

# Festive Menu 2018

Roasted Red Pepper & Tomato Soup  
with a Basil Cream

Chicken Liver Pate served with  
Plum & Apple Chutney Oatcakes & Salad

Baked Haggis Filo with Roast Neeps  
& a Peppercorn Cream Sauce

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Traditional Turkey with all the Trimmings

Slow Braised Featherblade of Beef served with Herb Crushed  
Potatoes, Seasonal Vegetables  
& a Red Wine and Shallot Sauce

Baked Fillet of Salmon with a White Wine,  
Prawn & a Chive Butter Sauce  
served with Seasonal Vegetables

Vegetarian Wellington with Mushrooms, Spinach and Butternut  
Squash Served with a Tomato Coulis

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Christmas Pudding served with Brandy Sauce

Spiced Apple Crumble Served with  
Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake  
served with a Berry Compote

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Tea/Coffee & Mince Pies

2 Courses - £16.95

3 Courses - £19.95