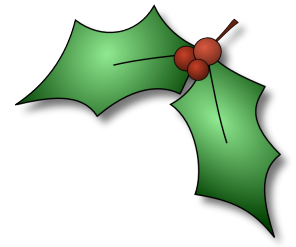


# CHRISTMAS MENU



## *Trio of Christmas Arancini*

*Roast turkey and cranberry, wild mushroom and salmon and prawn. Served with marie rose sauce*

## *Roasted pear with Prosciutto*

*Roasted pear with trio of cheese wrapped in prosciutto. Served with melba toast.*

## *Butternut squash soup*

*Served with crispy prosciutto and homemade bread*

## *Camembert croquettes*

*Served with cranberry sauce*

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## *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, brussel sprouts, roast potatoes and a Yorkshire pudding*

## *Cranberry, cashew and walnut roast*

*Served with sage and onion stuffing, sweet potato, oven roasted honey-glazed carrots and parsnips, braised red cabbage, brussel sprouts, roast potatoes and a Yorkshire pudding*

## *Pan seared fillet of Sea Bass*

*In a white wine and lemon sauce served on a bed of broccoli, green beans and baby corn with oven roasted cherry tomatoes and roasted new potatoes*

## *Crispy roasted pumpkin gnocchi*

*Roasted pumpkin crispy gnocchi topped with crumbled feta cheese and pomegranate and deep fried sage.*

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## *Brandy chocolate bowl*

*Rich dark chocolate and brandy mousse served in a chocolate bowl topped with fruits of the forest coulis and whipped cream*

## *Blood orange sorbet and Prosecco*

## *Christmas platter*

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

## *Cheese bombe*

*A selection of local cheeses and homemade pickles*

2 Courses - £22.50

3 Courses £27.50

*includes a glass of sparkling white or rosé on arrival*

