



25th December 2011

£49.95 per person

CHRISTMAS MENU

CREAMY TOMATO & BASIL SOUP

Served with garlic crouton

SALMON ROSETTES

Expertly prepared Scottish oak smoked salmon rosettes complimented with a medley of crisp green salad & served with a deliciously creamy horseradish sauce for extra taste

COLOURFUL MOZZARELLA TOMATO & AVOCADO SALAD

Fresh diced mozzarella with sun ripened tomatoes, diced avocado, mixed salad and herbs in a basil olive oil dressing

REFRESHING CHAMPAGNE SORBET

CHRISTMAS ROAST

Mouth watering roast of a succulent plump & tender turkey breast traditionally matured for exquisite flavour, served with a bouquet of traditional trimmings

LEMON SOLE FILLET

Locally caught premium sole fillet, grilled for a delicately flaky texture & dressed with rich creamy lemon butter parsley sauce for intense flavour

ROAST RACK OF LAMB WITH A HERB CRUST

Roast rack of lamb topped with fresh bread crumbs, parsley, garlic rosemary, thyme Dijon mustard. Served with fresh rosemary, red wine gravy and mint sauce for extra taste.

VEGETARIAN

DELIGHT FROM THE FAR EAST

A full of flavour deliciously creamy vegetable curry after a traditional recipe of the Chef served with perfectly boiled jasmine rice

A TASTY CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

AND POTATOES WILL COMPLIMENT YOUR MEAL



TRADITIONAL CHRISTMAS PUDDING

Delicious traditional Christmas pudding complimented with brandy sauce and brandy butter for rich flavour

CHOCOLATE TOBLERONE TORTE

An almond liquor flavoured chocolate torte combined with nougat roasted almonds and honeycomb. Decorated with toblere pieces and seasonal decorations

* * * * *

TEA OR COFFEE

Menu subject to change without notice

