

# Christmas Menu

2 courses for £19.99 | 3 Courses for £24.99

## Starters

**Carrot & Cumin Soup (v)**  
served with herbed croutons

**Smoked Ham Hock Terrine**  
served with piccalilli & toasted brioche

**Poached Salmon Rillettes**  
served with pickled cucumber and anchovy mayonnaise

**Roasted Onion and Mull Cheddar Tart (v)**  
served with a butternut squash and ginger pesto

## Mains

**Roast Turkey**  
served with roast potatoes, seasonal veg and all the trimmings

**Pan Fried Salmon**  
served with celeriac dauphinoise, roasted veg and a walnut vinaigrette

**Guinea Fowl breast Wrapped in Pancetta**  
served with chantenay carrots and sloe berry jam

**Vegetable and Chestnut Parcels (v)**  
served with rosemary roast potatoes

**8oz 28-day Aged Sirloin Steak**  
served with grilled tomato & Portobello mushroom, hand cut fries and a choice of sauce;  
garlic butter, béarnaise, green peppercorn or blue cheese  
supplement of £5.00

## Desserts

**Black Cherry and Chocolate Sponge Pudding**  
served with kirsch syrup and vanilla ice cream

**Deconstructed Christmas Pudding Sundaes**  
served warm with malt berry compote

**Lemon Curd Mousse**  
served with ginger shortbread

**Mulled Cheddar Cheese**  
served with chutney, cranberries and oatcakes

# New Year's Eve Menu

£29.99 including 3 courses and welcome  
dram of Chivas Regal or glass of prosecco

**New Year's Eve Party**  
from 10pm until 3am with DJ/Disco  
(free entry)

## Starters

**French Onion Soup (v)**  
served with cheese crouton

**Smoked Venison Loin**  
served with a warm walnut salad and a redcurrant vinaigrette

**Pan Fried Scallops**  
Served over butternut squash puree and crispy bacon flakes

## Mains

**Pan Fried Duck Breast**  
served with a potato and thyme rosti, braised red cabbage, carrot  
and coriander mash and port jus

**Poached Halibut in Red Wine**  
served with puy lentils, wild mushrooms, spinach and a saffron aioli

**Haggis, Neeps and Tatties**  
served with a whisky sauce

**Vegetarian Haggis, Neeps and Tatties (v)**  
served with whisky sauce

## Desserts

**Our Famous Sticky Toffee Pudding,**  
served with butterscotch sauce & vanilla ice cream

**Dark chocolate & salted caramel tart**  
served with berry compote

**Mulled Cheddar Cheese**  
served with chutney, cranberries and oatcakes