

# Christmas Lunch Menu

# 2015

## Starters

Classic lentil soup, warm oaty bread roll and ham hock croutons

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

Curried breaded brie wedge, vegetable piccalilli and citrus crème fraiche

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

Chicken liver Parfait , caramelised pearl onions, sweet mustard coulis and frisee salad

## Main course

Roast turkey, pork and apricot stuffing, Brussel sprouts and rich pan gravy

Beef and haggis olive, roasted roots, parsnip puree and red wine jus

Fillet of hake, wrapped in parma ham, with tomato concase, caper and white wine cream

Linguine pasta, bound in a creamy mushroom, spinach and parmesan sauce,  
with peppered rocket

Pork entrecote, glazed with honey mustard, with cider cream and pancetta

## Dessert

Christmas pudding, with brandy custard

Chocolate baileys cream mousse, rich, creamy and boozy, with toffee sauce

Tangy cheesecake flavoured with lemon and lime, with mulled wine syrup

Vanilla ice cream with winter berry compote

2 course lunch £11.95

3 course lunch £13.95

Coffee and mincemeat pie charged extra

