



Christmas MENU

STARTERS

Lightly curried parsnip & sweet potato soup, coriander oil & garlic naan bread (vegan)

Sweet chilli king prawn salad with blue corn tortilla

Chicken liver & cognac pâté served with tomato & herb sourdough and a winter fruit chutney

MAINS

Roast Turkey Roulade with honey-roasted vegetables, red cabbage compote and traditional trimmings (chipolata, stuffing & pan gravy)

Scottish Salmon Fillet served with leek and petit pois fricassee, baby new potatoes & silky hollandaise with a touch of saffron

Medley of Mushroom Puff Pastry Pie with wholegrain mustard & spring onion mash and thyme baby onion jus (Vegan)

DESSERTS

Apple & cinnamon strudel with brandy butter ice cream

Vanilla & mascarpone cheesecake served with vodka & cranberry compote

Smooth coconut gelato/sorbet served with fresh mango & pomegranate seeds (Vegan)