



Festive MENU

SET MENU FOR PARTIES OF TEN OR OVER

2 COURSES £25 OR 3 COURSES £30

STARTER

SPICED PARSNIP SOUP

A VELVETY SMOOTH SOUP WITH A GENTLE FESTIVE SPICE, SERVED PIPING HOT WITH WARM BREAD FOR DIPPING.

PORK & DUCK WITH ORANGE PÂTÉ

A LUXURIOUS BLEND OF PORK AND DUCK WITH A HINT OF ORANGE, SERVED WITH TRADITIONAL SCOTTISH OATCAKES AND A FESTIVE CHRISTMAS CHUTNEY.

PRAWN COCKTAIL WITH BLOODY MARY DRESSING

SUCCULENT KING PRAWNS IN A LIGHTLY SPICED BLOODY MARY DRESSING SERVED OVER CRISP GEM LETTUCE.

MAIN

TRADITIONAL ROAST TURKEY CROWN

SUCCULENT ROAST TURKEY CROWN SERVED WITH PIGS IN BLANKETS, STUFFING, ROASTED POTATOES, RICH GRAVY AND SEASONAL VEGETABLES — ALL THE TRIMMINGS OF CHRISTMAS PERFECTION.

LOCAL PRIME SILVERSIDE OF BEEF

TENDER LOCALLY SOURCED SILVERSIDE, SLOW-ROASTED AND SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, VEGETABLES AND A RICH RED WINE GRAVY.

WOODLAND MUSHROOM, CRANBERRY & BRIE PASTRY PARCEL
GOLDEN PUFF PASTRY FILLED WITH WOODLAND MUSHROOMS, CRANBERRY AND CREAMY BRIE — A FESTIVE VEGETARIAN DELIGHT SERVED WITH SEASONAL VEGETABLES AND ROAST POTATOES.

DESSERT

CHOCOLATE TORTE WITH ORANGE SORBET

A RICH, INDULGENT CHOCOLATE TORTE BALANCED WITH THE ZESTY FRESHNESS OF ORANGE SORBET.

TRADITIONAL CHRISTMAS PUDDING

A CLASSIC FESTIVE PUDDING PACKED WITH FRUIT AND SPICES, SERVED WARM WITH A GENEROUS DRIZZLE OF BOOZY CUSTARD.

SORBET FIZZ

A SCOOP OF SORBET TOPPED WITH SPARKLING FIZZ FOR A REFRESHING AND CELEBRATORY FINALE.

NON-ALCOHOLIC OPTIONS AVAILABLE

GLUTEN FREE OPTIONS AVAILABLE

