



CHRISTMAS MENU 2017

STARTERS

French onion soup with a cheesy crouton

Roast Veggie soup of the day

Chicken liver and port pate with chutney and ciabatta toasts

Haggis Bon bons with whisky mustard mayo (veggie available)

Leek and gruyere filo tartlet

Trio of fish- lemony crayfish, smoked trout & lime pate, gin cured salmon

Baby roast veg bruschetta with vine tomato and basil oil

MAINS

Roast stuffed turkey paupiette, winter root mash, sprouts with chestnuts,
real roasties, piggies in blankets, proper gravy

Confit duck leg in a bacon and bean cassoulet, parsnip mash

Roast aubergine and pepper chermoula, harissa couscous

Pan fried salmon with a pesto cream, baby roast veg & citrus mash

Beef wellington, dauphinoise potatoes, port and madeira jus (£3.50 supp)

Baked cod, tartare hollandaise, creamy savoy cabbage

PUDS

Vanilla cheesecake with a spiced berry compote

Chocolate tart with salted caramel

Mango mess with mango sorbet

Lemon and lime pannacotta, lemon shortbread

Apple pear and cinnamon crumble, crème anglaise

IJ MELLIS cheese selection, homemade chutney, artisan biscuits (£3 supp)

We will have a veggie dish of the week as well as steaks and fish and chips
also,