

Christmas Day Menu 2024

Starters

Moules Mariniere, cooked in white wine garlic and parsley, served with warm sourdough GF Available

Venison Pate, local venison cooked in brandy & red wine served en croute with fresh chalk stem watercress.

Vegetarian Haggis, roast vegetables, pearl barley mushrooms and oats, with traditional neeps n tatties VE

Corn Chowder, warm creamy delicious soup, warm bread & butter VE

Mains

Traditional Roast Turkey, roast potatoes, pigs-in-blankets, seasonal vegetables & rich gravy GF Available

Chargrilled Venison Steak, with stroganoff sauce, shoestring fries and local mushrooms GF

Rolled Loin of Cod, stuffed with sun dried tomatoes, prawns and smoked applewood cheese, topped with garlic and cream cheese sauce, sauté potatoes and seasonal vegetables GF

Pear & Apple Nut Roast, pears apples and brandy come together in this warm nutty roast, topped with juniper berry and black currant sauce, roast potatoes and seasonal vegetables VE

Desserts

Traditional Christmas Pudding, served with brandy sauce, topped with brandy soaked cranberries

Chocolate Orange Cheesecake, orange sauce & Chantilly cream V

Steamed Suet Spotted Dicked, with custard

Red Wine & Winter Spiced Poached Pear, Vanilla pod Ice Cream VE GF

Adults £75 / Children £40

Pre-Order Bookings Form, See Next Page



Starters;	Quantity;	Allergy – Dietaries;
Moules Mariniere		
Venison Pate		
Haggis		
Corn Chowder		
Mains;		
Roast Turkey		
Venison Steak		
Loin of Cod		
Nut Roast		
Desserts;		
Christmas Pudding		
Chocolate Orange Cheesecake		
Spotted Dick		
Poached Pear		

A non refundable £25 per head deposit is required upon booking.

Menu choices and payment in full are required by 15th December

A Discretionary 15% Service Charge is applied to Bills on the day, please let us know if you would like this removed. 100% of Service Charge goes to Staff who worked on Christmas Day.

Thank You.