

Christmas Day

Menu

Served 1200-1500

Bucks Fizz or Orange Juice on arrival

STARTERS

Home made parsnip soup served with a warm rustic roll

Prawn & smoked salmon cocktail topped with whisky infused Marie Rose sauce

Duck pate served with a toasted ciabatta & a dressed salad garnish

Melon crown filled with port & dressed with fruits of the forest

Black pudding stack served with a haggis whisky sauce

MAIN COURSES

Traditional hand carved Christmas Turkey or Nut Roast served with creamy mashed & roasted potatoes, sage & onion stuffing, pig in a duvet, Yorkshire pudding, gravy and seasonal vegetables

Venison steak topped with a rich red wine sauce served with dauphinoise potatoes

Salmon Fillet served with a white wine cream sauce buttered baby potatoes, samphire & broccoli

Vegetable tart served with roasted potatoes, ratatouille & brussels sprouts

SWEET TREATS

Christmas pudding slice served with brandy sauce

Bailey Cheesecake with pouring cream

Apple and cinnamon crumble & vanilla custard

After eight Chocolate brownie with a scoop of Wallings vanilla pod ice cream

Coffee & Mints to finish

£70.00