





## **FESTIVE RESTAURANT MENU**

12.30pm-2.30pm & 6pm-9pm £27.95 two courses, £36.95 three courses

## **Starters**

Soup of the Day, homemade bread (VE) (N\*) (GF\*)

North Atlantic Prawns, Mary Rose, avocado, micro herbs, shortcrust tartlet (GF\*)
Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF\*)

Beef Brisket Croquettes, horseradish cream
Smoked Salmon Blini, crème fraiche, lime, dill
Tempura of Cauliflower & beetroot, soy & ginger dipping sauce (VE)

## **Mains**

**8oz Char-Grilled Scotch Sirloin**, fat cut chips, thyme roasted tomato, sautéed mushroom, peppercorn sauce **(GF) (£5.00 supplement)** 

**Traditional Roast Bronze Turkey,**Lemon & Thyme Stuffing, Bacon wrapped Chipolata, Roast Potatoes, Lemon Scented Brussels Sprouts, Honey & Mustard Roasted Parsnips, Braised Red Cabbage & Slow Roasted Carrots (**GF\***)

Grilled Chicken Breast, seasonal veg, Roasted Potatoes, wild mushroom & baby leeks
Pan Roasted Filet of Sea Bass, Artichoke Puree, Seasonal Green Vegetables,
Red Wine Fish Sauce

Roasted Butternut Squash, stuffed with rice, black beans & spinach, corn ribs (VE) (GF)

Traditional Beer Battered Haddock, fat chips, mushy peas
Wild Mushroom Pie, creamed potato, seasonal vegetables, Lemon Butter Sauce (V)

## **Desserts**

**Black Forest Roulade** 

Christmas Pudding, Brandy Sauce (VE\*)

Spiced Apple & Cranberry Crumble, Vanilla Ice Cream

Baileys Crème Brulee, Shortbread Star (GF\*)

**Gingerbread Cheesecake** 

Chocolate Brownie, warm black cherries, vanilla ice cream (VE\*/GF\*)

(VE) Suitable for Vegans

(V) Suitable for Vegetarians

(N) Contains Nuts

(GF) Suitable for Gluten Free

(\*) Option Available