

FESTIVE MENU

TWO COURSES £17.95 / THREE COURSES £21.95

STARTERS

Slow roasted tomato & basil soup with sourdough bread & butter (v)

Smoked salmon & Galloway gin terrine with lime dressing & sourdough toast

Panko breaded courgette with a citrus dip & tomato salsa (vg)

Ham hock & pea terrine with cucumber chutney & sourdough toast

MAINS

Roasted turkey & stuffing paupiette wrapped in bacon
with roasted potatoes, carrots & parsnips, braised red cabbage,
Brussels sprouts, pig-in-blanket & gravy

Baked cod loin on bubble & squeak
with tenderstem broccoli, samphire & a creamy white wine sauce

Carrot & cashew baked Wellington
with roasted potatoes, carrots & parsnips, tenderstem broccoli,
Brussels sprouts & gravy (vg)

The festive beef burger
with Brie, sweet cured bacon, pulled pork in cranberry BBQ sauce & a pig-in-blanket,
served with skin-on fries

DESSERTS

Salted caramel & chocolate tart with vanilla ice

Warm Christmas pudding with brandy sauce

Sticky toffee pudding & custard with butterscotch sauce

Bakewell tart with vanilla ice & winter berry compote (vg)

AFTERS

Cheeseboard

ADD £7.50

Black Bomber Cheddar, Blacksticks Blue, Brie
with cucumber chutney, grapes, apple slices & Highland oatcakes

Coffee or tea & mince pies

ADD £2.50