



Festive Dinner Menu

Pancetta wrapped pigeon breast, game jus, panko and black pudding bonbons, onion jam, spiced apple puree

Seared local scallops on a prawn and lemongrass bisque with coriander and ginger omelette, sweetcorn choux buns

Leek and wild mushroom risotto, fresh tomato salsa, chilli oil, deep fried basil pasta

Ham hock and yellow split pea soup, Cajun butter



Maple and bacon roasted turkey with lemon and thyme stuffing, pigs in blankets, bay leaf gravy, cranberry and cinnamon compot

Blackened monkfish on citrus roast ratatouille, sauce vierge, mango salsa, Gruyere dauphinoise

Five spiced rubbed duck breast with honeyed roots, Arran mustard bashed potato, Thai chicken filo parcel, star anise jus

Pan fried sirloin steak with sage onion rings, peppercorn sauce, roast garlic mash

Spiced chickpea, cherry tomato and spinach stew with coriander and lemon yogurt, harissa couscous, ginger and garlic ciabatta



Sticky toffee chocolate and date pudding with hazelnut toffee sauce, banoffee ice cream

Coconut and passion fruit baked Alaska with mango crème anglaise, roast spiced pineapple

Key lime and gingernut pie with Malibu cream and peanut butter millionaires shortbread

Selection of cheese and biscuits with red onion marmalade

£38.00