



# FESTIVE MENU

**2 COURSES:** £21.95

**3 COURSES:** £26.95

## STARTER

### **HOMEMADE FESTIVE SOUP**

roast pumpkin with goats  
cheese dumplings

### **PRAWN & SMOKED SALMON**

salad tian with rustic croute &  
marie rose

### **SCOTTISH HAGGIS, NEEPS & TATTIES**

with whole grain mustard &  
whiskey cream sauce

### **PORTOBELLO MUSHROOM**

goats cheese & caramelised  
onion

## MAINS

### **LANCASHIRE ROAST TURKEY**

served with festive trimmings,  
seasonal vegetables &  
homemade gravy

### **SLOW COOKED BEEF BRISKET**

served with festive trimmings,  
seasonal vegetables &  
homemade gravy

### **SALMON EN CROÛTE**

with crushed new potato tian,  
asparagus & hollandaise

### **WILD MUSHROOM RISOTTO**

with asparagus, parmesan &  
rustic garlic croute

## SIDES

### **BBQ PIGS IN BLANKETS**

£4.95

### **CAULIFLOWER CHEESE**

£3.95

### **S&P ROAST POTATOES**

£3.95

### **SMOKED BACON ASPARAGUS**

£4.95

## DESSERTS

### **CHRISTMAS PUDDING**

served with warm  
brandy sauce

### **CHEF'S CHOICE CHEESECAKE**

ask for today's  
variation

### **STRAWBERRY & SHERRY TRIFLE**

with crème anglaise  
& whipped cream

