

SUNDAY CHRISTMAS MENU

Chicken Liver and Cognac Parfait
Red Onion Chutney & Toasted Ciabatta

Traditional Prawn Cocktail
Iceberg Lettuce, Marie-rose Sauce & Brown Bread & Butter

Oak Smoked Scottish Salmon
Cracked Black Pepper, Lemon & Brown Bread

Baked Goats Cheese & Beetroot Salad (v)

Cream of Spiced Parsnip Soup

Salt & Pepper Squid in a Light Crispy Batter
Aioli Dip

Panko Crumbed Black Pudding Bon Bons
Honey & Mustard Dressed Leaves



Roast Sirloin of Scottish Beef

OR

Roast Leg of English Lamb

Both served with Yorkshire pudding, Roast & New Potatoes,
Selection of Vegetables & Gravy

Roast Norfolk Turkey

Sage & Onion Stuffing, Chipolata & Bacon, Roast & New
Potatoes, Selection of Vegetables & Gravy

Breast of Chicken Wrapped in Prosciutto

White Wine, Oregano & Mushroom Sauce
New Potatoes & Selection of Vegetables

Fresh Scottish Salmon Fillet

Prawn & Parsley Butter, New Potatoes & Vegetables

Haddock & Prawn Mornay

Lobster Sauce topped with Melted Cheddar Cheese, New Potatoes & Vegetables

Fish and Chips

Traditional Beer Battered Cod, Chips, & Garden Peas

Homemade Vegetable & Nut Roast (v)

Roast & New Potatoes, Selection of Vegetables & Gravy



Selection of Homemade Desserts including
Homemade Christmas Pudding

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Coffee & Mints

£19.00 for 2 Courses, £22.50 for 3 Courses

Children's Prices: £12.50 for 2 Courses, £14.50 for 3 Courses

DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING