



2011



CHRISTMAS DAY MENU

Chestnut and Butternut Squash Soup (V)
With a crusty roll and butter

Warm Goats Cheese Salad (V)
Served on a bed of mixed leaves with Mediterranean
chargrilled vegetables and a balsamic reduction

Scallops and Cured Ham in Lemon Butter
Pan fried scallops, strips of cured ham, leeks and
chives in a refreshing lemon sauce

Smoked Salmon Gateaux
Stacked smoked salmon layered with cream cheese and
served with a gravadlax dressing, fresh dill and lime wedges

Black Pudding & Smoked Bacon Fritters
Encased in light, crisp batter served with
an orange & chilli dressing and salad leaves

Mulled Wine Sorbet
Refreshing & delicious

Grilled Fillets of North Sea Halibut
Served with prawns in a delicious lobster and cognac sauce

Roast Sirloin of Angus Beef
Delicious roast beef in a red wine jus and served with a Yorkshire pudding

Traditional Slow Roasted Ayrshire Turkey
With chestnut stuffing, chipolatas and turkey jus

Seared Loin of Pork
Tender pork with a black pudding spring roll, mustard
mashed potato and a peppercorn jus

Dauphinoise and Gruyere Pithivier (V)
A puff pastry shell filled with dauphinoise potatoes,
wild mushrooms, gruyere cheese and tarragon.

Christmas Pudding
With brandy sauce

White Chocolate Profiterole Tower
With a hot butterscotch sauce

Pavilion Cherries Jubilee
Hot cherries in mulled wine over vanilla ice cream

Cheese and Biscuit Selection
Chefs Homemade Lemon & Lime Cheesecake

Warm Mincemeat Pies & Tea/Coffee

ADULTS - £48.00 CHILDREN(3-12 years) - £28.00 **BOOKING IS ESSENTIAL**