

DINNER

£18.95 – 2 courses

£21.95 – 3 courses

Starters

Leek and broccoli soup

Scottish smoked salmon, beetroot, fennel and horseradish cream

Beetroot, pea and roast pepper tart

Mixed game pate served with homemade chutney and toast

Homemade duck spring rolls served with a sweet chilli dressing

Grilled breakfast mushrooms, with a gorgonzola sauce on ciabatta

Main Courses

Roasted breast of local turkey, Tuscan sausage wrapped in pancetta, sweet onion and thyme stuffing, masala jus

Roast fillet of salmon, crab bisque, roast potato and fresh asparagus

Roast chicken breast with a baby onion, mushroom, smoked bacon and red wine sauce served with roast potato

Slow cooked beef shin 'ossobucco' served with a red wine sauce and saffron rice

Risotto with a blue cheese sauce and radicchio

Pizza Anatra with duck, spring onions and mozzarella cheese and tomato

Linguine pasta with fresh mussels, prawns in a garlic and chilli

Ravioli filled with porcini mushrooms with a shredded duck sauce

Desserts

Pannacotta

Tiramisu

Christmas Pudding