

Christmas Dinner Menu

2015

Starters

Smoked haddock, clam and sweetcorn chowder, finished with rocket pesto and parsnip crisps

Roulade of duck confit, sweet and sticky glaze, chorizo apple chutney and herb dressing

Chefs homemade soup of the day, served with a warm bread roll

Assiette of prawn, crab and salmon, mini prawn cocktail, tian of crab with dill and yogurt, herb crusted salmon gravlax

Curried breaded brie wedge, vegetable piccalilli and citrus crème fraiche

Main Course

Roast turkey, pork and apricot stuffing, roasted potatoes, cranberry sauce and rich pan jus

Hake and ham, wrapped in cured ham, with buttered spinach and creamy sautéed oyster mushrooms

Breast of chicken filled with Haggis, ham hock croutons and red wine jus

Braised steak, roasted root vegetables, creamy mashed potatoes and pan juices

Scotch beef, prime cut rib eye steak, grilled tomato, baked mushroom, red wine jus and chips (surcharge)

Cheese and chive tart, candied walnut and tomato confit

Desserts

Christmas pudding, with brandy custard

Chocolate baileys cream mousse, with toffee sauce and white chocolate shards

Citrus cheesecake with mulled wine syrup

Selection of cheese and biscuits

Rum and brown sugar crème brulee, with homemade shortbread

2 courses £19.95

3 courses £25.95

