

# A Festive Celebration

## Starters

### Game Terrine **GFO**

Winter fruit chutney, toasted sourdough

### Red Onion, Fig & Goats Cheese Tart Tatin **V GFO VGO**

Served with baby gem & grilled lemon

### Smoked Mackerel Pâté **GFO**

Horseradish crème fraîche, pickled cucumber, grilled toast

## Mains

### Traditional Roast Turkey Breast **GF DF**

Apricot & sage stuffing, festive vegetables, roast potatoes, hand rolled pig in blanket & red wine jus

### Scottish Salmon Fillet **GF**

Lemon herb crushed potatoes, tenderstem broccoli & chive butter sauce

### Root Vegetable Nut Roast **VG DF GFO**

Festive vegetables, roast potatoes served with a thyme vegetable gravy

## Desserts

### Mirror Glazed Chocolate Tart **GFO VGO**

Caramel cream, fresh berries

### Traditional Christmas Pudding **GFO VGO**

Served with vanilla brandy sauce

### Selection of Artisan Cheeses **GFO**

Celery, farmhouse chutney, crackers

Two courses for £38 per person  
Three courses for £42 per person

Includes a glass of *festive fizz*

**V** vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request **GF** gluten free

**GFO** gluten free option on request **DF** dairy free **DFO** dairy free option on request **N** contains nuts

If you have a food allergy, intolerance, or other dietary requirements - please speak to your server before you order