

FESTIVE MENU

STARTERS

- Haggis and black pudding wellington with peppercorn jus and parsnip crisp
- Cauliflower and goats cheese croquette with curried hollandaise and pickled cucumber (v)
- Smoked haddock and sweetcorn chowder with cheddar and chive crostini
- Confit chicken and ham hock terrine with red onion relish and sour dough toast
- Roasted feta, pickled walnut and pear filo with watercress salad and beetroot coulis (vg)

MAINS

- Roast turkey breast, smoked bacon and sage stuffing, maple sprouts, parsnips, and carrots with roast potatoes, pigs in blankets and turkey gravy
- Sesame and ginger sea trout, pak choi and chorizo salsa and crispy potatoes
- Spiced puy lentil, mushroom and mozzarella stuffed butternut squash with basil roasted carrots and parsnips (vg)
- Garlic roasted seabass fillet with prawn, pea and smoked bacon potato gnocchi
- Braised featherblade of beef, dauphinoise potato with savoy cabbage and red wine gravy

DESSERTS

- Toffee apple cheesecake with toasted marshmallow and raspberry sorbet
- Dark chocolate and honeycomb tart with clotted cream ice cream (v)
- Prosecco and dark cherry iced parfait with mulled berries and vanilla cream (vg)
- British cheese, frozen grapes and oatcakes
- Vanilla and cinnamon spiced pear strudel with rum and raisin ice cream (v)

JUTE

Available 28th Nov - 31st Dec

2 COURSES £29.95

3 COURSES £36.95

