



# **Cobbles.**

## **Festive Lunch & Early Bird Evening Menu**

Dec 4<sup>th</sup> – 24<sup>th</sup>, 12-2.30pm. 5.45-6.30pm

### **Chef's Seasonal Soup**

Freshly Baked Bread

### **Portobello Mushroom & Welsh Rarebit (V)**

Truffle Balsamic | Granola

### **Duck Liver Pâté & Thyme Infused Wine Jelly**

Toasted Ciabatta | Grape & Apple Chutney

### **Tomato Salad Bruschetta**

Basil | Yorkshire Fettle Cheese

### **North Atlantic Prawn Cocktail**

Island Dressing | Cos and Cucumber Salad | Shrimp Cracker

### **Crispy-Fried Potato Skins (v) (GF)**

Melted Scottish Cheese | Chive Cream Cheese & Chefs Sweet Chilli Dip

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### **Traditional Roast Turkey**

Pigs in Blankets | Roasted Vegetables |  
Duck Fat Roast Potatoes | Apricot Stuffing

### **Stroganoff Beef**

Fresh Tagliatelle | Parmesan | Roasted Brussel Sprout Leaves

### **Parsnip Risotto (V) (GF)**

Poached Pear | Smoked Hazelnuts

### **Pan Seared Hake**

Smoked Cheddar & Parsley Crust | Furikake Seasoned Greens |  
House Mustard Creamed Potatoes

### **Shetland Mussels**

Panetta | Garlic | White Wine | Hand Cut Chips | Baked Bread

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### **Traditional Christmas Pudding**

Brandy Sauce, Redcurrants

### **Christmas Eton Mess (GF)**

Cranberry | Meringue | Tonka Bean Chantilly

### **Chocolate Marquise**

Vanilla & Chestnut Ice cream | Chestnut Tuille

### **Pistachio and Lemon Cake (GF)**

Orange Parfait | Caramelised Oranges

Selection of Hand made Gelatos and Sorbets

**2 courses ~ £16.45.**

**3 Courses ~ £19.95**

**FOOD ALLERGY NOTICE** If you have a Food Allergy or Special Dietary Requirement, please inform us