

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



5 courses £99
Kids under 11 £60

Christmas Day Menu

Amuse bouche

STARTERS

Cream of Celeriac soup with white truffle oil and chives (v)

Baked Loch Fyne Queen Scallops, garlic, lime and Swiss Gruyère cheese

Smoked Salmon, prawn and avocado cocktail with baby gem and Marie Rose sauce

Parfait of Chicken Livers, cranberry and onion marmalade, toasted brioche

MAIN COURSES

Butter Roasted Turkey

with honey roast root vegetables, duck fat potatoes, chestnut stuffing, pigs in blankets, cranberry sauce and rich gravy

Rosettes of fillet beef, dauphinois potatoes, seasonal greens and four peppercorn sauce

Roast Halibut loin, lobster & seafood sauce, wilted spinach, potato fondant

Leek and wild mushroom pie with truffles mash and seasonal greens (v)

DESSERTS

Christmas pudding with brandy cream

Sticky toffee pudding with vanilla ice cream

White and dark Chocolate cheesecake with orange drizzle and chocolate ice cream

Trio of cheeses with spiced winter fruit chutney and crackers

Dark woods coffee and mince pie

(v) vegetarian - All dishes subject to market availability