

Christmas Menu 2024

Starters

Roasted root vegetable & leaf spinach soup, finished with Roddas double cream & puff pastry snippets. (V) (GF) (code SP)

Oak smoked salmon & king prawn duo, baby gem lettuce, cherry tomatoes, lemon & lime mayonnaise, malted loaf slice & dairy butter. (GF) (code SAL)

Pressed venison & Armagnac pate with rich tomato chutney, Melba toast & tossed salad. (code VP)

Main Courses

“Neway of Wareham” fresh turkey breast & rolled leg with sausage meat sage & onion stuffing slice, rooster roasties, pigs in bacon & roast gravy. (GF) (code T)

Fillet of beef wellington topped with geo cockburns award winning haggis wrapped in all butter puff pastry with bashed neeps & whisky gravy, rooster tatties. (code BW)

Natural smoked haddock & fresh pea risotto with flat leaf parsley, Parmesan shavings & scallop tempura. (GF). (code HR)

Portobello Mushroom, squeaky cheese & cranberry wellington in puff pastry, tomato & sweet chilli ragu, rooster tatties. (V) (code M)

All main courses accompanied with a melange of fresh carrots, cauliflower & sugar snap peas

Desserts

Dark chocolate & panettone bread & butter pudding with orange marmalade & cointreau flavoured custard. (code BP)

Christmas pudding served with brandy sauce or cream. (code CP)

Mature cheddar, Stilton & French brie served with crackers, tomato chutney, celery & grapes. (code C)

Brownie served with cream (GF). (code B)

Mince pies & Coffee

(V) vegetarian, (GF) gluten free,

Please advise if there are any specific dietary needs or allergies at the time of booking - thank you