2021 Christmas Menu

Some of the best bits for the table to share £6.00 each

(have as nibbles at the start of the meal or alongside your main course!)

Pigs in blankets, honey mustard dipping sauce
Honey glazed parsnips, baked parmesan dip (v)
Stuffing balls, cranberry dipping sauce
Gratin Dauphinoise (v)

To start

Spiced parsnip soup, crusty bread (v)(vg)(gfa)
Prawn cocktail, Marie Rose sauce, brown bread and butter (gfa)
Potted crab, ribbon salad, sour dough bread (gfa)
Garlic mushroom tart, stilton crumb topping, rocket, balsamic reduction (v)
Pan seared scallops, haggis discs, pear purée (gfa)

Next

Roast turkey with all the trimmings (gfa)
Mushroom, lentil and cranberry loaf with all the trimmings (v)(vg)
Cod, spinach and pesto gnocchi, roasted cherry vine tomatoes, parmesan (vegetarian option available without the cod)
Beef Wellington, gratin Dauphinoise, tenderstem broccoli, red wine jus (gfa)
Confit duck leg, spiced potato and red cabbage hash, honey glazed parsnips, blackberry jus (gfa)

To finish

Christmas pudding with brandy sauce or custard
Apple and rhubarb crumble with custard
Chocolate melt, vanilla ice cream, chocolate tree
Red wine and cinnamon poached pear with crème fraîche (vga)(gfa)
Cheeseboard, crackers, grapes, onion marmalade (gfa)

2 courses £22.95, 3 courses £27.95

(gfa) gluten free option available (vg) vegan (vga) vegan option available (v) vegetarian. Please tell your server if you have any food allergies or dietary restrictions. Allergen information available upon request

Bookings require a £10 deposit per person which will be deducted from your bill. In the unfortunate event that you need to cancel, we require 24 hours' notice or deposits will not be refunded. Please complete and return the booking form with diners' menu choices at least 7 days before the date of your reservation. Thank you for helping us to ensure things run smoothly and we look forward to welcoming you!