



FESTIVE *dinner*

available 7th - 23rd December 2009
6.00pm to 9.00pm

MENU

CHICKEN LIVER PARFAIT
warm brioche and cumberland sauce

ROULADE OF SALMON AND PRAWN
with a saffron and lemon essence

LENTIL & WINTER VEGETABLE BROTH

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

CHRISTMAS PUDDING
with brandy sauce

TRIO OF CHOCOLATE DESSERT

CHESTNUT PAVLOVA
with white chocolate cream

COFFEE

2 Course Dinner £18.50 per person
3 Course Dinner £22.50 per person

RESERVATIONS ESSENTIAL