



Boxing Day Monday Menu

maple glazed parsnip and chilli soup

served with croutons and yoghurt dressing

smoked mackerel pate

served with sourdough and horseradish crème fraiche

orange and cranberry tart

orange and cranberry chutney topped with brie served hot in a pastry case

crayfish and prawn cocktail

served with wholemeal bread and butter



roast beef, honey glazed gammon and chicken in a roast garlic and wild mushroom sauce

*yorkshire puddings, pigs in blankets and seasoning
seasonal vegetables and roast potatoes*

pulled beef and 'shipfaced' ale pie

served with seasonal vegetables and roast potatoes or with hand cut chips and peas

chicken breast stuffed with haggis wrapped in streaky bacon and served with a drambuie sauce

served with seasonal vegetables and new potatoes

pan seared salmon served on wilted spinach with a prawn hollandaise sauce

served with seasonal vegetables and new potatoes

wild mushroom stroganoff

served with stem broccoli and rice or new potatoes



christmas eton mess

*crushed meringues and ferrero confetteria raffaello,
raspberries and whipped cream*

raspberries and whipped cream

'cobble bakes' chocolate and brandy torte

served with cream or ice cream

duo of cheese

*a choice of mature cheddar, wensleydale or yorkshire blue cheeses
served with fruit cake or crackers, celery and grapes*