



## CHRISTMAS MENU 2019

Soup of the day

Oak smoked salmon with caper, red onion and mixed salad leaves

King prawn and avocado salad with marie rose sauce

Ham hock and apricot terrine with homemade chutney and oatcakes

Warm caramelised onion, goats cheese and roasted beetroot in a filo pastry tartlet

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Grilled cod fillet topped with smoked bacon and samphire butter

Roast breast of East Lothian turkey with seasonal trimmings

Pan fried duck breast coated with maple syrup and redcurrant jus

Roasted butternut squash and fresh spinach risotto topped with toasted pine nuts

Slow cooked pork fillet coated with rich red wine, apple and tarragon jus

(All main courses are served with seasonal potatoes and vegetables)

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Christmas pudding with brandy sauce

Brandy snap basket filled with rum and raisin ice cream topped with caramel sauce

Chocolate and mint cheesecake served with vanilla ice cream

Bailey's crème brulee

Selection of cheese and biscuits

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Coffee or tea

3 courses £27.50

2 courses £22.50