

THE LAIRD'S TABLE

fireworks & feast

Two course meal including private fireworks display | £45

Add dessert | £7.5

Soup of The Day (V)

Homemade Traditional Lentil Soup

Served with toasted focaccia

Pork and Wild Mushroom Pâté

Served with warmed Freedom Bakery focaccia and homemade onion chutney

Prawn Cocktail & Hot Cured Smoked Salmon

Served on a bed of dressed mixed salad leaves

Vegan Pâté

Served with warmed Freedom Bakery focaccia and homemade onion chutney

Braised Beef

Slow-braised until meltingly tender and served with a rich red wine jus and seasonal veg

Chicken Pot Pie

Slow-cooked chicken in a creamy leek & crowned with golden puff pastry.

Served with seasonal vegetables

Whole Grain Crumb Scampi

Whole tail scampi in a crisp whole grain crumb with red and golden quinoa, yellow and brown linseed and oats.

Served with a side salad, skin-on fries and house-made tartare

Vegan Sweet Potato and Red Onion Marmalade Tart

A crisp pastry tart filled with roasted sweet potato and red onion marmalade,

served with Napoli sauce

***Sticky Toffee Pudding**

Served with Ferri's Vanilla ice cream and homemade toffee sauce

Cheesecake

Raspberry and white chocolate cheesecake made to our own recipe

Lemon Posset

Topped with fruits of the forest compote



** can be served vegan*

Guest Wifi password - Lairds18