

Christmas Eve Dinner Menu 2017

Mulled wine poached pear, blue cheese and walnut salad with balsamic.

Pan seared pigeon breast on haggis fritter knapped with whisky cream.

Sautéed king prawns with chilli and garlic served on crostini.

Cod fishcake with tomato salsa.

Smoked haddock chowder.

Or

Watermelon sorbet.

Pan seared Venison loin cooked pink served on sautéed wild mushrooms with Madeira sauce.

**8oz Pan fried sirloin steak cooked to your liking with roasted balsamic vine tomatoes,
battered shallot rings and béarnaise sauce.**

Crab and lobster linguine tossed in sundried tomato and garlic oil.

Grilled fillet of salmon with asparagus sauce.

**Stuffed portabella mushroom on hallumi fritter
with a wholegrain mustard sauce**

Syrup sponge.

Raspberry and vanilla panacotta with orange shortbread

Sticky toffee flavoured Ice cream.

A selection of Cheese and Biscuits.

Freshly ground coffee and petit fours served in the lounge.

£55.00 pp