

## Christmas Day Menu 2018

Butternut squash soup, butternut squash crisps, nutmeg foam (v)

Pan-fried pigeon breast, beetroot three ways

Sun-dried tomato and feta cheese filo rose, basil pesto (v)

King prawn, melon and avocado cocktail platter

Chicken liver pate terrine, cranberry salsa, ciabatta crostini

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Blood orange and Grand Marnier liquor granita

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Traditional roast turkey, sage and onion stuffing, kilted sausages, cranberry sauce

Fillet steak en croute, dauphinoise potatoes, wild mushroom and spinach beef jus

Medalions of venison, fondant potato, beetroot and berry compote

Pan-fried salmon, samphire, colcannon mash and crayfish butter

Roast vegetable Wellington, dauphinoise potatoes, vegetable jus

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Classic Christmas pudding, plum compote and brandy sauce

Chocolate and walnut tart, orange and berry coulis, vanilla ice cream

Steamed treacle sponge, marmalade sauce, mandarin ice cream

Mini raspberry meringues, raspberry cream, toasted almonds, fresh berries, sable biscuit

Mini treats of profiteroles, Baileys cream cheesecake, Scottish trifle

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Selection of hard and soft cheese from The Devenick Dairy with Taylors 10 year old Tawny Port

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Tea, coffee, mince pies and chocolate truffles

*Adult £65 Children £30 Mini Menu £15.00 Under 4 Mini Menu complimentary*

Bookings available between 12 & 4pm. Booking essential – please pop in or call the hotel on 01779 812 213