



FESTIVE MENU

Yellow Split Pea Velouté, roasted chestnuts, crusty artisan bread (df/gfo/vg/v)

Potted Ham Hock, apricot chutney, poppy seed bloomer (df/gfo)

Hot Smoked Salmon, horseradish, pickled cucumber, beetroot, olive bread (df/gfo)

Roasted Turkey Breast or Pork Loin, all the festive trimmings, creamy café au lait (dfo/gfo)

Pan Seared Fillet of Hake, potato and mussel Cullen skink (gf)

Feta Style Cheese Stuffed Pumpkin, black olive mash potato, tomato and basil sauce, candied pumpkin seeds (df/gf/vg/v)

Brandy Soaked Christmas Pudding, scorched honey plums, brandy sauce (dfo/gfo/vgo)

Lemon and Poppyseed Sponge, winter berry jam, vanilla custard (dfo/gf)

Selection of Ice Creams or Sorbets (dfo/gf)

Tea, Coffee and Tablet

Main Course £23.00 per person

2 courses £29.00 per person

3 courses £35.00 per person

vg vegan

vgo vegan option available

v vegetarian

df dairy free

dfo dairy free option available

gf gluten free

gfo gluten free option available

Many items on this menu can be tailored to suit guests with food allergies and intolerances. Please speak to our staff about your requirements at the time of booking and we will be happy to advise accordingly.