





£34.00 2 COURSE | £40.00 3 COURSE

## **STARTERS**

Spiced Parsnip & Apple Soup Sourdough croutons, herb oil (Vg, NGCIO)

Smoked Salmon Pâté Lemon dressing, capers, Arran oatcakes

Venison & Cranberry Sausage Roll
Pickled red cabbage, port & red wine sauce

Wild Mushroom Arancini Shaved Parmesan, truffle dressing, herb oil (NGCI, V)

## **MAINS**

# Roast Turkey Ballotine

Wrapped in bacon, sage & onion stuffing, pigs in blankets, roasted root vegetables, rosemary roast potatoes, Brussels sprouts, braised red cabbage, gravy

### Slow-Braised Borders Blade of Beef

Celeriac purée, port & red wine jus, roasted carrots, crispy kale (NGCI)

## Pan-Seared Sea Bass Fillet

Lemon-crushed new potatoes, wilted spinach, white wine sauce, parsley oil (NGCI)

### Wild Mushroom, Chestnut & Truffle Wellington

Caramelised onion gravy, rosemary roast potatoes, roasted root vegetables, rosemary roast potatoes, Brussels sprouts, braised red cabbage (Vg)

# Extras

Add Pigs in blankets (NGCI) £5 | Add Gravy (NGCI) £3 Add Red Cabbage (NGCI) £3 | Add Roasted Roots (NGCI) £4

### **DESSERTS**

Christmas Pudding Brandy sauce (NGCI, Vg)

## Spiced Apple Crumble Tart

Hazelnut praline, cinnamon ice cream (V)

#### Dark Chocolate Mousse

Mulled wine berry compote, demerara sugar crumble (V)

## Very Sticky Toffee Pudding

Toffee sauce, vanilla ice cream (NGCI, V)



Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any item is 100% free of any allergenic substances.

Please make your server aware of any allergies when ordering.

NGCI/O - NO GLUTEN CONTAINING INGREDIENTS/OPTION | V- VEGETARIAN | VG- VEGAN