



Christmas Menu

To begin.....

Squash & cinnamon soup (v)

served with a slice of crusty bloomer bread

Orchard's duck & port parfait

served with toasted sourdough & red onion marmalade

Beetroot & courgette terrine

with a ricotta mousse

Sea Bass escabeche

with olives, fennel & coriander puree

Then.....

Roast supreme of borders Pheasant

(This is a wild product and may contain lead shot)

with roast potatoes, roasted root vegetables, sprouts, chipolatas wrapped in streaky bacon & a rich claret gravy

Fillet of Scottish Salmon

with lobster sauce, dill mash, broccoli & glazed sprouts

Roasted winter vegetable tart

red peppers and butternut squash on a basil & paprika pastry topped with caramelized onion & feta cheese

Roast sage & lime pork

With roast potatoes, sprouts, roasted root vegetables & a claret gravy

And after.....

Apple & plum crumble

with vanilla ice cream

Ginger sponge

with custard

Dark chocolate & cranberry brownie

with salted caramel ice cream

3 course lunch £27 / 3 course dinner £32

(Please note: between now and Christmas some items on the menu may change due to availability from our suppliers. You will be informed of a suitable replacement should this occur)

