

Roasted Butternut Squash Risotto

with Asparagus, Spinach and
Parmesan Shavings

Pan-Fried Fillet of Salmon

Sweet Chilli & Almond Crust, with
Lime Butter Sauce

Grilled 8oz Steak

with Onion Rings, Mushrooms,
Tomato and Chips, served with
Pepper Sauce (£8.00 extra)

DESSERTS

Sticky Toffee Xmas Pudding

with Brandy Cream

Chocolate and Hazlenut Brownie

with Raspberry Ice Cream

Boe Violet Gin & Blueberry Cheesecake

with Vanilla Ice Cream

Festive Lemon Posset

with Cranberry Compote & Sugared
Almond Shortbread

Galloway Cheddar and Stilton

with Crackers, Grapes and Chutney

Tea/Coffee with Mints