

Starters

FRENCH ONION SOUP (*)

A deeply flavoured soup with sweet caramelised onions and white wine, topped with a toasted Cheddar cheese crouton. (376kcal)

PRAWN COCKTAIL (+)

Sweet and succulent king prawns in a creamy seafood sauce, served on baby gem lettuce, with sliced focaccia and butter. (339kcal)

CHEESY HERB "STUFFINS" (V)

Warmed mini savoury muffins filled with a creamy garlic and herb cheese, served with a mulled cranberry dip. (450kcal)

CHRISTMAS TOFOO® BITES (VG)

Tofoo Co® tofu chunks in a crispy panko crumb tossed in our festive spice and served with a cranberry BBQ sauce. (382kcal)

Mains

TURKEY ROULADE

Individual portion of hand-rolled turkey breast wrapped in streaky bacon, with a pork, sage & onion stuffing centre, served with a rich gravy. (786kcal)

BEEF BOURGIGNON (*)

Slow cooked diced beef featherblade in a traditional red wine sauce with mushrooms, onions and bacon. (819kcal)

SALMON WITH LOBSTER SAUCE (+)

Scottish salmon suprême with a creamy lobster sauce. (885kcal)

CHRISTMAS DINNER BURGER

American style fried chicken fillet topped with Cheddar cheese, a meaty festive stuffing and baconnaise sauce. Served in a toasted brioche style bun with crisp skin on fries and a jug of gravy. (1573kcal)

VEGETABLE TAGINE TART (VG)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (901kcal)

All of the above (except the Burger) are served with roast and mashed potatoes, carrots, peas, red cabbage and Brussels sprouts. (Vegetable Tagine Tart served with baby potatoes instead of mashed.)

Desserts

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (426kcal) (Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 408kcal)

MINCE PIE CHEESECAKE (*) (V)

The traditional mince pie reimagined as a cheesecake, with a shortbread biscuit base and cream cheese frosting. Served with vanilla ice cream. (629kcal)

GIN & RASPBERRY TORTE (*) (VG)

A crunchy biscuit base topped with smooth vanilla flavour mousse and finished with a vibrant raspberry and pink gin topping. Served with strawberry ice cream. (589kcal)

FROZEN FOREST SUNDAE (V)

An indulgent sundae of strawberry ice cream, red berry coulis, Tunnock's® snowballs and whipped cream, topped with a chocolate coated ice cream tree. (823kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VG) Vegan

**1 Course
£14.49**

**2 Courses
£19.99**

**3 Courses
£25.49**

Booking Form

NAME:					
CONTACT NO.:	DATE:	TIME:			
BOOKING REFERENCE (IF KNOWN):	NO. OF GUESTS:				
Please indicate the total number of people for each meal in the spaces below.					
1 Course	☐	2 Courses	☐	3 Courses	☐

Starters		TOTAL
FRENCH ONION SOUP		
PRAWN COCKTAIL		
CHEESY HERB "STUFFINS"		
CHRISTMAS TOFOO® BITES		

Mains		TOTAL
TURKEY ROULADE		
BEEF BOURGUIGNON		
SALMON WITH LOBSTER SAUCE		
CHRISTMAS DINNER BURGER		
VEGETABLE TAGINE TART		

Desserts		TOTAL
CHRISTMAS PUDDING	(with ice cream)	
MINCE PIE CHEESECAKE		
GIN & RASPBERRY TORTE		
FROZEN FOREST SUNDAE		

FESTIVE FAYRE MENU IS AVAILABLE FROM THE 17TH NOVEMBER - 24TH DECEMBER.
Deposit £10 per person. No booking confirmed until a deposit is received. A non-refundable deposit and food pre-order must be provided 14 days before dining or at the time of booking if less than 14 days. Bookings are valid for dining from this menu only.