



## Christmas Dinner Menu

### STARTERS

**Homemade Curried Sweet Potato Soup & Toasted Coconut Shavings**  
*served with warm rustic bread*

**Dolcelatte, Spiced Pear & Hazelnut Salad**  
*with mulled wine dressing*

**Chicken Liver, Wild Mushroom & Smoked Garlic Pate**  
*with plum & balsamic chutney & baked wholemeal flutes*

**Crayfish Tail & Prawn Salad**  
*with Bloody Mary sauce*

### MAINS

**Traditional Roast Turkey**  
*roast potatoes, bacon wrapped chipolata, chestnut & apricot stuffing & cranberry gravy*

**Slow Cooked Roast Pork Belly**  
*black pudding mash, caramelised apple puree & red wine jus*

**Scottish Salmon & Prawn Filo Parcels**  
*roast cherry tomatoes, new potatoes with chives & white wine cream sauce*

**Goat Cheese Wellington**  
*goat cheese, roasted butternut squash, cashew nut, spinach & mushroom with a rich plum tomato & basil sauce*

**all main courses are served with seasonal vegetables**

### DESSERTS

**Traditional Christmas Pudding & Brandy Sauce**

**Bailey's Chocolate Pots & Shortbread Biscuit**

**Forest Fruit Millefeuille**

**Banoffee Sundae Cheesecake**

**3 Courses for £29.00**

**A 10% service charge will be added for tables of 6 or more.  
Please inform staff of any dietary or allergy requirements.  
Some of our recipes may contain nuts.**