

Christmas Day

Starters

Golden Vegetable & Lentil soup drizzled with crème fraiche
and served with a crusty bread roll

Ham Hoch Terrine with spiced plum and balsamic chutney with walnut bread

Prawn, Smoked Salmon Rollmop Herrings with honey mustard dressing

Chilled Gala Melon with spiced winter berries

Intermediate

Cranberry Sorbet

Mains

Hand carved Turkey with apricot stuffing, pigs in blankets, honey roasted
Vegetables, roast potatoes and bacon jus

Prime Borders Sirloin Yorkie served with honey roast vegetables,
Roast potatoes and beef jus

Baked Fillet of Salmon served with honey roast vegetables & roast potatoes

Plum Tomato and Mozzarella Tart with dressed salad and finished with extra
virgin oil

Desserts

Traditional Christmas Pudding with Brandy Sauce

Dark Chocolate Truffle Tortes

Cheese Board with celery, grapes and chutney

Chefs Topsy Trifle

Tea and Coffee

With Mince Pie

Adults **£50.00**

Children 4-12 years **£19.50** 3 and under FOC

**£10 Per person deposit, full payment by 30th November
(see terms of booking)**