



# CHRISTMAS DINNER MENU

## STARTERS

*Soup of the Day*

*Saint James Smokehouse Oak Smoked Salmon*

*Chicken Liver Parfait, Cumberland Sauce & Warm Semolina Bread*

*King Prawns Sautéed in Olive Oil, White Wine, Garlic & Parsley*

*Blue Cheese, Pear, Apple, Walnut & Mixed Leaves Salad with Apple Vinaigrette*

*Trio of Puddings (Black, White & Haggis), Cheese & Onion Sauce & Soft Poached Egg*

*Pasta or Risotto of Your Choice*

## MAIN COURSE

*Breast of Turkey Cranberry & Force meat Stuffing Wrapped in Bacon, Vegetable & Potato Cake & Roast Gravy*

*Dry Aged Lakeland Sirloin Steak with Black Pepper & Brandy Cream Sauce & Home Made Chips*

*Baked Halibut & King Prawn "Thermidor" with Basmati Rice*

*Roast Cannon of Lamb, Port & Redcurrant Sauce & Creamed Potatoes*

*Sautéed King Prawns with Tomato, Garlic, Anchovy, Chilli & Capers & Home Made Chips*

*Vegetarian Dish of the Day*

## DESSERT

*Choice of Desserts from Our Daily Menu*

*THREE COURSES £36.00 TWO COURSES £30.00 INCLUSIVE OF VAT*

*Please inform us if you have an allergy or intolerance*