

FESTIVE MENU

1ST TO 24TH DECEMBER 2024

SUNDAY TO THURSDAY & FRIDAY & SAT 12-4.30PM

2 COURSE £24.95 | 3 COURSE £29.95

FRIDAY & SATURDAY FROM 5PM 3 COURSE £35.00

STARTER

LENTIL SOUP (GFA) (VG)
Toasted sourdough, French butter

PRAWN TIAN (GF)
Marie Rose, cucumber, pepper,
crème fraiche, salad leaves

CHICKEN LIVER PARFAIT (GFA)
Onion chutney, toasted sourdough

HAGGIS BON BONS
Peppercorn sauce, salad leaves

BREADED BRIE (V)
Cranberry sauce, salad leaves

MAIN

ROAST TURKEY BALLOTINE (GF)
Roast potatoes, pigs in blankets, roasted roots,
pan gravy, cranberry sauce

STEAK FRITES (GF)
Flattened rump steak, peppercorn sauce, frites, mushroom
& beef tomatoes (8oz sirloin steak £6.00 supp)

ÇA·VA CHICKEN KORMA (GF)
Basmati rice

**SWEET POTATO & RED ONION
MARMALADE TART (GF)(VG)**
Mixed salad, balsamic glaze

SALMON EN CROÛTE
Mashed potatoes, market veg & parsley cream sauce

DESSERT

CHOCOLATE & RASPBERRY TORTE
Raspberry ripple ice cream

RASPBERRY & MANGO SORBET (VG) (GF)

CARAMEL APPLE PIE (GF)
Crème Anglaise

Menus subject to change. If you have any allergies or special dietary requirements,
please let a member of staff know.

10% service charge added to tables of 6 and over.