



# Christmas 2019 Menu



£17.95 for 2 courses

£21.95 for 3 courses

Soup of the day with crusty bread

Parfait of chicken livers with sweet spiced tomato & apple chutney & oatcakes

Smoked salmon salad with beetroot, green beans, baby leaf salad,  
caviar & citrus dressing

Cocktail of prawns, crayfish tails & Marie rose

Goats cheese & red onion tart with rocket & fig salad &  
12 year old balsamic dressing

Pork & haggis sausages with buttery mash, onion & cranberry jus

Crisp fried fillet of sea bass on a salad of sunblush, mozzarella & baby capers

Fillet of salmon teriyaki with wok fried greens & sticky rice

Mushroom risotto with peppers, goats cheese, sunblush & pesto

Sirloin of 28 day dry aged Scotch beef with peppercorn sauce, chips  
(£.5 Supplement)

Warm spiced ginger cake with toffee sauce & rum & raisin ice cream

Chocolate brownie with honeycomb ice cream & chocolate sauce

White chocolate panna cotta basil, prosecco jelly & berries

Christmas crème brûlée cinnamon shortbread

Selection of cheeses with apricot chutney & artisan biscuits

*Allergens – If you have any allergies please inform a member of our team.  
Parties of six or more a 10% service charge will be applied to the bill*