



# Christmas Menu

## To begin.....

### Caramelised brandy apple & toasted walnut salad (v)

with rocket leaves, pickled onion & applewood smoked cheddar

### Haddock ceviche

with watercress, pomegranate, red onion & chilli

### Duck liver paté

with toasted sourdough & orange marmalade

### Soup of the day (v)

with organic sourdough

## Then.....

### Roast supreme of borders Pheasant

(This is a wild product and may contain lead shot)

with celeriac, apple & celery in a cider sauce

### Fillet of cod

wrapped in prosciutto with clapsnot, samphire grass in a Vermouth sauce

### Roast cauliflower & spinach (v)

with spelt, pomegranate, chestnuts & brie

### Roast ribeye of beef

with roast potatoes, roasted root vegetables, chipolatas wrapped in streaky bacon & a rich red wine  
gravy

## And after.....

### Lemon posset with cranachan style topping

with raspberries, cream and honey whisky toasted oats

### Pear & brandy pudding (GF)

with butterscotch sauce & Vanilla pod Ice cream

### Dark chocolate, hazelnut & coffee cake (GF)

with a chocolate drizzle and Kahlua whipped cream

**3 course lunch £32.50 / 3 course dinner £35.00**

(Please note: between now and Christmas some items on the menu  
may change due to availability from our suppliers.  
You will be informed of a suitable replacement should this occur)