THE LAIRD'S TABLE

Christmas Day

3 Courses - £79.95

Pork and Woodland Mushroom Pâté

Served with toasted focaccia and homemade red onion chutney

Mushroom Pâté (Vn)

Served with toasted focaccia and homemade red onion chutney

Black Pudding and Brie Bruschetta

With garlic tomato passata

#Roast Parsnips, Apple and Sage Soup (Vn)

Served with warmed focaccia

#Dressed Prawns and Hot-cured Smoked Salmon

Served on a bed of Iceberg lettuce

Braised Beef in a Red Wine Jus

Served with roast potatoes, carrots & parsnips and sprouts

Duo of Turkey Roulade

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

Served with roast potatoes, carrots & parsnips and the trimmings

#Pan-Seared Salmon in a Lemon Caper Butter

Served with crushed potatoes and seasonal veg

#Confit Topped Sweet Potato and Red Onion Marmalade Tart (Vn)

Served with crushed potatoes and seasonal veg

Traditional Christmas Pudding

Served with brandy custard

***Sticky Toffee Pudding**

Served with Ferri's ice cream and toffee sauce

Raspberry and Lemon Sorbet Duet (GF)

Light and refreshing mix of sweet raspberry and tart lemon sorbets

#Lemon Posset

topped with berry compote and shortbread

** 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.