



CHRISTMAS MENU

Mushroom purses

A selection of mushrooms in a filo pastry parcel

Smoked salmon bruschetta

Two slices of ciabatta topped with herb cream cheese and smoked salmon

Honey roasted parsnip soup ^{Vg}

Parsnip soup with herby croutons

Brie Puffs

Puff pastry filled with Brie, deep-fried and served with cranberry sauce

Traditional Roasted Turkey

or

Mustard and rosemary glazed roast Beef

Served with sausage and cranberry stuffing, pig in blanket, oven roasted honey-glazed carrots and parsnips, braised red cabbage, Brussels sprouts with chestnuts, roast potatoes, Yorkshire pudding and gravy

Christmas nut roast ^{Vg}

Cranberry, cashew, chestnut and walnut nut roast served with roasted vegetable stuffing, oven roasted carrots and parsnips, braised red cabbage, Brussels sprouts with chestnuts, roast potatoes, Yorkshire pudding and gravy

Rolled rabbit

Rabbit stuffed with cranberry, prune and cider stuffing, served with creamy mash, oven roasted carrots, Savoy cabbage and gravy .

Crispy roasted pumpkin gnocchi

Roasted pumpkin gnocchi topped with crumbled feta cheese, pomegranate seeds and crispy sage.

Blood orange sorbet with Cava ^{Vg}

Home made Tiramisu

Italian coffee and Tia Maria flavoured pudding.

Christmas platter

Sticky Dundee cake pudding with toffee sauce, homemade Christmas ice-cream, mini Pavlova and boozy chocolate truffles

Sticky toffee ginger pudding

Served with ginger toffee sauce and, either whipped cream, double cream or clotted cream ice cream

Cheese board (Supplement of £2)

A selection of local cheeses and homemade pickles

2 Courses - £24.50

3 Courses £29.50

Includes a glass of sparkling white or rosé on arrival

