



MADE FOR
CHRISTMAS

2023

Festive Menu

STARTERS

Spiced Winter Vegetable Soup (v)

*Served with roasted root vegetable
crisps and campagne rye boule.*

(VEGAN)
(GLUTEN-FREE OPTION)



Scottish Smoked Salmon & Prosecco Parfait

*Served with pickled fennel,
sweet and sour onion and a
campagne rye boule.*

(GLUTEN-FREE OPTION)



Chicken Liver Pâté

*Served with caramelised
onion chutney and
cranberry and raisin toast.*

(GLUTEN-FREE OPTION)

MAINS

Roast Turkey

*Served with pig in blanket,
crispy roast potatoes and
traditional seasonal vegetables.*

(GLUTEN-FREE OPTION)



Lemon & Black Pepper Crusted Salmon

*Succulent fillet of salmon with a
crunchy lemon and black pepper
crumb. Served with buttered new
potatoes and seasonal green vegetables.*

(GLUTEN-FREE OPTION)



Cumin, Butternut Squash & Lentil Wellington (v)

*Topped with paprika, onion seeds
and parsley. Served with buttered
new potatoes and traditional
seasonal vegetables.*

(VEGAN OPTION AVAILABLE)

DESSERTS

Traditional Christmas Pudding

With with brandy butter ice cream.

(VEGAN AND
GLUTEN-FREE OPTION)



Tarte Tatin (v)

*Butter pastry topped with
caramelised apple slices and caramel
sauce. Served with Crème Anglaise.*



Black Forest Tart (v)

*Cocoa biscuit base topped with a
dark chocolate and coconut filling,
topped with a cherry compote
Served with vanilla pod ice-cream.*

(VEGAN)
(GLUTEN-FREE OPTION)



FESTIVE LUNCHES

Bookings only available every day except Sunday

Two Courses ~ **£28.50**
Three Courses ~ **£33.00**

FESTIVE EVENING DINNERS

Bookings are available on Monday, Tuesday, Wednesday and Thursday ONLY

Two Courses ~ **£28.50**
Three Courses ~ **£33.00**

FRIDAY & SATURDAY PARTY NIGHTS

Arrive at 7pm for Dinner at 7.30pm
Music and Dancing until 11.30pm
Finish at Midnight

Available as Three Courses only ~ **£40.00**

Other Private party nights available on a date you may choose subject to other reservations and subject to a minimum of 30 people.

All bookings are subject to Ts and Cs.



FOOD ALLERGY AND INTOLERANCE INFORMATION

Although we take all reasonable precautions to prevent cross-contamination of allergens, this is not always possible as we handle and prepare a variety of open food that contains allergens. Our menu descriptions do not include all ingredients. All weights are approximate before cooking. Fish dishes may contain small bones.

Ts AND Cs

A deposit of £10 per person is required and is payable upon booking. After your initial enquiry, your reservation will only be held for five working days. If no deposit is paid within the five days, your booking will be automatically cancelled. No booking is confirmed until the deposit is paid. The deposit is non-refundable if a booking is cancelled with less than 72 hours' notice. Refunds are in the form of a credit against any future booking

PRE-ORDERS MUST BE RECEIVED NO LATER THAN TWO WEEKS before the date of your booking and must be given using our booking form or an emailed version of our booking form. A separate form is available for larger group bookings. We cannot take any pre-orders by telephone.

Please advise any special dietary, allergy or access requirements at time of booking and we will do our best to accommodate.

We reserve the right to amend these conditions without prior notice and to withhold service in compliance with 'Elf and Safety and/or licensing regulations. Discount cards do not apply for Festive bookings.



MADE FOR CHRISTMAS

2023

Booking Form

Main Contact Name:
Address:
Telephone:
Email:

Number of Guests:	Time Table Required:	Total Deposit Received:	Date Required:	Please advise us if any of your guests have any allergies and if so, what:	GLUTEN FREE	Starters			Mains			Desserts		
						Winter Vegetable Soup	Scottish Smoked Salmon	Chicken Liver Pâté	Roast Turkey	Salmon	Butternut Squash Wellington	Christmas Pudding	Tarte Tatin	Black Forest Tart
1														
2														
3														
4														
5														
6														
7														
8														
9														
10														
11														
12														
13														
14														
15														
16														
17														
18														
19														
20														