

1 Course £15.49

2 Courses £21.49

3 Courses £27.49

## Starters

### **TOMATO AND BASIL SOUP (V)**

A warming blend of sweet tomatoes and basil. Served with ciabatta and butter.  
(Vegan if no butter) (357kcal)

### **PEPPERPOT MUSHROOMS (V) (\*)**

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese, served on garlic ciabatta. (455kcal)

### **CHILLI CHEESE BAUBLES (V)**

A blend of spicy jalapeños and cheese in a crisp batter, served with a spicy tomato sauce. (435kcal)

### **PRAWN COCKTAIL (+)**

Sweet and succulent king prawns in a creamy seafood sauce, served on baby gem lettuce, with sliced ciabatta and butter. (398kcal)

## Desserts

### **CHRISTMAS PUDDING (\*) (V)**

Individual Christmas pudding served with brandy sauce. (429kcal)  
(Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 418kcal)

### **TRUFFLE BROWNIE TORTE (VE)**

Belgian chocolate truffle mousse on a biscuit base, topped with chunks of chocolate brownie and served with chocolate ice cream. (467kcal)

## Mains

### **TURKEY ROULADE**

Individual portion of hand-rolled, basted turkey breast wrapped in streaky bacon, with a pork, sage & onion stuffing centre, served with a rich gravy. (787kcal)

### **BEEF BOURGUIGNON (\*)**

Slow cooked diced beef featherblade in a traditional red wine sauce with mushrooms, onions and bacon. (821kcal)

### **SALMON WITH LOBSTER SAUCE (+)**

Scottish salmon suprême with a creamy lobster sauce. (887kcal)

### **VEGETABLE TAGINE TART (VE)**

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (902kcal)

**All of the above are served with roast and mashed potatoes, peas, carrots, red cabbage and Brussels sprouts.  
(Vegetable Tagine Tart served with baby potatoes instead of mashed.)**

### **CHRISTMAS STAR (V)**

Crispy churros bites filled with chocolate crème, served with a berry coulis. (471kcal)

### **GOLD, FRANKINCENSE & MYRRH SUNDAY**

An indulgent sundae of salted caramel and vanilla ice cream, salted caramel sauce, whipped cream and a Gold® wafer bar. (728kcal)

(\*) Alcohol (+) Bones (V) Vegetarian (VE) Vegan



# Booking Form

NAME:

CONTACT NO.:

DATE:

TIME:

BOOKING REFERENCE (IF KNOWN):

NO. OF  
GUESTS:

Please indicate the total number of people for each meal in the spaces below.

1 Course

2 Courses

3 Courses

## Starters

TOTAL

TOMATO AND BASIL SOUP

(no butter)

PEPPERPOT MUSHROOMS

CHILLI CHEESE BAUBLES

PRAWN COCKTAIL

## Mains

TOTAL

TURKEY ROULADE

BEEF BOURGUIGNON

SALMON WITH LOBSTER SAUCE

VEGETABLE TAGINE TART

## Desserts

TOTAL

CHRISTMAS PUDDING

(with ice cream)

CHRISTMAS STAR

TRUFFLE BROWNIE TORTE

GOLD, FRANKINCENSE & MYRRH SUNDAY

FESTIVE FAYRE MENU IS AVAILABLE FROM THE 13TH NOVEMBER - 24TH DECEMBER.  
Deposit £5 per person. No booking confirmed until a deposit is received. A non-refundable deposit and food pre-order must be provided 14 days before dining or at the time of booking if less than 14 days. Bookings are valid for dining from this menu only.

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