



Festive Dinner Menu

Pan fried local scallops with turmeric roasted cauliflower, spiced mango, curry oil and pea shoots

Coffee and honey glazed goats cheese tart, quinoa and caramelized walnut salad, orange and beetroot coulis

Guinea fowl, pistachio, pigeon and pork belly terrine, toasted sourdough, apple and ginger chutney

Spiced sweet potato and lentil soup, coriander coconut milk, curried croutons



Roast turkey with streaky bacon, Parmesan and lemon stuffing rolls, thyme gravy, marmalade glazed chipolatas

Fillet of Minch monkfish on a crab and prawn bisque, chilli and ginger mash, courgette ribbon tempura

Five spice rubbed duck breast, honey roasted root vegetables, passion fruit couscous, port and orange jus

Pan fried sirloin steak with French mustard, rosemary and red wine sauce, black pudding stuffed tomato, peanut breaded onion rings

Gnocchi, wild mushroom and leek gratin, garlic and basil ciabatta, pine nut salad



Chocolate brownie, meringue and Nutella ice cream gateau tiramisu cream

Coconut, golden syrup and lime tart with mint and chilli crème fraiche, Pina Colada ice cream, peanut butter millionaires shortbread

Toffee apple sponge pudding, mascarpone and ginger crème brulee

Selection of cheese and biscuits with red onion marmalade

£38.00