

CHR1STMAS DAY MENU

Go **one** better this Christmas

STARTER

Cream of leek and potato soup topped with smoked bacon and garlic croutons
Fresh Scottish smoked salmon parfait with cucumber pickle and melba toast
Homemade chicken liver and cherry terrine with a red onion & tomato marmalade and crusty roll
Portabella mushroom filled with peppadew shallots and chilli topped with basil & mozzarella crust

ENTREE

Champagne sorbet

MAIN COURSE

Homemade open beef Wellington on a puff pastry with pate & mushroom duxelle served with black pepper & spring onion sauce
Sautéed duck breast caramelised with orange & brown sugar served with baby leek mash, foie gras & red wine jus
Oven roasted turkey sage and chipolata, potato served with seasonal vegetables & game jus
Filo pastry parcel stuffed with Mediterranean vegetables & Boursin cheese served with mixed salad and tomato & basil sauce
Pan fried salmon topped with green peppercorn crust, served with crushed buttered new potato and beurre blanc & fish roe sauce

DESSERT

Strawberry mousse served with passion fruit and raspberry coulis
Homemade Christmas pudding served with fresh fruit compote and brandy butter
Chocolate and Baileys pot served with homemade short bread
Selection of ice creams
Selections of cheese and biscuits

Coffee and mince pie

£42 per person

Service is discretionary but a recommended 10 % will be added to the final bill

£10.00 deposit per person will be required to secure the reservation; this will be deducted from the final bill

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