

STARTERS

CARROT & PUMPKIN SPICED SOUP (V) Served with smoked paprika and coconut

HAM HOCK TERRINE

With pickles, olive crostini and served with a cranberry & orange sauce

SCOTTISH TROUT & POTATO SALAD Served with dill, creme fraiche, & fine caper berries

MAINS

TRADITIONAL ROAST TURKEY

Served with all the traditional trimmings, honey roast ham, apricot & pork stuffing with gravy

VEGETABLE WELLINGTON (VEG)

Pearl barley, wild mushrooms, root vegetables and Gruyere sauce Can be made Gluten Free on request

ROAST HAKE & SEA HERBS

with pureed Jerusalem artichoke

All of the above dishes are served with panache of vegetable & Rosemary Roast potatoes served "Family style"

DESSERTS

WINTER BERRY CHEESECAKE

Berry cheesecake with mascarpone topped with a selection of seasonal berries

CHOCOLATE TART

Chocolate Ganache tart with vanilla creme fraiche and poached pear

CHRISTMAS PUDDING

Traditional steamed pudding served with winter berries and brandy custard

MENU PRE-ORDER REQUIRED NO LATER THAN 7 DAYS PRIOR TO YOUR EVENT DATE

VEG: Vegetarian, V: Vegan, GF: Gluten Free, DF: Dairy Free

if you have any questions, allergies or intolerances, or you require allergen information, please do let us know.



