



Christmas Day Lunch 2018

£110.00

Including Glass of Prosecco on arrival and Chefs Selection of Canapés

Eggs en Cocotte with Eyemouth Smoked Haddock

Chicken Liver Pate en Croute, Apple, Ver Jus, Dandelion Salad

*Gartmorn Free Range Turkey, Sage and Chestnut Stuffing, Traditional Roast Vegetables,
Cranberry Sauce, Bread Sauce, Turkey Jus*

or

Baked Peterhead Hake Fillet, Lightly Curried Shetland Mussels, Winter Vegetable Chowder

or

Roast Loin of Red Roe Deer, Celeriac and Potato Pave, Savoy Cabbage, Juniper Jus

Pain d'epices, Baked Apple, Salted Caramel Ice Cream

or

Traditional Homemade Christmas Pudding, Warm Brandy Sauce

or

Selection of French and British Cheeses with Quince Jelly and Walnut Bread

Tea, Coffee and Petit Fours

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

All of our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter

