

Festive Menu

Available throughout December
(except 24th, 25th, 26th and 31st December)

Three Courses & Coffee

Choose on the day from a selection of Christmas fayre served in the hotel 12 noon until 9pm.

£10 deposit per person (Non refundable). Balance to be settled on the day.

Homemade Soup of the Day

Served piping hot with a warm bread roll and butter.

Smokie Bruschetta

Rich and creamy smoked haddock pate, with toasted bruschetta, and topped with a peppery rocket and watercress salad.

Melon and Raspberries

A fan of honeydew melon, topped with fresh raspberries and finished with a mango and vodka coulis.

Prawn Cocktail

Atlantic prawns, lightly bound in Marie Rose sauce, and arranged on a bed of apple, celery and grapefruit salad.

Mushrooms

Whole button and sliced Portobello mushrooms, sautéed with garlic and chillies, served in a crisp filo pastry case with a salad garnish.



Beef

Roast Sirloin of English beef, served with a red wine and mushroom gravy, horseradish cream and of course Yorkshire pudding.

Leg of Lamb

Roast leg of local lamb, served with redcurrant and rosemary gravy and mint sauce.

Turkey

Traditional Christmas roast turkey, with sage and onion stuffing, chipolata sausage, gravy and cranberry sauce.

Salmon

Poached fillet of Scottish salmon, served with a creamy pea and sorrel sauce.

Pork

Roast loin of pork, served with proper crackling, gravy and apple sauce.

Scampi

Deep fried, breaded whole tail scampi, with a lemon wedge to squeeze, and tartar sauce.

Spinach Filo Torte

Fresh spinach and spring onions, combined with cottage and feta cheese, encased in filo pastry and oven baked until crisp and golden brown.

A selection of Sweets including
Christmas Pudding with Rum Sauce.



Freshly Brewed Coffee
Served with cream and mints.

12 noon - 6pm £14.95
6pm - 9pm £18.95

