



CHRISTMAS PARTY MENU

STARTERS

SWEET POTATO AND GINGER SOUP WITH CRUSTY BREAD V (G)

SCOTTISH SMOKED SALMON WITH PRAWNS AND MARIE ROSE SAUCE (G)

CHICKEN LIVER PARFAIT WITH SWEET ONION CHUTNEY AND TOASTED BRIOCHE

WARM GOATS CHEESE AND RED ONION TARTE TATIN V

MAINS

BALLOTINE OF TURKEY WITH RED ONION AND SAGE STUFFING, BRAISED RED CABBAGE, PARMENTIER POTATOES, BUTTERED SPROUTS AND CRANBERRY JUS

FEATHERBLADE STEAK AND GUINNESS PIE WITH CHESTNUT MUSHROOMS, CREAMED MASH AND HONEY-ROASTED ROOT VEGETABLES (G)

ROAST SALMON FILLET WITH FONDANT POTATO, MARSH SAMPHIRE AND CREAMED LEEK CHIFFONADE G

WILD MUSHROOM AND MASCARPONE RISOTTO WITH SALTED ASPARAGUS AND POACHED EGG V G

DESSERTS

HOME-MADE CHRISTMAS PUDDING WITH DRAMBUIE CUSTARD

DARK CHOCOLATE AND GINGERSNAP CHEESECAKE WITH ORANGE SYRUP V

RASPBERRY AND VANILLA CREME BRÛLÉE WITH CHOCOLATE CHIP SHORTBREAD V (G)

SELECTION OF CHEESE AND BISCUITS WITH APPLE AND PLUM CHUTNEY

TEA OR COFFEE WITH MOIRA'S MINCE PIES

V = VEGETARIAN, G = GLUTEN FREE, (G) = GLUTEN FREE VERSION AVAILABLE

£25 PER PERSON