



# Christmas Eve Dinner 2023

Roast Sweet Potato, Red Lentil and Coconut Soup, Coriander oil

Prosciutto Ham with Marinated Mozzarella,  
Toasted Focaccia, Sherry vinegar Dressing, Rocket Salad

Wild Mushroom and Caramelised Onion Tart  
Winter Salad, Nutmeg Crème Fraiche

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Slow Cooked Blade of Beef  
Rosemary Fondant Potato, Honey Roast Parsnips  
Creamed Winter Leeks, Red Wine Jus

Roast Breast of Chicken  
Cepe and Chestnut Risotto, Cavolo Nero, Shallot and Garlic Jus

Pan Seared Salmon  
Cocotte Potatoes, Charred Spring Onions, Crayfish and Chive Butter Sauce


Spiced Butternut Squash  
Ricotta and Spinach Gnocchi, Parsley Cream

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Milk Chocolate Crème Brule  
Chocolate Cookie

Raspberry Mousse  
Raspberry Compote, Raspberry Sorbet

Platter of Cheese and Biscuits  
with Grapes, Celery and Chutney



All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate.



# Christmas Day Lunch 2023

Cider and Onion Soup  
Smoked Paprika and Cheddar Toast

Poached Scottish Salmon  
Dill Crème Fraiche, Beetroot Salsa, Winter Salad

Sliced Smoked Duck  
Pickled Wild Mushrooms, Hazelnut and Pear Salad

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Locally Produced Turkey  
Served with all the Trimmings, Market vegetables, Roast Potatoes and Cranberry Jus

Roast Rump of Lamb  
Roast Rosemary and Garlic Parmentier Potatoes, Caramelised Carrot Puree,  
Buttered Turnips, Red Wine Jus

Pan Seared Fillet of Sea Bass  
Roast Tomato, Potato and Spinach Masala, Toasted Coconut  
Mango Salsa, Coriander

Caramelised Onion and Spinach Tart  
Buttered Kale, Creamed Spinach and Nutmeg

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Classic Christmas Pudding  
Brandy Sauce, Marinated Winter Fruits

Dark Chocolate Delice  
Black Cherry Compote, Cherry Ice Cream

Platter of Cheese and Biscuits  
Grapes, Celery and Chutney

Coffee and Mince Pies

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# Boxing Day Dinner 2023

Roast Tomato and Red Pepper Soup, Pesto

Winter Game Terrine with Smoked Bacon and Leeks  
Mustard Dressing, Toasted Brioche

Scottish Smoked Salmon  
Pickled Cucumbers, Crayfish Cocktail, Lemon and Dill Dressing

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Seared Fillet of Pork Wrapped in Prosciutto  
Colcannon Mashed Potato, Glazed Chantenay Carrots, Cider Sauce

Breast of Roast Chicken  
Dauphinoise Potatoes, Celeriac Puree, Buttered Winter kale, Wild Mushroom Sauce

Roast Loin of Cod  
Saffron, Chilli and Sea Food Risotto, Lemon and Chive Butter Sauce


Roast Vegetable and Chick Pea Tagine  
Preserved Lemon, Broccoli, Cous-Cous

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Classic Treacle Tart  
with Marmalade Custard

Lemon Posset  
Pistachio and Lemon Shortbread

Platter of Cheese and Biscuits  
with Grapes Celery and Chutney



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