

CHRISTMAS PARTY

Menu

STARTERS

CHARENTAIS & GALIA MELON (VG) (G)

Served with fresh strawberries, pineapple and mango coulis.

CHICKEN LIVER PÂTÉ (G)

Served with Isle of Arran caramelised white onion chutney, Arran oatcakes, Blackthorn sea salt and mustard seed dressing.

MAIN COURSES

SLOW-BRAISED SCOTCH BEEF FEATHER BLADE (G)

Served with garlic and herb roast potatoes, seasonal roasted root vegetables and a rich red wine & rosemary jus.

ROAST BREAST OF TURKEY

Served with honey and thyme roasted root vegetables, Brussels sprouts, pigs in blankets, apricot and sage stuffing, butter-roasted potatoes and rich turkey jus.

ROASTED CAULIFLOWER (VG) (G)

Served with lightly curried cashew cream, curry oil and crispy sage leaves.

DESSERTS

SALTED CARAMEL CHEESECAKE

Served with caramel sauce and a marbled chocolate straw.

LEMON BERRY DÉLICE (VG) (G)

Served with vanilla berry compote.

Please inform your server when ordering if you require a made without gluten or vegan alternative.

(G) Made without gluten alternative available

(VG) Vegan alternative available

(V) Vegetarian

Merry Christmas
FROM EVERYONE AT



If you have a food allergy or intolerance, please speak to a member of our team before ordering. Menu items and ingredients may change. Please check allergen information each time you visit. Please see our allergen information for further details.