

December Set Menu



Starters

Soup of the day with home-made bread (v, gf)

Tomato and red onion bruschetta with melted brie and balsamic reduction (v)

Prawn, coriander and mango salad with a hint of chilli and lemon dressing

Crisp haggis parcels with peppered whisky sauce

Roast breasts of partridge in a baby yorkshire pudding with creamed onions and braised cabbage

Mushrooms in pakora style batter with herb yogurt and tomato chutney (v)

Mains

Roast turkey with stuffing, chipolatas and homemade cranberry sauce

*Grilled 7oz rump steak with hand cut chips, tomato, mushroom and onion rings
(Choice of sauces £2.50)*

Pan fried liver and bacon with onions, mashed potato and red wine gravy

Smoked haddock with creamed leeks, poached egg and parsley potatoes

Roast marrow stuffed with cheese, onion and sage with tomato ragout

Homemade venison meatballs with spaghetti, creamy pepper sauce and parsnip crisps

Breaded breast of chicken with crispy bacon and banana, hand cut chips and sweetcorn fondue

Monday – Friday – 2 courses for £17.50

Saturday – Sunday – 2 courses for £20.50

Monday – Saturday 12.00 – 9.00pm, Sunday 12.00pm – 6.00pm

Please advise us of any special dietary requirements as most of our menu can be easily adapted to suit.