





## Christmas Day 2025 Menu

## Starters

\*Wild Boar Liver Pate with Plums & Brandy with Apricot & Black Pepper Gelatine

\*Highland Vegetable Soup (v) (GF Bread Available)

\*Garlic Marinated Butterflied King Prawns with a Sweet Chilli Dip (gf)

\*Blacksticks Blue Cheese Souffle (v)

## Main Course

\*Roast Turkey Breast with Pigs in Blankets, Sausage Meat, Sage and Onion Stuffing served with Roast Potatoes, Honey Glazed Parsnips,

Seasonal British Vegetables, Yorkshire Pudding and The Poachers Gravy

\*Minted Lamb Shank with Pigs in Blankets, Sausage Meat, Sage and Onion Stuffing, Roast Potatoes, Honey Glazed Parsnips, Seasonal British Vegetables, Yorkshire Pudding and The Poachers Gravy

\*Vegan Sweet Potato, Chestnut & Cranberry Loaf, served with Roast Potatoes, a selection of British Seasonal Vegetables, Yorkshire Pudding and a Vegetable Stock Gravy (v)

## Desserts

\*Caramel Apple Crumble Pie

\*Panettone Bread & Butter Pudding

\*Brown Sugar & Rum Cheesecake

\*Blood Orange Pannacotta Cheesecake

Please Note – More Gluten Free and Vegan options available on request £90 Per Person – (£25 Deposit Required for Confirmation of Booking)
Children's Lunch (Under 13's) Soup, Turkey & Ice Cream £40 per Child

