



Christmas Dinner Menu

3 COURSES £25.95 PER PERSON

STARTERS

HOMEMADE FESTIVE SOUP (V)

ask your server for today's soup

SMOKED SALMON & KING PRAWNS

with horseradish creme and lime vinaigrette

DUCK PATE

with oatcakes and onion chutney

BAKED GOATS CHEESE (V)

with hazelnut crust served with a cranberry & walnut dressing

HADDOCK CHEDDAR AND SPRING ONION FISHCAKES

served with a chive oil

MAIN COURSES

All mains served with seasonal veg and roast potatoes

TRADITIONAL TURKEY

served with all the trimmings

STEAK PIE AND MUSHROOM

served with seasonal veg and roast potatoes

PAN FRIED SEA BREAM

served on a fresh cherry tomato and herb salsa

HAGGIS, NEEPS AND TATTIES

with a whisky gravy

ROAST PORK

served with spiced apple sauce and festive gravy

THE SANTA SLEIGHER BURGER,

Venison burger topped with cranberry & blackcurrant jus and crushed walnuts

THE GOOEY LOUIS BURGER

beef burger topped with hot sauce and a breaded mozzarella fritter

THE TURKEY TWISTER

breaded turkey burger topped with cranberry sauce, smoked bacon and pork sausage

CLASSIC BURGER

with mixed leaf salad & tomato

CLASSIC CHICKEN BURGER

with mixed leaf salad & tomato

MAC AND CHEESE (V)

traditional favourite

DESSERTS

CHOCOLATE ORANGE MOUSSE • FESTIVE CHEESECAKE
CHRISTMAS PUDDING WITH CLEMENTINE CREAM • STICKY TOFFEE PUDDING

(V) Suitable for Vegetarians Please ask your server for Gluten Free & Vegan Options.

Full allergen advice available on request. A 10% service charge for parties of 6 or over applies.