

christmas party menu 2016

lunch 2 courses £16.95; 3 courses £19.95
Includes coffee, crackers and mince pies

dinner 2 courses £18.95; 3 courses £22.95
Includes coffee, crackers and mince pies

advance bookings only; pre-order required

appetisers

smoked haddock fishcakes with homemade tartar sauce

roast winter vegetable soup with vegetable crisps

deep fried brie with red wine and onion relish

smoked mackerel pate with cream, lemon and horseradish served with warm pitta bread

chicken and pork terrine with toasted sourdough bread

melon and berry salad

main course

roast turkey with sausage, bacon, cranberry stuffing and fresh cranberry sauce served with roast potatoes and garden vegetables

scottish venison pie with red wine, juniper berries and short crust pastry served with leek mashed potatoes and garden vegetables

char-grilled pork loin steak with garlic, sage and oregano marinade, mushroom and tarragon sauce, leek mashed potatoes, braised red cabbage and winter greens

slow cooked beef tagine with moroccan spices, prunes, almonds, sesame seeds and honey served with couscous

salmon fillet with garlic butter and roast vine tomatoes served with asparagus, peas, green beans and new potatoes

char-grilled sirloin steak with roast tomatoes, chips and salad (£4.00 supplement)

slow cooked puy lentil ragout with cumin and fennel seeds served with spiced roast butternut squash, celeriac and parsnips

dessert

traditional christmas pudding with brandy sauce and double cream

sticky toffee pudding with toffee sauce

baked baileys cheesecake with chantilly cream

warm bakewell tart with ice cream

chocolate and amoretti torte with mulled berries



coffee and warm mince pies