

FESTIVE LUNCH MENU

Red Lentil and Smoked Bacon Soup

Smooth Chicken Liver Parfait

With Green Leaf Salad, Oatcakes and Orange Victoria plum sauce

Carved Galia Melon with Apple & Cinnamon Sorbet and Cranberry Syrup

Sweet Marinated Herring

With Dill Pickled Cucumber and Potato and Horseradish Dressing

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Carved Breast and Leg of Turkey

With Chestnut Stuffing, Chipolatas and Traditional Accompaniments

**Braised Featherblade of Scotch Beef with Crushed Thyme Potatoes,
Pearl Onions, Buttered Kale and Braising Juices**

Grilled Salmon Fillet with Wilted Greens, Herb Potatoes and Citrus Dressing

**Woodland Mushroom Risotto with Buttered Spinach, Crisp Feta Cheese
And Hazelnut Dressing**

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Warm Christmas Pudding with Brandy Butter and Vanilla Custard

Pavlova with Mango Cream and Passion Fruit Sauce

Pear and Almond Tart with Butterscotch Sauce and Clotted Cream Ice Cream

Selection of Farmhouse Cheeses with Oatcakes and Quince Jelly

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3 Courses £19.95 per person

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Coffee and Mince Pies £3.50 per person