

THE LAIRD'S TABLE  
*Christmas Day*  
*3 courses - £35*

**#Roast Parsnips, Apple and Sage soup (Vn)**

*Served with warmed focaccia*

**Prawn Cocktail (GF)**

*Served with Marie-Rose sauce*

**Hummus with Sourdough Toast (V)**

*Served with dressed mixed leaf salad*

**Pork and Woodland Mushroom Pâté**

*Served with toasted focaccia*

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**Duo of Turkey Roulade**

*Slow-cooked breast and thigh, savory pork, sage and onion stuffing*

**Macaroni Cheese (V)**

*Served with garluc*

**#Pork Bangers & Mash**

*Served with gravy and seasonal greens*

**Braised Beef in a red wine jus**

*Served with roast potatoes, carrots & roast parsnips and sprouts*

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**Traditional Christmas Pudding**

*Served with custard*

**\*Sticky Toffee Pudding**

*Served with Ferri's ice cream and toffee sauce*

**#Ferri's Vanilla Ice Cream**

*Two scoops of Ferri's ice-cream vanilla topped with chocolate sauce*

*\* can be altered to vegan*

*#can be altered to GF*

*Please note that as this is an event set menu we cannot alter any of the dishes.*



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# Christmas Day

### *Allergen Notice*

#### FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although our suppliers and we take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

GLUTEN FREE - Where menus state GF for a dish, please note that the ingredients are GF but however, it has not been prepared in a gluten-free environment.

