

SUNDAY 24<sup>TH</sup> DECEMBER

# CHRISTMAS EVE LUNCH

*A glass of WINTER WARMER Cocktail on arrival*

APPETISER

## GOUJONS OF HALIBUT

BABY GEM LETTUCE, CAPERS, SUN-DRIED TOMATO EMULSION

SOUP

## LIGHT CELERIAC & BLUE CHEESE SOUP

STARTER

## PAN FRIED SCALLOPS

HOMEMADE VEGGIE HAGGIS, ENDIVE, BALSAMIC REDCUTION

MAIN

## BEST END OF LAMB

OR

## HERB BAKED FILLET OF BASS

FONDANT POTATO, CARROT PUREE, SPINACH, MINT BUTTER

DESSERT

## MULLED WINE POACHED PEAR

SWEET CHESTNUT ICE CREAM

### VEGETARIAN & ALTERNATIVE OPTIONS

\*GOUJONS OF COURGETTES, BABY GEM LETTUCE, CAPERS,  
SUN-DRIED TOMATO EMULSION

\*POTATO SCALLOP, HOMEMADE VEGGIE HAGGIS, ENDIVE,  
BALSAMIC REDCUTION

\*SHALLOT TARTE TATIN, FONDANT POTATO, CARROT PUREE, SPINACH,  
ORANGE & DILL DRESSING

4 COURSES **£39.50** PER PERSON

CHEESE SELECTION

## DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

\*\*\*\*PRE ORDER ONLY\*\*\*\*

**12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START**

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE