

Christmas Menu

3 COURSES FOR £30

STARTERS

SPICED PARSNIP SOUP
with chive oil (GFO,V)

DEACON CHICKEN LIVER PARFAIT
with onion chutney (GFO)

DEEP FRIED HENS EGG
with garlic wild mushrooms (V)

COQUILLES ST. JACQUES
Scottish scallops baked in cheese sauce

MAINS

STUFFED TURKEY
with all the trimmings

BRAISED LAMB SHOULDER
served with dauphinoise potatoes and
mint jus (GF)

VEGETARIAN WELLINGTON
with all the trimmings (V)

PAN FRIED SALMON
with Saffron and Clam Broth (GF)

DESSERTS

CHRISTMAS PUDDING
with brandy cream (V)

CHOCOLATE DOME
served with caramel and peanut brittle
(GFO,V)

RHUBARB AND GINGER CRUMBLE
with gin and tonic ice cream (V)

GFO - GLUTEN FREE OPTION
V - VEGETARIAN
VO - VEGETARIAN OPTION
VEO - VEGAN OPTION