



STARTERS

SPICED LENTIL SOUP VE VG

WARM ROLL & BUTTER

CHICKEN LIVER PATE

SCOTTISH OATCAKES, RED WINE ONION CHUTNEY

SMOKED TROUT

SERVED ON TOASTED RYE **BREAD WITH PICKLED FENNEL** & SALAD

FESTIVE SPICED HUMMUS VE VG

GARLIC & HERB CROSTINIS, ROAST RED PEPPER, SALAD

MAINS

TRADITIONAL ROAST **TURKEY**

SERVED WITH PIGS IN BLANKETS, SKIRLIE, GRAVY, HONEY GLAZED **ROASTED VEGETABLES, BOILED & ROAST POTATOES**

HONEY MUSTARD GLAZED GAMMON

CINNAMON GRAVY, BOILED & ROAST POTATOES, HONEY GLAZED **ROASTED VEGETABLES**

BAKED HAKE

GARLIC CRUSHED POTATOES, **CREAMY WHITE WINE & TARRAGON** SAUCE, ROASTED CHERRY VINE **TOMATOES**

CHESTNUT, PUMPKIN & SUNFLOWER SEED ROAST VE VG

VEGAN GRAVY, SEASONAL VEGETABLES, ROAST POTATOES

DESSERTS

CHERRY & CHOCOLATE TORTE

BERRY COULIS

STICKY TOFFEE **PUDDING**

TOFFEE SAUCE, VANILLA ICE CREAM

WINTER BERRIES CHEESECAKE

BLACKBERRY COULIS, VANILLA ICE CREAM

SELECTION OF SORBETS VE

VEGETARIAN



VE VEGAN

THREE COURSE MENU - £29.50 PER PERSON **AVAILABLE FROM 30TH NOVEMBER TO 24TH DECEMBER**

