

Starters

Spiced Pumpkin Soup (GF *)

Accompanied by crusty
bread and butter

A soup of the day may be available

Loch Fyne Smoked Salmon

Served on blinis with
a dill crème fraîche

Chicken Liver Pâté (GF *)

Accompanied by a cherry &
orange purée and brioche

Baked Camembert (GF *)

Accompanied by a mulled wine
chutney and crusty bread

Goats Cheese (GF)

Served with beetroot, figs,
hazelnut and a balsamic dressing

** Gluten free when served without bread*

Mains

Roast Turkey (GF)

Accompanied by pigs in blankets,
cranberry stuffing and gravy

Beef Short Rib (GF)

Served with bubble & squeak mash,
honey glazed carrots and
shallot gravy

Additional supplement of £3.50

Salmon Fillet (GF)

Accompanied by a dill rosti,
green beans and lobster sauce

Pork Fillet

Wrapped in Parma ham, served
with sage & apple stuffing,
apple purée and a cider jus

Roast Lamb (GF)

Served with dauphinoise potato
and a redcurrant & rosemary jus

Nut Roast

Accompanied by butternut squash

All accompanied by seasonal vegetables

Desserts

Advocat Panna Cotta (GF)

Topped with a cherry

Spiced Plum and Vanilla Cheesecake

Christmas Pudding

Served with boozy fruits
and a brandy sauce

Vanilla and Winter Berry Ice Cream Snowball (GF)

Served with a raspberry coulis

Honeycomb Charlotte

Served with toffee ice cream

Whitmore Cheeseboard

Mature Cheddar, Brie and Stilton

Additional supplement of £3.00