



Festive Menu

Served from 12 noon | 1st – 24th December

2 Courses £24.95 | 3 Courses £29.95

Home Made Soup of the Day
served with crusty bread

Prawn Cocktail
delicious prawns set on a crisp gem lettuce, smothered in Marie Rose Sauce

Home-made Chicken Liver Pate
served with cocktail oatcakes and winter chutney

Roast Breast of Turkey
with kilted soldiers, apricot & thyme and chestnut & sage stuffings served with a rich pan gravy and all the trimmings

Roast Scotch Lamb
served in its own pan gravy with a Yorkshire pudding

Poached Salmon
served with a dill cream sauce

Vegetarian Shepherd's Pie
our take on this comforting classic contains chickpeas, onions, carrots and garlic bound in a tomato sauce and topped with sweet potato mash

Christmas Pudding
served with brandy sauce

Tipsy Christmas Trifle
made with a good splash of sherry

Duo of Ice Cream
served in a brandy snap basket

Freshly Brewed Coffee or Tea
served with Mince Pies