CHRISTMAS FAYRE

Available between 1ST - 24th December

STARTER

Homemade tomatoe & basil soup served with a fresh bakers basket roll (contains wheat gluton rye glutonbarley sesame and traces of nuts)

Duck & Champaign terrine served on malted toast (contains milk and traces of nuts)

Highland Smoked Salmon Mousse with a Soft Mustard & Dill Centre served with a side salad (contains fish soya milk mustard and sulphites)

MAINS

Beef Brísket with Portobello Mushroom & Balsamic Jus (contains milk wheat gluton and sulphites)

Traditional Roast turkey & cranberry sauce

Vegetarían Turkey Style Roast with Wensleydale, Cranberry & Orange Centre (contains eggs milk soya wheat gluton and traces of nuts and peanuts)

All the above are served with roast potatoes and an array of seasonal vegetables

Cod Wrapped in Smoked Scottish Salmon with Herb Butter served on a bed of cream mash and served with seasonal vegetables (contains milk and fish)

DESSERTS

Olde English Fruit Puddings (contains milk what and gluton)

Traditional Christmas pudding served with brandy sauce (contains gluton wheat nuts milk)

White chocolate & raspberry cheesecake served with homemade raspberry ice cream (contains egg milk soya wheat and gluton)

Red velvet Fudge cake red sponge with layers of raspberry sauce & white chocolate fudge icing, masked with a rich white cream cheese frosting served with cream on the side (contains eggs milk soya and wheat gluton)

Complementary coffee to finish

Adults £29.95

Children £15.95