

Christmas Day 2016

Home Made Minestrone Soup

Smoked Salmon Floret with King Prawn Marie Rose

Confit Red Onion & Goats Cheese Tart, basil pesto, rocket salad

Melon, Orange & Pomegranate Cocktail

Haggis Bon Bons & Oven Crumbed Camembert, Rowan berry jelly

Roast Turkey, all the trimmings

Fillet of Beef, hand cut Pont Neuf, pepper or mushroom sauce

West Coast Monkfish, saffron sauce, thai lemon grass rice, prawn bisque

“3 course main course” vegetarian

Christmas Pudding, brandy custard

French Chocolate Mousse

Knicker Bocker Glory

Sticky Toffee Pudding, ice cream

Cheeseboard

Tea/Coffee & Petit Fours

£55.00 Per Person