



December Event Menu (10 or more)

2 course £29.99

3 course £38.99

Starter

Tomato and Basil soup 'VE' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Home cured Scottish salmon gravadlax, homemade brown bread,
beetroot lemon mayonnaise 'GFA' 'DF'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil

Grilled goats cheese crostini, pomegranate, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

G & J Barron's roast turkey, roast potatoes, pig in blanket, sage and onion stuffing, seasonal vegetables, turkey jus 'GFA'

Lemon and thyme chicken breast with Rösti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato,
dill pickles, Cheddar cheese, bacon rasher, tomato relish with French fries

Vegetable Wellington, tomato coulis, sauteed potatoes, French beans 'VE'

Caramelised red onion and Feta tart, tomato coulis, dressed rocket 'V'

Sides

French beans, fresh chilli 'DF' 4.99

Garden peas and bacon 4.99

Cauliflower cheese 'GFA' 4.99

French Fries 'GF' 4.99

Onion rings 4.99

Brussel sprouts, pancetta 5.49

Dessert

A selection of ice cream or sorbet 'V' 'VEA'

Lemon and lime cheesecake, mixed berry compote 'V' 'GF' 'VEA'

Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'

Apple crumble tart, custard 'V' 'GF'

Traditional Christmas pudding, brandy butter sauce 'V'

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.

We cannot guarantee any of our food will contain no nut or any other allergic irritant.

NB021022