



CHRISTMAS DINNER MENU 2019

2 COURSE £23.95

3 COURSE £27.95



Chicken, Leek & Vermicelle Pasta Soup

With a Warm Bread Roll

Warm Salad of Wood Pigeon & Pheasant

Red Chicory, Raspberry & Apple Cider Dressing

Salmon, Coley & Spinach Terrine

With a Dill & Saffron Mouseline Mayonnaise

Choux Pastry Bun

With a Roasted Vegetable & Nettle Cheddar Cheese Fricassee

Traditional Roast Turkey, Sage, Bacon & Chestnut Stuffing

With all the Trimmings & a Madeira Wine Jus

Baked Salmon Escalope

With a Mustard & Herb Crust, Cabbage Mousse & Lime Beurre Blanc

Slow Roast of Pork Belly

With Blaggis, Apple Compote, Boulangère Potatoes & Marjoram Jus

Woodland Mushroom, Hazelnut, Brie & Cranberry Wellington

With Apricot Sauce

Pan Seared Sirloin Steak

With Fondant Potato, Grilled Bean Log, Grilled Artichoke & Red Wine Sauce

Christmas Pudding with Cognac Toffee Sauce

Rum Baba with Chantilly Cream & Gooseberries

Bourdaloue Pear & Almond Tart with Caramel Ice Cream

Scottish Cheese Selection

