

Festive Lunch Menu 2023

2 courses £22.50 / 3 courses £27.50

Starters

Cream of winter soup

served with petit pain and butter curls V

Chicken liver, cranberry and Port pate

accompanied by toasted brioche and spicy chutney

Pulled pork bon bons

served with apple puree and black pudding crumb

Prawn cocktail

North Atlantic prawns bound in a creamy Marie rose sauce set on a bed of shredded lettuce served with cherry tomatoes and lemon

Creamy brie cheese

Coated in golden crumb then served with cranberry sauce V

Mains

Breast of turkey

covered in a light jus then served with sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables and bread sauce

Pan fried hake fillet

presented with new potatoes, chorizo, samphire and hollandaise sauce

Honey and mustard glazed gammon

served with apple puree, roast potatoes and vegetables

Baked butternut squash

stuffed with quinoa, feta, pine nuts and peppers V

Feather blade of beef

covered with a rich red wine jus presented with mashed potatoes and seasonal vegetables

Desserts

Christmas pudding

draped with a brandy cream sauce

White chocolate Tiramisu

Layers of sponge soaked in coffee topped with fresh kinder bueno cream

Choux buns

stuffed with a Bailey's cream then draped with chocolate and hazelnut sauce

Traditional Festive season trifle

with fresh dairy cream

Snowball cheesecake

drizzled with raspberry coulis



A deposit of £10.00 per person is required for all tables over 4 persons.
Each person attending will have their deposit deducted from the final bill.

Festive Dinner Menu 2023

3 courses £32.50

Starters

Cream of winter soup

served with petit pain and butter curls V

Chicken liver, cranberry and Port pate

accompanied by toasted brioche and spicy chutney

Pulled pork bon bons

served with apple puree and black pudding crumb

Prawn cocktail

North Atlantic prawns bound in a creamy Marie rose sauce set on a bed of shredded lettuce served with cherry tomatoes and lemon

Creamy brie cheese

Coated in golden crumb then served with cranberry sauce V

Smoked salmon, cream cheese and chive croustini

topped with smashed avocado and balsamic glaze

Mains

Breast of turkey

covered in a light jus then served with sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables and bread sauce

Pan fried hake fillet

presented with new potatoes, chorizo, samphire and hollandaise sauce

Honey and mustard glazed gammon

served with apple puree, roast potatoes and vegetables

Baked butternut squash

stuffed with quinoa, feta, pine nuts and peppers V

Chicken supreme wild mushroom risotto

with a bacon and tarragon sauce

Feather blade of beef

covered with a rich red wine jus presented with mashed potatoes and seasonal vegetables

Desserts

Christmas pudding

draped with a brandy cream sauce

White chocolate Tiramisu

Layers of sponge soaked in coffee topped with fresh kinder bueno cream

Choux buns

stuffed with a Bailey's cream then draped with chocolate and hazelnut sauce

Traditional Festive season trifle

with fresh dairy cream

Scottish cheese selection

accompanied by crackers, grapes and seasonal chutney

Snowball cheesecake

drizzled with raspberry coulis



Disco Party Nights with 3 course dinner - £37.50

A deposit of £10.00 per person is required for all tables over 4 persons.
Each person attending will have their deposit deducted from the final bill.