

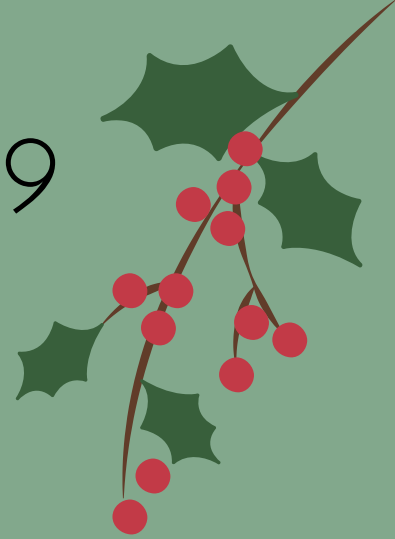


Festive Dining 2019

3 Course Menu

£23.95 PP

2nd - 19th December



Starters

Warming Winter Sweet Potato & Cumin Soup

Chicken Liver Pâté

Toasted home-made bread, red onion & chilli marmelade

Classic Prawn Cocktail

Bound in a delicious Marie Rose sauce

Spicy Beetroot & Avocado Salad

Grilled goats cheese, pommery mustard dressing



Main Courses

Slow Braised Shoulder of Perthshire Lamb

Butter spinach, Dauphinoise potatoes, rosemary jus

Grilled Fillet of Hake

Spring onion & olive oil mash, sugar snap peas, chive & lime beurre blanc

Chestnut Mushroom Risotto

Butter bean, spiced beetroot, parmesan crisp

Traditional Festive Roast Turkey

With all the jummy trimmings

Desserts

Rich Dark Chocolate & Orange Mousse

With raspberry sorbet

Banana Eton Mess

Very Festive Cinnamon Crème Brûlée

Christmas Pudding

With brandy sauce

Book today 01796 473121