

Christmas Feast Menu

Starters

Apple & Parsnip Soup, Gruyère Croutons
Venison, Duck & Cranberry Pâté en croute
Highland Cure Oak Smoked Salmon, Caperberries
Prawn & Crayfish Cocktail

Mains

28 Day Dry Aged Porterhouse,
Côte de Boeuf & Chateaubriand

Selection of Pies to Share

Roast Potatoes, Pigs in Blankets, Cauliflower Cheese,
Honey Glazed Carrots, Brussel Sprouts with Bacon & Chestnuts.

Gravy, Peppercorn & Bearnaise Sauce

Dessert

Christmas Pudding, Brandy Custard
Clementine Crème Brulée
Baked Alaska
Spice Pear Tart, Calvados Ice Cream

Potted Long Clawson Stilton to Share

Mince Pies

Before you order your food and drink, please inform a member of staff
if you have a food allergy or intolerance.