



HOUSE FOR  
AN  
ART LOVER



## FESTIVE MENU

### STARTERS

**Soup of The Day**  
Farmhouse bread

**Chicken Liver Parfait**  
Cranberry chutney, oatcakes

**Smoked Salmon**  
Roasted beetroot, cream cheese,  
beetroot crisps

**Honey Whipped Goats Cheese**  
Orange, fig and walnut bread

### MAIN COURSES

**Turkey Roulade**  
Pigs in blankets, thyme roasted potatoes, roasted roots,  
brussels sprouts, jus

**Braised Shin Of Beef**  
Sticky red cabbage, smoky bacon, roasted roots,  
mustard mash, red wine jus

**Pan Seared Fillet of Cod**  
Sautéed potatoes, curried parsnip,  
caper butter sauce

**Maple Baked Butternut Squash**  
Root vegetables, pecan nuts, crispy sage

### DESSERTS

**Spiced Apple Parfait**  
Cinnamon whipped cream,  
gingerbread crumble

**Warm Drambuie Fruits**  
Vegan vanilla ice cream, oat  
crumble

**Chocolate Pudding**  
Chocolate sauce, baileys ice cream

**Raspberry Meringue Roulade**  
Custard sauce

### FESTIVE AFTERNOON TEA

£25.00pp

Add a Glass of Prosecco or  
Cocktail for £6.95

Served daily from 13:30

**24 hour advance booking required**

MAIN COURSE	£17.00
2 COURSES	£24.50
3 COURSE	£29.50

**Please inform the server of allergies & dietary requirements:** gluten **g** | dairy **d** | egg **e** | nuts **n** | fish **f** | mustard **m** | mollusk **mo** | shellfish **sf** | barley **b** | celery **c** | sulphites **s**