



Christmas Menu

Butternut Squash & Pinenut Soup (Vegan) £8.50

a light, heartwarming curried soup served with toasted pinenuts and bread & butter

Chicken Liver Pâté (G/F available) £9.95

homemade chicken liver pâté served with red onion marmalade and hot toast & butter

Courgette, Spinach & Cream Cheese Roulade (Vegetarian) £8.95

spinach & cream cheese rolled with courgette and served with tomato & basil chutney

Smoked Salmon (G/F available) £9.95

oak smoked Scottish salmon served with wholegrain mustard, dressed leaves and brown bread & butter

Main Courses

Roast Turkey £21.95

served with all the trimmings- chestnut stuffing, sausages wrapped in bacon, roast potatoes, fresh vegetables and gravy

Venison Casserole £25.95

local venison and winter vegetables cooked with red wine and served with buttery parsley mash

Smoked Haddock, King Prawn & Leek Pie £24.95

a comforting classic with tender fish & prawns in a creamy leek sauce, topped with Cheddar mash and served with garden peas

Mushroom Filo Parcels (Vegetarian/Vegan available) £21.95

mushrooms, brie & cranberries baked in filo pastry and served with a dressed rocket & walnut salad

Desserts

Christmas Pudding (G/F available) £8.95

served with rum sauce and brandy butter

Dark Chocolate Cheesecake £8.95

served with winter berry compote & morello cherry ice-cream

Sticky Toffee Pudding (Vegan) £8.95

served with vanilla ice-cream

Cheese & Biscuits £9.50

a selection of cheeses served with homemade chutney