

Festive Dining

From Monday 1st December – 12.00 til 9.00pm
Through 'til Christmas Eve

Starters

Cream of Winter Vegetable Soup
Chilled Gala Melon with spiced winter berries and coulis
Ham Hoch Terrine with spiced apricot and balsamic chutney and walnut bread
Prawn Cocktail

Mains

Hand Carved Turkey with apricot stuffing, roast potatoes and smoked bacon jus
Steak Pie
Poached Salmon with a butter and shrimp sauce
Spinach and dill cream sauce

Desserts

Traditional Christmas Pudding with brandy sauce
Scottish Trifle
Cheese and Biscuits
Double Chocolate Tart finished with candied clementine's

Tea & Coffee

With Mince Pie

2 Courses **£17.95**

3 Courses **£21.95**

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