



## Christmas Lunch Menu

### STARTERS

#### **Homemade Curried Sweet Potato Soup & Toasted Coconut Shavings**

*served with warm rustic bread*

#### **Dolcelatte, Spiced Pear & Hazel Nut Salad**

*with a mulled wine dressing*

#### **Chicken Liver, Wild Mushroom & Smoked Garlic Pate**

*with plum & balsamic chutney & baked wholemeal flutes*

### 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**

#### **Forest Fruit Millefeuille**

#### **Banoffee Sundae Cheesecake**

**2 courses for £20.00**

**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.**