



Hospitality Festive Menu

2 courses £24.95

3 courses £29.95

Starters

Homemade soup with house baked bread (v)

Ham hock terrine with plum, chestnuts and toasted bread

Prawn cocktail with sun blushed tomatoes, toasted focaccia and Marie rose sauce

Main Courses

Traditional roast turkey with roasted potatoes, winter vegetables and all the trimmings

Scottish salmon fillet, wilted greens, watercress and hollandaise sauce

Beef bourguignon, braised rice

Nut roast with roasted potatoes and winter vegetables (v)

Side orders + £3.25

Chunky chips

Roasted potatoes

Seasonal vegetables

Desserts

Traditional Christmas pudding with brandy Anglaise and biscotti crumbs

Baked cheesecake with clotted cream ice cream and raspberry coulis

Ovation cheeseboard with pear chutney, cheese biscuits, grapes and celery + **£1.50**

Coffee & mince pie + **£2.50pp**

£ incurs a supplement

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians. Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.