



CHRISTMAS MENU 2018

Soup of the day

Oak smoked salmon roulade with mixed salad leaves

Gosford game terrine with oatcakes and homemade chutney

King prawn and chorizo kebab with sweet chilli sauce

Feta cheese, mixed olives and vegetable salad, topped with toasted pine nuts and balsamic dressing

Grilled seabass fillet topped with caper and roasted tomato butter

Roast breast of East Lothian turkey with seasonal trimmings

Chargrilled haunch of venison with haggis bon bons and venison chippolata

Wild mushroom, spinach and goats cheese lasagne with tomato and basil sauce and topped with
toasted pine nuts

Slow cooked featherblade of beef with homemade Yorkshire pudding

Christmas pudding with brandy sauce

Fresh cream profiteroles topped with dark chocolate sauce

Lemon and lime mousse served with shortbread

Meringue layered with fresh cream and strawberries topped with le and strawberry sauce

Brie, blue stilton and smoked cheddar with biscuits and homemade chutney

Coffee or tea

3 courses £27.50

2 courses £ 22.50

Booking essential to avoid disappointment