

FESTIVE MENU

TWO COURSES £19.95 / THREE COURSES £24.95

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