



Christmas Fayre Menu

Home Made Soup of the Day (v)
Soup of the day, homemade breads & butter

Pate & Home Made Melba Toast
Pate with Home Made Melba Toast
Vegetarian option available (v)

Spicy Meatballs
Meatballs in Tomato Sauce with breads & salad

Cheesy Stuffed Mushrooms (v)
Homemade battered mushrooms with a mayonnaise dip

Sorbet to cleanse your palate (v)

Traditional Turkey Roast
With pigs in blankets, stuffing & seasonal vegetables
Vegetarian sausages available for Vegetarians (v)

8oz Rump Steak & Peppercorn Sauce
8oz Rump Steak served with chips, salad, onion rings,
shredded parsnips & peppercorn sauce

Vegetable Chilli Platter (v)
Homemade vegetable chilli served with rice, nachos,
mozzarella cheese, sour cream and garlic bread

Salmon Fillet with Lemon & Dill Sauce
Oven Baked Salmon with lemon, new potatoes & Salad
Lemon & Dill Sauce

Traditional Christmas Pudding with a rich Brandy Sauce (v)
Warm Chocolate Brownie & ice cream (v)
Home Made Crumble & Custard (v)
Followed by Fresh Coffee with Mince Pie & Cream (v)



Christmas Day Menu

Bucks Fizz *Something* a little bit special

Smoked Salmon Platter
Craigellachie Smoked Salmon, with lettuce leaves,
fresh lemon wedge, pot of horseradish and
fresh homemade bread

Xmas Pate & Melba Toast (veg available)
Home Made pate & Melba Toast,

Homemade baked Cheesy Garlic Mushroom Pot (v)
Made with cream, garlic, mushrooms & topped with cheese
& sliced Ciabatta

Chefs Homemade Carrot & Parsnip Soup (v)
Carrot & Parsnip Soup, sliced Ciabatta & butter

Sorbet to cleanse your palate (v)

Traditional Turkey Roast
Served with all the trimmings, vegetarian option available

Goats Cheese & Onion Tarte (v)
Home made Goats Cheese & Caramelised
Onion Tarte

Salmon En Croute
Salmon Fillet wrapped in puff pastry, served with
lemon & dill sauce
Home Made Lamb Shank in Minted Sauce

Braised on the premises in a rich minted gravy with creamy mash
**ALL MAIN COURSES SERVED WITH NEW POTATOES &
SEASONAL VEGETABLES**

Traditional Christmas Pudding
flamed with brandy at your table
accompanied by Brandy Sauce (v)
Individual Home Made Sherry Trifle or
Chocolate Brownie Sundae

Followed by Fresh Coffee with Mince Pie & Cream (v)



Christmas Fayre Menu

Pre Book only during December
Excludes Christmas Day
£5 per person non refundable or
transferrable deposit

Five Courses

£19.95 Per Adult

£10.95 Per Child*

Christmas Day Menu



Pre Book & Pay in Full by 1st November
Payments non refundable or
transferrable

Six Courses

£54.95 Per Adult

£27.95 Per Child*

**excludes items containing alcohol,
non-alcoholic alternative provided,
children's portion applies.*

*Whilst we do not put nuts into any of our dishes other than
the nut roast, we cannot guarantee that supplied products
have not touched nuts in their preparation processes
All our meals are cooked to order; please allow us the time
to prepare & present them to your satisfaction!
We accept all major credit cards*