

Festive Dinner Menu

Bread rolls & butter

Starters

Spiced parsnip soup (V)

Crispy parsnips and honey reduction

Ham hock, pea and grain mustard terrine

Arran spiced fruit chutney and sourdough toast

Oak smoked salmon parfait with a liquid prosecco centre

Bitter leaves with raspberry dressing

Smoked tofu and winter vegetable salad (VG)

Beetroot puree and chicory with orange dressing

Mains

Traditional roast turkey

Apricot and chestnut stuffing, pigs in blankets, buttered sprouts, roast potatoes, orange and thyme glazed carrots and honey roasted parsnips

Seared british sea trout fillet

Creamy gratin potato, braised fennel, fine beans and white wine sauce

Potato gnocchi (V)

Wild mushroom and stilton cheese sauce, dressed rocket and toasted walnuts

Spicy chickpea and kale pithivier (VG)

Tenderstem broccoli and roasted red pepper sauce

Desserts

Classic christmas pudding (GF and NF available)

Brandy custard

Belgian chocolate and raspberry torte

Orange anglaise and chocolate tuil

Salted caramel cheesecake (VG, GF)

Spiced winter berry compote

Apple tatin, caramel sauce and all butter puff pastry

Cornish clotted cream, toffee sauce

Tea, coffee and mince pies

(GF) and (VG) available