

STARTERS

Home made soup of the day with crusty bread

Creamy wild mushroom, garlic & cream cheese served on a brushetta

Chicken Liver & cranberry parfait served with scottish oatcakes

Avocado & king prawn salad topped with marie rose sauce, served with brown bread

MAINS

Roast Turkey served with festive trimmings

Salmon en croute filled with cream cheese & spinach

Slow roasted sirloin of beef served with traditional extras

Creamy wild mushroom, leek & stilton risotto topped with peppered rocket

Fillet of chicken & capsicum stroganoff served with wild rice



DESSERTS

Traditional Christmas Pudding with brandy sauce

Mint chocolate cheesecake

Profiteroles filled with Baileys cream, topped with rich chocolate sauce

Cheese & biscuit board (£3 supplement)



from Wednesday 4th December – Saturday 21st December 2 course £24.95 3 course £29.95 Bookings only for day & evening POT A DOODLE DO 01289 307107 Evening bookings with exclusive use for large parties over 25