

Christmas Menu

Starters

Winter vegetable broth soup 

Tian of melon and parma ham

Crispy Coated Brie with Cranberry Sauce 

Chefs Festive Chicken Liver Pate served with Onion Marmalade & Oatcakes

Classic King Prawn Cocktail

Mains

Roast Turkey with Seasonal Trimmings

Roast Sirloin of Beef with New Potatoes and Seasonal Vegetables

Fillet of Salmon with Hollandaise Sauce and Charred Asparagus

Mushroom Wellington with New Potatoes and Seasonal Vegetables 

Desserts

Traditional Christmas Pudding and Brandy Custard

Home made Sherry Trifle

Spiced Poached Pear and Honeycomb Ice Cream

Profiteroles with Baileys Cream

Scottish Cheese Board