

CHRISTMAS EVE DINNER MENU

Starters

Smoked Duck *(se, d, g)*

tangy sesame sauce, roasted sesame seeds, spring onion, chilli oil



Scottish Seafood Quiche *(f, sf, e, g, d)*

egg, fish, scallops, muscles & mature cheddar cheese encased in a short crust pastry

(Ve) Spiced Butternut Squash Soup

split with chive oil, butternut squash toast

Mains

Grilled Pork Chops *(g, mu, d)*

honey mustard marinated pork chops, garlic tossed pak choi, pickled brussel sprouts, mustard cream

Poached Hake *(f, d, s)*

crispy leeks, salted salmon roe sauce, pak choi, roast carrot

Braised Lamb Shoulder *(su, d)*

cranberry glazed slow braised lamb belly, pak choi, roast carrot, cranberry jus

(Ve) Vegetable Parcels *(d, g)*

roast carrot, sauté pak choi, cranberry sauce

Desserts

(Ve) Classic Christmas Pudding

vanilla custard, spiced tulle

Chocolate Lava Cake *(s, d, g)*

vanilla ice cream, berry salsa

Cheese Platter *(g, d)*

grapes, celery, crackers, onion chutney

Freshly Brewed Coffee, Teas & Infusion's

Mini Mince Pies *(d, g)*



Guest Information - Allergens

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

d-dairy, g-gluten, f-fish, sf-shellfish, se-sesame, so-soya, e-egg, cr-crustacean, p-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard