

Festive

MENU

2 Courses £35 | 3 Courses £45

STARTERS

Roasted Butternut Squash Soup, with Warm Focaccia (vg)

Melon & Berries (v, vg)

Grilled Asparagus, with Hollandaise Sauce (v)

Manx King Scallops, Pea Puree & Crispy Chorizo

Baked Haggis, Creamy Leeks & Cheddar Cheese

Chicken Liver Parfait, Toast & Red Currant Jelly

Salmon Gravlax, Sage & Onion Pancake

MAIN COURSE

Turkey Ballotine, Roasted Root Vegetables, Brussell Sprouts, Roast Potatoes & Jus

Salmon Wellington, Creamy Spinach & New Potatoes

Game Pot Pie, Carrot & Swede Mash, Roast Potatoes & Seasonal Vegetables

Honey Glazed Gammon Hock, Creamy Mash & Seasonal Vegetables

Duck Ala Orange, Dauphinoise Potatoes & Seasonal Vegetables

Stuffed Aubergine, Mediterranean Salad & Rice (v, vg)

Roasted Beetroot & Goats Cheese Risotto (v)

DESSERT

Christmas Pudding

Lemon Meringue Pie

Baked Baileys Cheesecake

Chocolate Brownie (gluten free)

Chocolate & Orange Tart (v, vg)

Christmas Pudding (vg)

Coffee or Tea, served with warm Mince Pies & Brandy Sauce

Call 01624 832269 for Reservations from: 26th Nov to 24th Dec
All Festive Bookings require a pre-order & deposit.

**For allergen advice please ask a member of our team*
***v=vegetarian / vg=vegan*

