

CHRISTMAS FAYRE LUNCH

£15.95

STARTERS

Haggis Parcels

Wrapped in filo pastry, served with a plum and ginger coulis

Pear, Raspberry and rocket Salad

Slices of poached pears dressed in a raspberry vinaigrette with crisp rocket

Steamed Mussels

In a roast garlic and thyme butter with a dash of white wine.

MAINS

Escalope of Venison

Pan Fried and served with a Marsala jus

Char grilled Chicken Breast

Filled with a mushroom duxelle wrapped in smoked Bacon, served with a red wine jus.

Pan Fried Hake Fillet

Fillet of Hake, served with a warm tomato and chervil butter

Asparagus and Wild mushroom Tagliatelle

In a creamy herb sauce with shavings of Parmesan

Stuffed Turkey Breast

Filled with apple and chestnut stuffing served with Rowanberry jus

Choice of sweets

CHRISTMAS FAYRE DINNER

£25.95

STARTERS

Gravlax Parcel

Cured Salmon filled with Prawns in a light paprika mayonnaise dressing

Warm Smoked Chicken Salad

Served with a fresh raspberry dressing

Char grilled Baby Asparagus

With shavings of parmesan and balsamic dressing

MAINS

Stuffed Turkey Breast

Filled with apple and chestnut stuffing served with Rowanberry jus

Roast Rump of Scotch Lamb

Resting on sweet potato mash with mint jus

Roast Monkfish Fillet

Filled with crabmeat and served with pink veloute sauce

Spinach Goats Cheese and Pine Nut Encroute

Wrapped in filo pastry and served with salad and herb dressing.

Choice of Sweets