



## *Christmas menu*

### *To Start*

- Homemade soup of the day with a warm rustic roll V/GF
- Roasted bell pepper, filled with Italian Ratatouille, salad garnish and a garlic and basil dressing V/GF
- Panko breaded haggis and mozzarella bonbons, served with salad garnish and a creamy green pepper dip
- Scottish hot smoked salmon, served on a prawn and lemon vinegaretted baby leaf salad, with brown bread GF available

### *Main Course*

- Traditional roast turkey dinner, served with all the classic trimmings and Chef's proper gravy GF available
- Homemade vegetarian nut roast encased in panko breadcrumbs served with roast potatoes, seasonal vegetables and vegetarian gravy V
- Scottish salmon, oven baked with lemon. Served with crushed new potatoes and wilted greens. Finished with a creamy mussel and saffron sauce GF
- Beef Chasseur, shin of beef slow braised with root vegetables, served on a bed of creamed potatoes and seasonal vegetables finished with a rich chasseur sauce GF

### *To Finish*

- Traditional Christmas pudding, brandy sauce and vanilla ice cream V
- Homemade individual white chocolate and cranberry cheesecake V
- Homemade festive mincemeat filo parcels, warm cranberry sauce and vanilla ice cream V
- Selection of festive Doddington's ice cream V/GF

***One course***            ***£11.95***

***Two course***           ***£16.95***

***Three course***        ***£21.95***

***Pre orders and bookings essential, Christmas cracker included!***