



THREE COURSE FESTIVE MENU

LUNCH / 12-4PM MONDAY - SUNDAY / £27.95PP
DINNER / 5PM-LATE MONDAY - SUNDAY / £34.95PP

STARTERS

Cocktail of Atlantic Prawns

Marie rose sauce, brown bread and butter (gf)

Chicken Liver Pate

Cornichons & toasted sourdough

Spiced Roasted Cauliflower Salad

Pomegranate and coriander (v/gf)

Pumpkin veloute

Sourdough crouton (vg/gf)

Kir Royale Sorbet

Amuse-bouche (gf)

MAINS

Slow Roasted Scottish Beef

Pomme puree, red wine sauce,
mushrooms and carrots

Gnocchi with Wild Mushrooms

Tomato sauce, cherry tomatoes and fresh basil (vg)

Traditional Turkey Roast

Served with all the trimmings (gf)

Poached Salmon

Served with new potatoes and
buttered garden peas

DESSERT

Baked Vanilla Cheesecake

Fresh raspberries and raspberry coulis (v/gf)

Traditional Christmas Pudding

Brandy sauce (v/gf)

Chocolate and Salted Caramel Slice

Cornish clotted cream (vg)

Selection of Farmhouse Cheese

Celery, piccalilli and crackers (v)
(Min 4 People, £5 supplement per person)

Our bar is open all day; you are welcome to arrive earlier for pre-dinner drinks if you wish. Tables will be held for 15 minutes after the booking time, but may be re-allocated if you do not inform the restaurant of late arrivals. Table booking duration will last 90 minutes for parties of up to 4, unless otherwise agreed with the restaurant. GF/VG Dishes can be made gluten free or vegan upon request. Please inform your Christmas co-ordinator prior to your dining date. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details. (v) Vegetarian (vg) Vegan (gf) Gluten free.