



FESTIVE DINNER

6.00pm to 9.00pm

CREAM OF POTATO AND LEEK SOUP

TONTINE PRAWN COCKTAIL

prawns marinated with lemon, coriander and chilli,
bound with crème fraiche and set on mixed rocket leaves

CHICKEN LIVER PARFAIT

warm toast and Cumberland sauce

TRADITIONAL ROAST LOTHIAN TURKEY

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

BAKED FILLET OF SALMON EN CROÛTE

on wilted spinach with a lightly curried coriander butter

SLOW ROASTED BORDER BEEF WITH CHASSEUR SAUCE

(onions, mushroom, tomato, white wine and tarragon)

WILD MUSHROOM AND MIXED BEAN RAGOÛT

with braised rice and char-grilled courgettes

CHRISTMAS PUDDING

with brandy sauce

CHOCOLATE AND MINT TRUFFLE

CHESTNUT PAVLOVA

with white chocolate cream

COFFEE AND PETITS-FOURS

2 Course Dinner £18.50 per person

3 Course Dinner £22.50 per person

RESERVATIONS
ESSENTIAL

