

## *Festive menu 2021*

*£32.50 for 3 courses or £28.50 for 2 courses*

### **TO BEGIN**

*Roasted Parsnip & Winter Pea Soup  
with Sage & Walnut Pesto  
Bourbon & Green peppercorn Chicken Liver Pate,  
Melba Toast  
& Blackcurrant sauce  
Braised Vegetables & Basil Terrine  
with red pepper coulis  
Garlic King Prawns, edamame & bean sprouts, egg  
noodles  
& a hot & sour sauce*

### **MAINS**

*Ballotine of Turkey, cranberry & hazelnut stuffing,  
red cabbage, sprouts & smoked pancetta, Fondant  
potato & a roasted pan jus  
Baked Loin of Cod with a chestnut & parmesan  
crust, broccoli, baby potatoes finished with a  
parsley & button mushroom velouté  
Ayrshire Pork Belly marinated in honey, chilli &  
lime, pickled carrot & courgette ribbon & coriander  
basmati rice  
Beef Cheek Bourguignon with braised shallots & red  
wine, carrot puree, & thyme mash  
Roasted cauliflower & Broccoli, with blue murder  
fondue, chipotle, spinach & Brussel sprouts,  
parmentier potatoes*

### **TO FINISH**

*Sticky Toffee Pudding, Brandy caramel sauce,  
vanilla crème anglaise  
Passion fruit & white chocolate panna cotta,  
homemade shortbread  
Old Smokey Cheddar & Clava Brie, pickled celery,  
house chutney & oatcakes*

### **BECAUSE IT'S CHRISTMAS....**

*Mince pies & tea or coffee*

