Festive lunch and dinner

Pulled chicken, smoked cheddar cheese croquettes served with curried apple chutney
Bacon wrapped pork and chorizo terrine with roast pepper compote and crostini
Cream of butternut, carrot and sage soup

Traditional roast turkey
Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy
Slow braised rump steak
Red wine, cherry tomato, shallot and chestnut mushroom sauce
Mushroom, chestnut and cranberry tartlet served with a fennel and rocket salad

Chocolate velvet cream pie with banana spring roll and salted caramel sauce
Warm pear and bramble frangipane tart with gingerbread ice cream
Christmas pudding with brandy cream sauce

1st to 24th December
Lunch 12 - 5pm    Dinner 5 - 9pm
Gluten free options available on request

10% Discount
if booked before 31.10.2019

3 course Lunch £15.95  3 course Dinner £19.95

Call to book on 01250 872455

xmas day lunch

Smoked and hot smoked salmon terrine served with beetroot chutney and toasted bloomer
Crispy sesame seed crusted goats cheese served on a pear and candied pecan salad
Spiced parsnip, spring onion and ham hock soup

Traditional roast turkey
Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy
Seared Scottish sirloin steak
With mixed cracked peppercorn and shiitake mushroom sauce
Conchiglie pasta shells stuffed with ricotta, rocket and sun dried tomatoes

Traditional roast turkey
Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy

25th December
Sittings at 1pm, 1.30pm, 2pm, 2.30pm & 3pm

Adults £46    OAPs £36
Under 12s £19.50

Hogmanay dinner

includes a glass of Prosecco and canapes served in the Bay Tree Bar

King prawns with crème fraiche, mayonnaise and dill served on toasted sourdough
Guinea fowl, prosciutto ham and wild mushroom terrine with plum and red onion confit

Passion fruit sorbet

Braised Scottish rib eye steak with smoked bacon lardons, silverskin onion and red wine jus
Baked fillet of salmon with cream cheese, parmesan, cheddar and lemon and lime crust

Trio of chocolate mousse cake
Served with banana and caramel ice cream

Baked lemon cheesecake
With tropical fruit and Chantilly cream

Traditional roast turkey
Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy
Slow braised rump steak
Red wine, cherry tomato, shallot and chestnut mushroom sauce
Mushroom, chestnut and cranberry tartlet served with a fennel and rocket salad

Chocolate velvet cream pie with banana spring roll and salted caramel sauce
Warm pear and bramble frangipane tart with gingerbread ice cream
Christmas pudding with brandy cream sauce

31st December
7pm - late
Vegetarian menu available to pre-book

Meal only £45
Gala dinner and Ceilidh £65

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See over for details