



# PARTY NIGHTS

FRIDAY 11th & 18th December  
SATURDAY 5th, 12th & 19th December

7.00pm to midnight

## MENU

CHICKEN LIVER PARFAIT  
warm brioche and cumberland sauce

ROULADE OF SALMON AND PRAWN  
with a saffron and lemon essence

LENTIL & WINTER VEGETABLE BROTH

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TRADITIONAL ROAST LOTHIAN TURKEY  
with chipolata's wrapped in bacon, sage and apricot stuffing,  
cranberry sauce and turkey gravy

BAKED FILLET OF SALMON "EN CROUTE"  
served with an asparagus cream sauce

ROAST GIGOT OF BORDERS LAMB  
with a mint infused gravy

VEGETARIAN TERRINE OF COURGETTE & SPINACH  
with ratatouille, couscous and a basil scented dressing

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CHRISTMAS PUDDING  
with brandy sauce

TRIO OF CHOCOLATE DESSERT

CHESTNUT PAVLOVA  
with white chocolate cream

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COFFEE

DISCO, CRACKERS & NOVELTIES

£28.50 per person  
£25.00 per person (Friday 11th December)

DEPOSIT AND PRE-ORDER REQUIRED