

Festive Menu

Three Courses £18.95

Christmas Offer: Don't fancy all three courses?

Two course options available at £16.95

~ Starters ~

Honey Glazed Parsnip and Apple Soup

with toasted walnut crostini

Caramelized Figs with Blue Cheese Prosciutto

seasonal salad leaf drizzled in a sherry and balsamic glaze

Smoked Salmon and Prawn Cocktail Stack

on a bed of shredded lettuce

topped with smashed avocado with a sweet chilli sauce

Sautéed Mushrooms

in brandy cream with rosemary focaccia

~ Mains ~

Pan Fried Sea Bass

with a samphire, lemon and rosemary dauphinoise

with a smoked salmon leek and mussel broth

Slow Roasted Turkey Breast

sage and onion stuffing, pigs in blankets, roast potatoes,

new potatoes and cranberry jus

Mushroom and Brie Wellington

chive mash with cabbage and sprouts, caramelized carrots,

parsnips with a sherry cream sauce

Smoked Pancetta wrapped Shoulder of Pork

stuffed with sage and onion served with a wild mushroom and

rosemary cognac infused cream sauce on bubble and squeak

All dishes include family service vegetables

~ Desserts ~

Caramelized Mulled Wine Poached Pear

with warmed fruit compote and double Jersey ice cream

Traditional Christmas Steamed Pudding

with a brandy sauce

Brandy Snaps Nest filled with Fresh Strawberry and Baileys Cream

drizzled with a black pepper and balsamic syrup

with a honeycomb and chocolate swirl ice cream

Vanilla and Winter Berry Panna Cotta

with fresh crème anglaise

Local Cheese and Biscuits £2.75 extra

grapes, celery and chutney

Ground Coffee and Mince Pie £1.95 extra

New Years Eve

£15.00 per ticket

Arrive from 8.30pm

Dance the night away

9.30 till 12.30am

See the New Year in

with a Free Glass of Bubbly

Followed by

Haggis Neap's & Tatties

with a Whisky Cream Sauce

Normal Menu and Festive Special

Board available until 8pm

How To Book Your Meal

Our Dining area will be festively decorated from 1st December. We are now taking Christmas Party Bookings for dates, December 1st until December 24th 2019.

A non-refundable deposit of £10 per person for the Festive Lunch and Dinner menu secures your booking.

A receipt for your deposit will be issued and deducted from your final bill.

New Years Eve full non-refundable payment required by 29th December 2019.

Please telephone first to confirm availability of your required date and make a provisional booking, then complete the appropriate booking form and return to us within 7 days with your deposit.

We look forward to seeing you during the Christmas period.

A good selection of Wines are available to complement your meal.

Please inform us of any special dietary requirements your party may have.

Food Allergies and Intolerances

Please speak to a member of staff who will be happy to help you. Bread items can be replaced with gluten free options when available.

Some items may contain traces of nuts.



