

Christmas Menu

2 Courses - £24.95 3 Course - £29.95

Spiced Parsnip Soup

with Farmhouse Bread

Fresh Melon with Luxury Sorbet

with Berries & Raspberry Coulis (vgn)

Trio of Mini Appetizers

(breaded brie, haggis bon bon, confit chorizo tart with black pudding crumb)

Traditional Prawn Cocktail

with Farmhouse Bread

Mixed Game Terrine

with Fig Chutney & Sourdough Toast

Traditional Roast Border Turkey

with Sage & Red Onion Stuffing, Chipolatas, Seasonal Vegetables, Potatoes & Rich Jus

Braised Galloway Beef

with Rich Red Wine Jus, Seasonal Vegetables & Potatoes

Fillet of Solway Salmon

with a Lemon, Dill & Cracked Black Pepper Butter, Fresh Vegetables & Potatoes

Pan Fried Chicken

with fresh Vegetables, Dauphinoise Potatoes & Creamy Port and Wild Mushroom Sauce

Sweet Potato and Marmalade Seeded Tartlet

with Vegetables and Potatoes (vgn)

Trio of Mini Desserts

(Fruit meringue, lemon posset and salted caramel profiterole)

Traditional Christmas Pudding

with Brandy Sauce

Selection of Scottish Cheese

with Savoury Biscuits and Seasonal Chutney

Vegan Chocolate Brownie

with Soya Ice Cream

