



## Festive Menu 2018

### Starters

Garlic Mushrooms with Smoked Bacon, White Wine and Parmesan Gratin

Soup of The Day

Chilled Melon and Seasonal Fruits with Berry Sorbet and Dill Syrup

Pressed Terrine of Slow Cooked Chicken and Ham Hough served with Celeriac Remoulade with Parsley and Dijon Mustard

Goats Cheese wrapped in Parma Ham with Tomatoe and Red Onion Salad, Basil Pesto and Balsamic Vinegar

Sautéed Tiger Prawns with Ginger, Garlic and Soy served with Oriental Slaw

### Main Courses

Traditional Roast Turkey served with all the Trimmings

Peppered Breast of Chicken with Rice Pilaf and Brandy Sauce

Cajun Spiced Salmon and Prawn Fish Cake served with Salsa Verde and Chipotle Mayonnaise

Toulouse Sausage with Butter Beans, Creamed Potatoes and Onion Gravy

Arran Ale Battered Haddock with Crushed Peas, Tartare Sauce and French Fries

Penne Pasta with Matured Cheddar Cheese, Tomatoes, Basil and Parmesan (v)

Pan Fried Lambs Liver with Mashed Potatoes, Crispy Bacon, Onions and Red Wine Gravy

### Desserts

Steamed Christmas Pudding with a Vanilla and Brandy Sauce

Glazed Lemon Tart with Raspberry Ripple Ice Cream

Fresh Fruit Salad with Vanilla Ice Cream

Apple and Cinnamon Crumble with Sauce Anglaise and Ice Cream

Banoffee Meringue with Toffee Cream, Bananas, Chocolate Shavings and Toasted Almonds

Chocolate and Orange Torte with Honeycomb Ice Cream

*Two course Festive Menu*

**£15.95**

*Three course Festive Menu*

**£19.95**

Monday to Thursday 12 noon to 2.30pm and 5pm to 9pm, Friday 12 noon to 2.30pm and 5pm to 7pm,  
Sunday 3pm, to close.

Available from 1st to 31st December excluding Christmas Eve, Christmas Day, Boxing Day & Hogmanay