



Festive Menu

2 courses £29.50 3 courses £37.50

STARTER

LENTIL SOUP
warm crusty bread

TAYSIDE SALMON ROULADE
accompanied with a horseradish cream & micro watercress salad

BAKED GOATS CHEESE & RED ONION TARTLET
apricot compote

PINK GRAPEFRUIT, WATERMELON & FETA SALAD

MAIN

TURKEY
sage, peppercorn & sausage stuffing, pigs in blanket, rolled roasted thigh, confit roast potatoes, mash potato, garden vegetables, lashings of gravy

GRILLED SOLE
white wine & chive cream sauce, pan potatoes, braised greens

8OZ FILLET STEAK (£10 SUPPLEMENT)
choice of sauce, roast plum tomato, stuffed souffle mushroom, watercress & triple cooked chips

OVEN BAKED CAULIFLOWER STEAK
overcoat of welsh rarebit, herb scented cous cous

DESSERT

CITRUS POSSET
topped with raspberry coulis & shortbread fingers

DOUBLE CHOC BROWNIE
white choc ice cream

MERINGUE SUNDAE
raspberry sorbet, fresh raspberries

GIANT CHOUX BUN
choice of ice cream centre, drizzled with choc & caramel

CHEESEBOARD
choose 3 from the cheese board

CHRISTMAS PUDDING WITH BRANDY SAUCE

