Whether it's a family get together or a works night out, parties large and small are welcome to enjoy a fun & festive day or evening with us!

## Festive Menu

(Starters

Chefs Soup of the Day With warm bread & butter

Classic Prawn Cocktail
With Marie Rose sauce, brown bread & butter

Haggis Neeps & Tatties
With a peppercorn sauce

Chicken Liver Pate

On a toasted bloomer with apple, apricot & mint chutney



### Main Courses

Roast Turkey

With sage & cranberry stuffing, pigs in blankets, Yorkshire pudding, Seasonal vegetables & potatoes & golden gravy

Slow Braised Beef

In a rich port wine & shallot jus, Seasonal vegetables & potatoes

Pork Fillet

Stuffed with black pudding, wrapped in Ayrshire bacon roasted root vegetables, creamed potatoes & apple jus

Pan Seared Sea Bass

With a caper & lemon butter Roasted root vegetables & creamed potatoes





Traditional Christmas Pudding
With a brandy custard

Chefs Cheesecake
With pouring cream or ice cream

Cream Profiteroles

With hot chocolate sauce, raspberry coulis & vanilla ice cream

Apple & Blueberry Crumble
With custard

Available from December 5th 2 courses £16.95 / 3 courses £19.95

crackers for your party when booked in advance

# Christmas Day Menu

### (Starters

Classic Prawn & Avocado Cocktail with Marie Rose sauce, lemon wedge

Chilled duo of Honeydew & Galia Melon With seasonal fruits, Mango Sorbet drizzled with Mango Coulis

> Baked Camembert Box With warm bread & cranberry chutney

> > Haggis Bonbons

with turnip puree & whisky mayonnaise or peppercorn sauce

Cream of Carrot & Coriander Soup

### Main Courses

Traditional Roast Turkey

Sage & cranberry stuffing, pigs in blankets, Homemade Yorkshire pudding, Creamed potatoes, goose fat roast potatoes, Brussel sprouts with bacon, roast parsnips & Golden Gravy

#### Salmon En Croute

Salmon fillet wrapped in puff pastry stuffed with cream cheese, roasted root vegetables, creamed potatoes & a creamy prawn & lemon sauce

#### Roast Lamb Shank

In a Red wine & rosemary sauce, creamed potatoes, Goose fat roast potatoes & roasted root vegetables

#### Slow Braised Beef Steak

In a rich port wine, onion & mushroom jus with homemade Yorkshire pudding, Creamed potatoes, goose fat roast potato, Brussel sprouts, roast parsnips & pigs in blankets.

#### Desserts

Traditional Christmas Pudding
With brandy custard

Strawberry & Vanilla Cheesecake
With pouring cream

Rich Chocolate Brownie
With woody's vanilla ice-cream

Lemon Tart

Bramley Apple Pie With Vanilla Custard & Ice cream

Serving from 12pm – 5pm 4 Course Meal Adults £55.00 Under 12's £27.50

No deposit required - Full payment for 1st December

## Kids Christmas Menu

(Starters

Lentil Soup
With warm bread & butter

Chilled duo of Honeydew & Galia Melon With seasonal fruits & Mango Sorbet drizzled with Mango Coulis

Chicken Tempura

With salad & garlic mayonnaise



Main Courses

Traditional Roast Turkey

Sage & cranberry stuffing, pigs in blankets, Homemade Yorkshire pudding, Creamed potatoes, duck fat roast potatoes, Brussel sprouts with pancetta, roast parsnips & Golden Gravy

Steak Pie

Creamed potatoes, duck fat roast potato, Brussel sprouts, roast parsnips & pigs in blankets.

Haddock Goujons With tartar sauce, chips & salad



Desserts

Strawberry & Vanilla Cheesecake
With pouring cream

Rich Chocolate Brownie With woody's vanilla ice-cream

Bramley Apple Pie With Vanilla Custard & Ice cream

Vanilla Ice Cream With strawberry, toffee or chocolate sauce

3 Course Meal Under 12's - £27.50 Serving times – 12pm – 5pm

# -Festive Quiz

Kick off the festive season with our Christmas Smartphone on Tuesday 5th December @ 8pm!

Free to play & prizes to be won!

Book your table in advance – why not enjoy a delicious meal & cocktail beforehand?!

# — Big Fat End Of Year Quiz

Join us on Wednesday 27th December @ 8pm for another smashing End of Year Quiz!

You will be quizzed on all things 2017!

Free to play & prizes to be won!

Last years quiz was so successful that there wasn't a spare seat – so make sure you book your table soon!

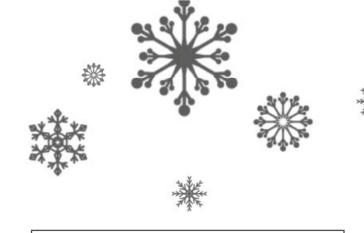
## -Mew Year's Eve -Masquerade

8.30pm to 2am Doors closed from 9.30pm

DJ (CHEEKY ENTERTAINMENT), BUFFET & PRIZE FOR BEST MASK!

Dress to impress & mask - Bring in the bells in style!

TICKETS £15 PER PERSON Limited amount available



### Looking for the perfect Christmas Stocking Filler?

Our vouchers are available to buy from reception!







# Festive Opening Times

December 24th – 11am – 12am December 25th – 11am – 12am December 26th – 11am – 12am December 31st – 11am – 2am (doors closed from 9.30pm) January 1st – 11am – 12am



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