



★ ★ ★ *Christmas Eve Menu* ★ ★ ★

Smooth Chicken Liver Parfait with Spiced Apple Chutney and Oatcakes
Vine Tomato and Basil Soup with Pesto and Parmesan Croutons
Bang Bang Calamari coated in a Hot and Spicy Sauce topped with
Chilli Peanuts and Coriander
Chilled Melon and Fresh Fruits with Cranberry Syrup and Costley's Sorbet
Blue Cheese and Poached Pear Salad with Maple Glazed Pancetta, Candied Walnuts and
Vinaigrette
Smoked Salmon and Prawn Cocktail served with Baby Gem Salad and Marie Rose Sauce
Gratin of Garlic Mushroom with Crispy Bacon and Mature Cheddar

Roast Turkey with Sage and Onion Stuffing, Chipolatas, Fresh Cranberry
Sauce and Light Turkey Jus
Pan Fried Fillets of Sea Bream served with Garlic Fresh Water Prawns, Winter Greens, Baby
Potatoes and Butter Sauce
Beef Bourguignon with Red Wine, Shallots, Mushrooms and Bacon served with
Creamed Potatoes and Red Wine
Breast of Chicken with Haggis served with Leek and Nutmeg Mashed Potatoes
and Peppered Whisky Sauce
Cajun Spiced Fillet of Salmon with Rice Pilaf, Cashew Nuts, Coriander and a light Curry Sauce
Individual Lamb & Rosemary Pie with Creamed Potatoes and Buttered Carrots
Provençale Ratatouille Stuffed Crepe Glazed with Melted Brie and Basil served with a Rocket
and Parmesan Salad

Christmas Pudding with Brandy Sauce and Costley's Ice Cream
Banoffee Pavlova with Chocolate Curls, Caramel Sauce and Candied Pecan Nuts
Apple Crumble with Sauce Anglaise and Costley's Ice Cream
Chocolate Tart served with an Orange and Drambuie Ice Cream
Lemon Cheesecake with Passion Fruit Coulis and Costley's Coconut Ice Cream
Selection of Scottish Farmhouse Cheese with Chutney, Grapes and Biscuits
Eton Mess Sundae

*Served from 5pm to 9pm
£26.95 per person*

**FOOD ALLERGIES & INTOLERANCE – BEFORE PLACING YOUR ORDER PLEASE SPEAK TO OUR STAFF
ABOUT YOUR REQUIREMENTS**