



Festive Menu

2 COURSE £17.95
3 COURSE £19.95

Starter

Prawn Cocktail

Served on a bed of iceberg lettuce with white bloomer. Garnished with a lemon wedge, paprika and black pepper.

Duck & Orange Pâté

Served with toasted white bloomer, crackers, silverskin onions & red onion chutney.

Cream of Mushroom Soup (VG)

*Sprinkled with black pepper. Served with a warm bread roll.
(non gluten containing option available upon request).*

Crispy Camembert Rounds (VG)

Served on a bed of mixed leaf, topped with pomegranate seeds & sweet cranberry sauce.

Mains

Scottish Estate Venison & Red Wine Pie

Served with seasonal vegetables and new potatoes, topped with red wine & shallot gravy.

Festive Jockey Burger

6oz 100% beef burger topped with melted brie, crispy stuffing and bacon in a toasted brioche bun. Served with a side of fries and a pot of cranberry sauce. Skewered with a pig in a blanket.

Brie and Red Onion Tart (VG) (GF)

Served with seasonal vegetables, new potatoes, topped with red wine & shallot gravy.

Cajun Spiced Sweet Potato Roulade (VE)

Filled with vegan cream cheese with sweet & spicy red pepper & red onion chutney. Served with seasonal vegetables, and new potatoes, topped with vegan gravy.

Desserts

White Chocolate & Raspberry Cheesecake (VG)

Served with raspberry sauce, vanilla ice cream and fresh raspberries.

Salted Caramel & Chocolate Tart (VE) (GF)

Finished with nibbed hazelnuts, served with vegan ice cream and fresh raspberries.

Chocolate Sponge Pudding (VG)

Covered in warm rich chocolate sauce, served with vanilla ice cream or custard.

Christmas Pudding (VG)

Traditional sweet dried fruit pudding, served with brandy sauce.

£5 non refundable deposit per person upon booking.

Available from 14th November- 31st Dec 2023. Excludes Mondays and Christmas Day.

Pre-bookings only with the food choice given to us at least 5 days before booking date.

Book before the 14th November to receive £10 off meals in January 2024 for your party.

