



Party Night Menu

Homemade Lentil & Bacon Soup (G)

Chilled Prawn & Apple Cocktail (G)
With a tangy marie rose dressing

Smooth Chicken Liver and Brandy Pate (G*)
With ale & apple chutney and toasted brioche

Sweet Honeydew and Watermelon Fruit Platter (G,V)
With winter berries, mulled wine sorbet & cranberry syrup

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Traditional Roast Turkey Crown
Served with a pork, orange & sage stuffing, pigs in blankets,
Topped with roast gravy (G*)

Grilled Fillet of Scottish Salmon (G)
With a lemon & chive butter sauce

Braised Feather Blade Steak (G)
In a button mushroom and tarragon cream sauce

Cauliflower Tartlet (V)
Baked with a broccoli & Arran cheddar cheese sauce
Topped with a herb crumb, served with baby potatoes

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Salted Caramel & Oreo Cheesecake
Served with butterscotch sauce & vanilla ice cream

Eton Mess Sundae (G)
Served with ice cream & chocolate curls

Christmas Crumble
With orange custard and vanilla ice cream

Merry Berry Cocktail on Arrival
Followed by a 3 Course Dinner
DJ & Disco Party Night
Cajun Fries at Midnight

G - Gluten Free
V - Vegetarian
G* - Can be changed to gluten free

Thursday & Sunday £25
Friday & Saturday £35

- Menu subject to change

