

# FESTIVE MENU

## STARTER

CHOICE OF

### ROAST PARSNIP SOUP

WARM BREAD ROLL, WHIPPED BUTTER,

### SCOTTISH SMOKED SALMON

CRÈME FRAICHE, CAPERS, LEMON, PICKLED CUCUMBER

### CHICKEN & BLACK PUDDING TERRINE

HAGGIS BON BON, TARRAGON MAYONNAISE, CROISTINI, TRUFFLE OIL

## MAIN COURSE

CHOICE OF

### TRADITIONAL ROAST TURKEY

ROASTED ROOTS, ROAST POTATOES, PIGS IN BLANKETS, BRUSSELL SPROUTS, GRAVY

### PLAICE FILLET

SMOKED HADDOCK CROQUETTE, WILTED SAMPHIRE & SPINACH, CHORIZO & DILL EMULSION

### BRIE, BASIL & ROAST BUTTERNUT WELLINGTON

SHALLOT PUREE, ROAST SHALLOTS, PARSNIPS, VEGETARIAN GRAVY

## DESSERT

CHOICE OF

### CHRISTMAS PUDDING

BRANDY SAUCE, VANILLA ICE-CREAM

### CARAMEL CHOCOLATE TART

TOFFEE ICE-CREAM, SALTED CARAMEL, HONEYCOMB

### SELECTION OF CHEESE

CHUTNEY, OATCAKES, CELERY, GRAPES

COFFEE & TEA, PETITE FOURS

2 COURSE £35 / 3 COURSE £40

ENTERTAINMENT BY DAN LAWRENCE

BED & BREAKFAST AT £75.00 FOR CLASSIC & SMALL DOUBLE ONLY



BOOKABLE DIRECT WITH HOTEL