

## GLASS OF PROSECCO ON ARRIVAL

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### Course 1

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#### **Carrot, Orange & Ginger Soup (V)**

Served with warm crusty bread  
& butter portion

#### **Salmon, Leek & Dill Tart**

Filo pastry tart filled with salmon and  
leek cooked in a creamy wine sauce

#### **Duck Liver Parfait with Orange & Cointreau Glaze**

Rich duck and zesty orange with a  
Cointreau glaze, garnished with frizzy  
leaves, orange segment & toast

#### **Oven Baked Halloumi & Cherry Tomato Skewers (V) (GF)**

Served on a bed of fresh leaves & driz-  
zled with balsamic glaze. Finished with  
sun blushed tomato chutney

## Course 2

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#### **Roast Topside of Beef**

Served with mashed potato, roast potato,  
vegetables of the day, Yorkshire pudding  
& rich stock gravy

#### **Pan-Fried Tuna Steak**

Served pink on spring onion mash with wilted  
spinach & cherry tomatoes  
Finished with a garlic king prawns

#### **Highland Chicken**

Chicken breast stuffed with haggis & wrapped in  
strazy bacon. Served on crushed new potatoes  
with buttered vegetables & finished with a whisky  
cream sauce

#### **Cajun Spiced Sweet**

#### **Potato Roulade (VGN)**

Served with oven roasted salt & pepper  
new potatoes, asparagus & homemade salsa

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GLASS OF WINE WITH MAIN COURSE

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## Course 3

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#### **Trio of Ice Cream**

Vanilla, Salted Caramel & Raspberry Ripple

#### **Christmas Pudding**

Served with brandy custard

#### **Lemon Meringue Pie**

Served with berries & pouring cream

#### **Belgian Chocolate & Mint**

#### **Fondant Pyramid**

Served with chocolate sauce, chocolate powder  
& salted caramel ice cream

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## Course 4

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### **Sharing**

### **Cheese & biscuits**

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