



# Festive Fayre Menu



Chef's Homemade Soup of the Day (V, \*G)  
*Served with a crusty roll & butter*

Flaked Crab & Prawn Cocktail (G)  
*Served with coriander shoots and lime & mango mayonnaise*

Smoked Ham Hough & Chicken Terrine(\*G)  
*With Arran mustard served with sweet red onion & cranberry chutney & toasted brioche*

Salad of Venison Salami, Blue Cheese & Roasted Pear (G)  
*Served with crisp rocket leaves and quince dressing*

Panko Breaded Goats Cheese (V)  
*With red pepper dressing and onion chutney*



Traditional Roast Saddle of Turkey (\*G)  
*Served with a pork, cranberry & sage stuffing, chipolatas wrapped in bacon, parsnips, fondant potato and roast gravy*

Poached Breast of Chicken  
*Filled with a black pudding and plum mousse, served with a creamy leek sauce*

Cauliflower Tartlet Baked with a Broccoli & Cheddar Cheese Sauce (V)  
*Topped with a toasted almond crumb and served with baby parsley potatoes*

Oven Roasted Crispy Duck Leg (\*G)  
*Served on sweet braised red cabbage, rosemary potatoes & thyme & lemon gravy*

Grilled Stone Bass with a Creamy Leek Mash (G)  
*With fresh herb & white wine butter sauce*



Savoy Christmas Sundae  
*Christmas pudding pieces, berry compote brandy custard and toffee ice cream  
all topped with whipped cream and chopped nuts and chocolate curls*

Vanilla Bean Panna Cotta (\*G)  
*With burnt passion fruit syrup and crushed lemon biscuit*

Salted Caramel Chocolate Cup  
*With thick cream, toasted flaked almonds and grated chocolate*

Spiced Apple & Mulled Berry Crumble  
*with orange sauce Anglaise & dairy ice cream*



**Mon-Sun Lunch**  
**12 – 2.30pm**

2 Courses £14.00 per person  
3 Courses £16.50 per person

**Mon-Sun Evening**  
**5-9pm**

2 Courses £15.00 per person  
3 Courses £17.50 per person

(\*G) Gluten free option available, please ask your server  
Parties of 20 People or more must reduce to 3 choices per course

