



Christmas Eve Menu

Starters

Warm Rum Poached Fruits
served with Walnut Granola and Spiced Festive Sorbet

Cream of Curried Parsnip Soup
With Apple and Toasted Almonds

Italian Style Seafood Minestrone
served with Garlic Aioli Crouton, and Parmesan Shavings

Chicken Liver and Brandy Parfait
served with Plum Chutney,
and Toasted Brioche

Breaded Chèvre Goats Cheese
with Rocket and Red Onion Salad
and Balsamic Dressing

Main Courses

Traditional Roast Turkey
served with all the Trimmings

Roast Sirloin of Extra Mature Scottish Beef
served with Gratin Dauphinoise Potatoes, French style Beans and Devil's Sauce

Breast of Chicken
With Apricot, Tarragon and Soft Cheese stuffing
served with Fondant Potatoes and a light Pink Peppercorn Sauce

Pan Fried Fillet of Sea Bream
served with Chorizo and Jalapeno Pasta Pearls and Basil Dressing

Fillet of Salmon Wrapped in Butter Pastry
served with Creamed Leeks, Boiled Potatoes and Lemon Beurre Blanc

Garlic Mushroom Macaroni
served with Tomato Confit, Parmesan and Truffle Oil (v)

Desserts

Steamed Christmas Pudding
with a Vanilla and Brandy Sauce

Individual Spiced Apple Tart
with a Toffee Crumble served with Sauce Anglaise

Lemon and Raspberry Trifle
served with White Chocolate Chip Shortbread
and Costleys Raspberry Ripple Ice Cream

Homemade Meringue
topped with Cherry and Orange Chantilly Cream,
Chocolate shavings and Costleys Vanilla Ice Cream

Selection of Cheeses
Brie de Meaux, Strathearn Blue, Smoked Applewood Cheddar,
Mature Cheddar Cheese and Golden Cross Goats Cheese

Tea or Coffee served with Mince Meat Pies

Four course Festive Menu including glass of bubbly on arrival, coffee and mince pies
Served from 12 noon to 8.00pm

£39.95 per person (children's menu available)