Festive Dinner Menu
Dec 1st – 24th, 5.45-9.00pm

Chefs Soup of the Day
Miniature Loaf

Scottish Salmon Martini
Martini Cured Salmon | Olive Soil | Piperade |
Gin Infused Cucumber | Gin Sorbet

Roasted Cauliflower
Gouda Cheese | Golden Sultanas | Caper and Raisin Puree | Heritage Carrots

Pig Cheek Cassoulet
Rosemary Dumpling | Black Pudding | Butter Beans

Traditional Roast Turkey
Brussel Sprouts & Chestnuts | Pigs in Blankets | Mash |
Duck Fat Roast Potatoes | Roasted Winter Panache

Surf n Turf
Skate and Oxtail Ballantine | Shallot Puree | Potato Fondant | Salsify

Wild Mushroom Ragout
Vegetarian Suet Steamed | Broccoli & Hazelnut Confetti | Red Cabbage Two Ways | Creamy Mash

Herb Crusted Pollack
Seasoned Kale | Oyster Cream | Potato Rosti

Traditional Christmas Pudding
Brandy Sauce, Redcurrants

Cobbles Eton Mess
Seasonal Sorbet

Chocolate Yule Log
Berry Compote, Vanilla Ice Cream

Sticky Date Pudding
Steeped Prunes, Butterscotch Sauce & Butterscotch Ice Cream

4 - Cheeseboard .....£7.50 (£2 Sup on Festive deal)
Blackstick Blue, Morangie Brie, Barwheys Cheddar, Gubbeen Farmhouse, House Chutney, Celery, Fudges Savoury Cheese Biscuits

3 courses: £22.95 | 2 courses: £18.95 | Coffee & Mince Pie £1.95

FOOD ALLERGY NOTICE
If you have a Food Allergy or Special Dietary Requirement, please inform your Server.