

Christmas a la carte 2010

Homemade lentil & tomato soup with herb croutons £3.95 V

Thai chicken and lemongrass broth £3.95

Sautéed pigeon breast with garlic mash & wild berry jus £4.75

Vegetable mousse with celeriac coleslaw, citrus and garlic dressing £4.75 V

Chorizo and Black pudding & rocket salad with honey & lime dressing £4.50

Honeydew melon with Parma ham & passion fruit jelly £4.25

Sautéed mushrooms with parmesan and grain mustard sauce £4.25 V

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Roast turkey with all the trimmings & chestnut & sage stuffing £11.50

Goats' cheese, roast pepper & asparagus risotto with crème fraiche £10.50 V

Platter of Cold chicken, ham & beef served with seasonal salads £10.50

Roast sirloin of beef with mixed herb & pepper crust, red wine jus £11.75

Chicken and capsicum stir fry with black bean sauce and spicy noodles £10.75 V

Baked cod fillet with basil, tomatoes & olive tapenade £11.25

Char grilled rib eye steak (10oz/285g uncooked weight) £17.50

With string fries and duxelle tomato

Roasted vegetables with caramelised walnuts, coriander yoghurt £9.75 V

All served with seasonal vegetables & potatoes

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Amaretto crème brulee with ginger shortbread £4.50 V

Lemon cheesecake with orange & chilli ice cream £4.25 V

Traditional Christmas pudding with brandy sauce £4.25

Apple & raisin swirl with cinnamon ice cream £4.50 V

Warm pear & pecan upside down cake with Crème Anglaise £4.50 V

Dark chocolate mousse with pistachio tuille biscuit £4.50 V

Selection of Continental and Scottish Cheeses £5.75

(Minor Changes to this planned Menu may be necessary due to seasonal availability)