

traditional CHRISTMAS LUNCH MENU J²⁰¹⁸

ENJOY OUR POPULAR HOME-COOKED CHRISTMAS LUNCH AT CHRISTMAS

> 2 Courses £15.95 OR 3 COURSES £18.95



Starters

- Homemade 'Soup of the Day' with Freshly Baked Crusty Roll
- Chicken Liver Pate with Red Onion Marmalade and Melba Crostini
- Atlantic Prawns in a Marie Rose Sauce served with crusty brown bread
- Fantail of Melon served with Mulled Berry Compote and Mango Coulis

Main Courses

- Roast Turkey served with all the Festive Trimmings
- Lemon and Herb Crusted Fillet of Salmon with White Wine and Chive Cream
 - Slow Cooked Rump of Scottish Beef with Brandy and Peppercorn Sauce
- Red Onion, Goat's Cheese and Spinach Tart with Balsamic Glaze (Vegetarian)

(All served with a selection of vegetables and roast potatoes)

Desserts

- Christmas Pudding with Brandy Sauce
- Fresh Fruit Pavlova with Raspberry Coulis
- Chocolate Orange Gateau with Vanilla Cream (GFree/Vegetarian)
 - Lemon Mousse with Shortbread Biscuit



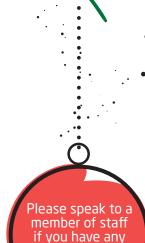












food allergies or intole<u>r</u>ances