



2024 CHRISTMAS MENU

Sweet Potato, Lentil & Coconut Soup served with a Busta Bannock
Puff Pastry topped with French Brie finished with Cranberry Sauce
In-House Cured Traditional Shetland Gravlax & Cream Cheese Crostini
Festive Pear poached in Mixed Spice & Port accompanied by Mango Sorbet
Roulade of Chicken Breast wrapped in Parma Ham served with a Chilli & Apple Chutney

Festive Nut Roast with Butternut Squash finished with a Spiced Tomato Salsa
Traditional Roast Norfolk Turkey with Cranberry Sauce, Chipolatas, Stuffing & Traditional Gravy
Chargrilled Aberdeen Angus Ribeye Steak served with a Pink Peppercorn & Single Malt Whisky Sauce
(£7.50 Supplement)
Oven Baked Fillet of Shetland Stenbiter & Pink Prawns finished with a Lemon & Dill Butter
Slowly Braised Barbary Duck Breast finished with a Plum & Red Wine Glaze

Roasted Root Vegetables & Brussel Sprouts

Roasted Potatoes

Mixed Berry Posset with Homemade Shortbread

Baked Vanilla & Oreo Cheesecake

Festive Sticky Toffee Pudding

Tropical Fresh Fruit Salad

Rich Chocolate Torte

Coffee or a Selection of Teas served with Homemade Shortbread Hearts

£37.50 Per person