



LUNCH MENU

Cream of Rainbow Chard Soup topped with Garlic Croutons

Chicken and Cranberry Parfait

Savoy Cabbage Leaf stuffed with Cumin Winter Vegetables (vegan)



Duo of Haddock and Smoked Haddock with Mustard Swede Mash,
Spicy Parsnips and Jerusalem Artichoke Cream

Slow Braised Turkey stuffed with Pork and Cognac, Chipolatas,
Gravy and Roasted Vegetables

Beef Shin Bourguignon, cooked in Red Wine, Mushrooms, Lardons and Carrots

Puff Pastry filled with a Leek and Mushroom Cassolette (vegetarian or vegan option)



Crannachan

Christmas Pudding

Chocolate and Rum Tarte

2 COURSE £15.95

3 COURSE £18.95



EVENING MENU

For 3 Fridays only - 3, 10 and 17 December 2010

Cream of Parsnip and Cumin Soup (vegan)

Chef's Pig Cheek Terrine with Onion Jam

Mussels steamed in Garlic Cream

Brie, Leek and Cream filled Vol au Vent (veg with vegan option)



Braised Rib of Beef in a Rich Red Wine Gravy

Turkey Breast stuffed with Pork and Cognac,

Served with all the Trimmings

Poached Haddock with Cullen Skink Veloute

Baked Crepe stuffed with a Forestiere Bechamel (vegetarian with vegan option)



Crannachan

Christmas Pudding

Chocolate and Rum Tarte

Cheese Selection and Biscuits

2 COURSE £22.95

3 COURSE £25.95