

CHRISTMAS DAY

A FIVE-COURSE CELEBRATION OF FESTIVE FLAVOUR

WELCOME

Celebrate Christmas Day in style with a beautifully crafted five-course menu, filled with festive favourites, seasonal flavours, and a touch of indulgence. Enjoy a warm, welcoming atmosphere, elegant surroundings, and exceptional service as we take care of every detail from the canapés to the final mince pie. All you need to do is sit back, relax, and soak up the joy and magic of the day with those who matter most.

£62.95 PER ADULT AND CHILD £32.95 - 12-5PM

CANAPÉS

MINI YORKSHIRE PUDDING

Filled with roast beef & horseradish cream

MINT & HONEY GLAZED SAUSAGES

A festive classic

CHICKEN LIVER PÂTÉ (GF)

Served with caramelised onion chutney

GOATS' CHEESE & CARAMELISED ONION TARTLETS (V)

Sweet and savoury bite-sized indulgence

SPICY CRAB CAKES

With a chilli dipping sauce

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

With sage and black olive beignets

SCOTTISH SMOKED SALMON

Beetroot and vodka crème fraîche

BEEF CARPACCIO

With pickled pear and parmesan mayonnaise

GOATS' CHEESE & CARAMELISED ONION TARTLETS (V)

Sweet and savoury bite-sized indulgence

MAINS

CONFIT DUCK LEG

Served with celeriac mash and a rustic bean cassoulet

PAN-FRIED BEEF FILLET

Fondant potato and a sherry & jus reduction

CLASSIC ROAST TURKEY

All the trimmings with sausage meat, sage & apricot stuffing

CHESTNUT, SPINACH & BLUE CHEESE WELLINGTON (V)

A rich, festive alternative

DESSERTS

CHEF'S GRANDFATHER'S CHRISTMAS PUDDING

With brandy butter

BAKED CHOCOLATE FONDANT

Served with clotted cream ice cream

CHRISTMAS CRANACHAN PAVLOVA

A festive twist on a Scottish classic

TO FINISH.

Freshly Brewed Teas & Coffees With: Christmas Petit Fours, Mince Pies, Handcrafted Christmas Truffles, Mint Chocolates

ALLERGEN STATEMENT Our food and drinks are freshly prepared on our premises where we handle all allergens. Please inform us of any allergies, intolerances, coeliac disease or dietary needs when booking. Upon arrival kindly remind your server about any allergies, intolerances, coeliac disease or dietary restrictions for you or your guests.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy Free (*DF) Dairy Free Adaptable (*GF) Gluten