

# Christmas Evening Menu

## Starters

Homemade soup of the day served with croutons, parsley and a swirl of fresh cream.

Galia melon dressed with seasonal fruits, drizzled with a lime and mint dressing.

Smooth chicken liver pâté served with stone baked bread and a caramelised onion marmalade.

Smoked Scottish salmon and king prawns served with horseradish cream and lemon vinaigrette.

Grilled goats cheese with a tomato and balsamic dressing, seasonal salad leaves and toasted pine nuts.

## Main Courses

Traditional roast turkey with sage and onion stuffing, apple sauce and pigs in blankets.

Roasted Scottish salmon fillet served with a leek and parsnip mash.

Chicken breast served with a light tarragon sauce and crispy pancetta.

Mature prime Honeywells beef braised in Guinness with chestnut mushrooms and honey roast vegetables, topped with a herb dumpling.

Rosemary marinated loin of lamb served with crushed new potatoes and red currant jus.

Gnocchi served with a creamy pan fried wild mushrooms.

Mature 8oz prime sirloin served with black peppercorn sauce.  
£4.50 supplement

Prime 7oz fillet of beef served with a melted stilton and chive butter.  
£4.95 supplement

Alternatively, either steak can be served with a garnish of roasted tomatoes, sautéed mushrooms and onion rings. £2.75

## Side Orders

Rocket & parmesan salad £2.75    Mixed leaf salad £2.50

Hand cut chips £2.95    Onion Rings £1.95

## Choose from our Selection of Desserts

2 courses £16.95    3 courses £20.95

Coffee and chocolates £2.75

